

## Snacks & lette anretninger / *Snacks & light courses*

Linsechips <i>Lentil chips</i>	45,-
Saltede peanuts <i>Salted peanuts</i>	45,-
Grillede oliven <i>Grilled olives</i>	50,-
Gillardeau østers nr. 3 med citron og vinaigrette 3 / 6 stk. <i>Gillardeau oysters No. 3 with lemon and vinaigrette 3 / 6 pcs.</i>	175 / 350,-
Gillardeau østers nr. 3 med inspiration fra sæsonen 3 / 6 stk. Hummerbisque – citrus vinaigrette m. æbler – Bloody Mary <i>Gillardeau oysters No. 3, seasonal inspiration 3 / 6 pcs.</i> <i>Lobster bisque – citrus vinaigrette with apples – Bloody Mary</i>	195 / 395,-
Confiterede og friterede frølar, 3 stk., med friskrevet trøffel <i>Confit fried frog legs, 3 pcs. with freshly grated truffle</i>	125,-
Gougères, 3 stk., med 30 mdr. Comté og lufttørret Mangalicaskinke (fås også vegetarisk) <i>Gougères, 3 pcs., with 30 month aged Comté and air-cured Mangalica ham</i> <i>(vegetarian option available)</i>	125,-
Pommes frites <i>French fries</i>	75,-

## Kaviar fra GASTROunika / *Caviar from GASTROunika*

Nimb GOLD Selection 15g / 30g / 125g	325 / 600 / 2330,-
Oscietra 15g / 30g	395 / 745,-
Serveres med blinis, cremefraiche og purløg <i>Served with blinis, crème fraîche and chives</i>	

## Desserter / *Desserts*

Marineret citrussalat med rørsukker og tonkabønne, serveret med ferskensorbet (vegansk og glutenfri) <i>Marinated citrus salad with cane sugar and tonka beans, served with peach sorbet (vegan and gluten-free)</i>	120,-
Cakenhagens chokoladetrilogi, kirsebæris samt vilde Morellokirsebær med likør og Kirsch <i>Cakenhagen's chocolate trilogy, cherry ice cream and wild Morello cherries with liqueur and Kirsch</i>	155,-

# Nimb AMERICAN BAR

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## Menu

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## Vine på glas

*Wine by the glass*

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### Mousserende / *Sparkling*

	Gl. / Btl.
N.V. Nimb, Blanc des Blancs	115 / 575,-
N.V. Ruinart Brut, Champagne	190 / 1200,-
N.V. Ruinart Brut, Rosé, Champagne	250 / 1495,-
2013 Dom Perignon Brut (Incl. snacks)	595 / 3500,-

### Hvidvin / *White wine*

2021 Riesling, Meyer Fonné, Alsace	130 / 650,-
2022 Sancerre, "Les Bouffants", Domaine de la Garenne, Loire	155 / 775,-
2021 Chablis "Vaudon", Joseph Drouhin, Bourgogne	175 / 875,-

### Rosévin / *Rosé wine*

2022 Minuty "Selection by Nimb", Côtes de Provence	95 / 495,-
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### Rødvin / *Red wine*

2019 Delas Frères, Côtes du Rhône "Selection by Nimb"	95 / 495,-
2018 Château Pierrail Rouge, Bordeaux Supérieur	135 / 675,-
2020 BARDA Pinot Noir, Bodegas Chacra, Rio Negro Patagonia	125 / 625,-
2020 Gevrey-Chambertin "Les Estournelles", Domaine Esmonin	195 / 950,-

Spørg venligst efter vinkortet  
*Please ask for the full winelist*

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## Øl, sodavand & kaffe

*Beer, soft drinks & coffee*

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### Fadøl / *Beer on tap*

Royal Økologisk Pilsner (40 cl)	65,-
Royal Økologisk Classic (40 cl)	65,-
Schiøtz Gylden IPA (40 cl)	75,-

### Flaskeøl / *Bottled beer*

Heineken (33 cl)	65,-
Heineken 0.0% (33 cl)	65,-
Oyn Oy Pilsner (33 cl)	75,-

### Sodavand / *Soft drinks*

Pepsi, Pepsi Max, Faxe Kondi, Frem Appelsin, Fever Tree Tonic, Ginger Ale & Ginger Beer (25 cl)	45,-
3 Cents Grapefruit Soda (20 cl)	45,-
Økologisk hyldeblomst-, appelsin- eller æblesaft, Adelhardt (27,5 cl)	55,-

### Kaffe / *Coffee*

Americano	55,-
Caffè Latte	58,-
Cappuccino	58,-
Dobbelt Espresso	40,-
Cortado	55,-