MAGASASA
Autentisk kinesisk mad

VELKOMMEN

Magasasa på Istedgade har et autentisk sydkinesisk køkken, Vores kokke på Istedgade kommer fra Sichuan provinsen. Vi har derfor valgt at bruge deres egnsretter som grundstammen i vores menukort.

Magasasa at Istedgade has an authentic South China Cuisine, Our chefs at Istedgade are coming from Sichuan province. We have therefore chosen to use their regional dishes as the main dishes on our menu.

Åbningstider/Open Hours:

Mandag - Søndag: 11.00 - 23.00
(Køkkenet lukker 22.00)

Scan og se menu
Scan and see menu

图片仅供参考，出品请以实例为准。The pictures is for reference only.

中国小吃

DELIKATESSER

DELICACIES/SNACKS

Nyd our traditionel kinesisk madkultur. Vi gør derfor ikke forskel på forretter og hovedretter på MAGASASA. Disse krydderier anvendes for at fremhæve smagen, men er ikke egnet til at spises direkte.

Enjoy our traditional Chinese food culture, Therefore, in MAGASASA we don't differ starters and main courses.These spices are put into dishes to enhance the taste, however, they are not suit for eating directly.

〖NO.1V 素春卷〗 30 – DKK

Vegetariske mini forårsruller (10 stk.) med sød chilisauce.

Vegetarian mini spring rolls (10 pcs.) with sweet chilisauce.

〖NO.2 鸭肉春卷〗 63 – DKK

Forårsrulle med andeconfit (3 stk.) med sød chilisauce.

Duck confit spring rolls (3 pcs.) with sweet chili sauce.

〖NO.3S 黄金大虾〗 58 – DKK

Dybstegte gyldne tigerrejer (3 stk.) med sød chilisauce.

Deep fried golden prawns (3 pcs.) with sweet chili sauce.

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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|【 NO.5 东北水饺 】|

Klassisk dumplings (4 / 10 stk.)
med svinekød og kinakål indpakket i hvededej.
Classic dumplings (4 / 10 pcs.)
with minced pork and Chinese cabbage in wheat dough.

45 – DKK/小份　93 – DKK/大份

|【 NO.6 煎锅贴 】|

Pandestegte dumplings (4 / 10 stk.) med hakket svinekød og kinesiske ramsløg.
Pan-fried dumplings (4 / 10 pcs.) with minced pork and Chinese ramsons.

50 – DKK/小份　99 – DKK/大份

|【 NO.7 五香手撕牛柳肉 】|

55 – DKK

Krydrede oksekødsstrimler med chilisauce
Seasoned shredded beef with chili sauce.

G – Glutenfri / V – Vegetar / S – Skaldyr　G – Glutenfree / V – Vegetarian / S – Seafood
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港式烧腊

SIU MEI
SIU MEI

Siu Mei er en term i det kantonesisk køkken, der betyder kød stegt på spid over den åbne ild eller i en stor ovn. Det skaber en unik, dyb grillet smag og kødet er normalt marineret med forskellige sauser inden tilberedning.

Siu Mei is the generic name in Cantonese cuisine given to meats roasted on spits over an open fire oven. It creates a unique, deep barbecue flavor and the roast is usually coated with a flavorful sauce before roasting.

‖【 NO.10 香港烤鸭 】‖ 108 - DKK/半只

Andesteg, Hong Kong style (en halv, med ben) med sojasauce.

Roasted duck à la Hong Kong (half, with bones) with soya sauce.

‖【 NO.11 广式叉烧 】‖ 108 - DKK

Cha Siu (BBQ svinekød), Guangzhou stil

Cha Siu (Roasted BBQ pork), Guangzhou Style.

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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‖【 NO.12 烧火腩 】‖ 98 - DKK

Sprød braiseret svinekam

Crispy braised pork belly.

‖【 NO.13 烧腊双拼 】‖ 118 - DKK

Siu Mei mix med andesteg og Cha Siu.

Siu Mei mix with roasted duck og Cha Siu.

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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川式凉菜

KOLD RET I SICHUAN STIL

COLD DISH IN SICHUAN STYLE

Sichuan mad indeholder en række forskellige smage: Krydret, salt, surt, sødt, bitter og røget. Alle disse varianter giver en utrolig dybde og kompleksitet.

Sichuan food is really about a variety of flavors: spicy, salty, sour, sweet, bitter, smoky, etc. Frequently all of those flavors are combined in one dish. The result is a cuisine with an incredible depth and complexity of flavor, hitting all sense receptors in your mouth,nose, and gastrointestinal system at the same time.

【 NO.21 红油猪耳 】

Svineører strimler i chilisauce

Shredded pork ears in chili sauce.

98 – DKK

【 NO.22 红油牛肚丝 】

Oksemave strimler i chilisauce

Shredded ox tripe in chili sauce.

98 – DKK

【 NO.23 五香牛腱 】

Marineret oksemuskel

Marinated beef muscles.

118 – DKK

【 NO.24 夫妻肺片 】

108 – DKK

Oksemuskel, komave og oksetunge i chilisauce "Fuqi Feipian"

Beef muscles, ox tripe and beef tongue in chili sauce "Fuqi Feipian"

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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汤

SUPPE

SOUP

Magasasa tilbereder slow cooked suppe. Dvs. vores supper er fremstillet af en grundsuppe, der består af hønsekød og simrer i minimum fire timer.

The soups are made from chicken stock and cooked for at least four hours.

〖NO.31S 凤城水饺汤〗

Fengcheng dumpling suppe
med tigerrejer og bambusskud
i dumplings. 4 / 8 stk.

Fengcheng dumpling soup
with prawns and bamboo
shoots in dumplings. 4 / 8 pcs.

42 – DKK/小份 **88** – DKK/大份

〖NO.32 广东老火鸡汤〗

Hønsekødssuppe med gojibær og shiitake svampe.

Long-stewed hen soup with goji berries and shiitake mushrooms.

38– DKK

〖NO.33 文思豆腐羹〗 **43**– DKK

Wensi tofu suppe fint-strimlet tofu og shiitake svampe.

Wensi Tofu soup finely shredded tofu and shiitake mushrooms.

G – Glutenfree / V – Vegetarian / S – Seafood

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【 NO.34 云吞汤 】 **42** – DKK/小份 **88** – DKK/大份

Wonton suppe med hakket svinekød og forårsløg i wonton. 4 / 10 stk.

Wonton soup with minced pork and spring onions in wontons. 4 / 10 pcs.

【 NO.35 北京汤(酸辣汤) 】 43 – DKK

Peking Suppe med ande strimler og bambusskud.

Peking Soup with shredded duck meat and bamboo shoots.

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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重庆风味

CHONGQINGS SMAG

CHONGQING'S FLAVOUR

Chongqing køkkenet er en del af Sichuan køkkenet med dristige variationer.

Retterne serveres med en skål ris.

Chongqing Cuisine is a sub branch of Sichuan Cuisine with bold flavours.

All dishes are served with a bowl of rice.

|[NO.41S 沸腾鱼]|

Fiskestykker i brændende chiliolie med bønnespirer.

Fish pieces in hot chili oil with bean sprouts.

208 – DKK

|[NO.42S 麻辣香水鱼]|

Krydrede fiskestykker med chilisauce, agurk i skiver og bønnespirer.

Spicy fish slices with chili sauce, cucumber slices and bean sprouts.

188 – DKK

|[NO.43S 酸菜鱼]|

168 – DKK

Fiskestykker med syltet kål

Fish pieces with pickled cabbages.

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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|[NO.44S 锅仔杂锦海鲜]|

Tørstegt seafood med rejer, baby blæksprutte, strimler af krabbe, blæksprutte og grøntsager.

Dry-fried seafood with prawns, baby cuttle fish,squids, crab sticks and vegetables.

138– DKK

|[NO.45S 铁板鱿鱼花]|

Stegte blæksprutte med wood-ear svampe, bambusskud og sivri peber.Serveret på et jernfad

Fried squid pieces with wood-ear mushrooms, bamboo shoots and sivri peppers. Served on an iron plate.)

138 – DKK

|[NO.46S 锅仔爆爆虾]|

Tørstegte rejer med wood -ear svampe, bambusskud og champignon. Serveret i en jerngryde.

Dry-fried prawns with wood-ear mushrooms, mushrooms and bamboo shoots. Served in a dry-pot.)

138– DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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【 NO.47 辣子鸡 】

Tørstegte krydrede kyllingestykker (med ben)

medtørret chili og Sichuan peber.

Dry-fried spicy diced chicken (with bones) with dried chili and Sichuan peppercorns.

128 – DKK

【 NO.51 香辣风味鸡 】

Dybstegt kyllingestykker med peberfrugt, sesam og chilisauce.

Fried chicken pieces with bell peppers, sesame and chili sauce.

128 – DKK

【 NO.52 宫保鸡丁 】

Gong Bao kylling med bambusskud og peanuts.

Gong Bao chicken with bamboo shoots and peanuts.

128 – DKK

【 NO.53 火爆双脆 】

Stegt skåret svine nyre og kyllinge kråse med wood-ear svampe, courgette og Pak Choi.

Stir-fried scalloped pork kidney and chicken gizzards wood-ear, courgette and Pak Choi.

118 – DKK

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【 NO.55 回锅肉 】

'Dobbeltstegt svinekød'

med sivri peber og chili.

'Twice-fried pork' with sivri pepper and chilli.

128 – DKK

【 NO.56 一品酱猪肘(可选辣或不辣) 】

Langtidsstegt svineskank helt stykke. Kan laves mild eller spicy.

Braised pork shank one whole piece. Can be made mild or spicy.

188 – DKK

民以食为天

【 NO.57 风味孜然羊排 】

Steget lamkrone med kommenfrø

Fried lamb ribs with cumin.

198 – DKK

【 NO.58 鱼香肉丝 】

Lynstegte svinekødsstrimler med Yuxiang sauce

Stir-fried shredded pork with Yuxiang sauce.

128 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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【 NO.59 渝式蒜香排骨 】
Sprøde spareribs med krydret hvidløgssalt.
Crispy spareribs with spicy garlic salt.

138- DKK

【 NO.61 酸汤牛柳 】
Oksekød stykker I syltet -chili sauce med enokitake svampe og søde kartofler nudler.
Beef slices in pickled -chili sauce with enokitake mushrooms and sweet potato noodles.

138- DKK

【 NO.62 一品全家福 】
'Familielykke' (premier gryderet) med blandet seafood, kylling, svinekød, oksekød og kinakål.
'Family Happiness' (premier pot) with mixed seafood, chicken, pork, beef and Chinese cabbage.

138- DKK

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【 NO.63 水煮牛肉 】
Oksekød i brændende chilisauce med kinakål.
Beef in hot chilisauce with Chinese cabbage.

138- DKK

【 NO.64 鱼香肉末茄子煲 】
Satueret aubergine med hakket svinekød. Serveret i lergryde.
Sautéed eggplant with minced pork.
Served in a clay pot.

108- DKK

【 NO.65 麻婆豆腐 】
Ma Po Tofu med hakketoksekød.
Ma Po Tofu with minced beef.

108- DKK

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〖NO.66S 渝式水晶虾〗

Tigerrejer i hvidløgsauce
med glasnudler og enokitake svampe.

Tiger prawns in garlic sauce with cellophane noodles and enokitake mushrooms.

138 – DKK

〖NO.67S 香辣酱炒虾球〗

Lynstegte tigerrejer i chilisauce med cashewnødder, broccoli, flade bønner og sivri peber.

Stir-fried prawns in chilli sauce with cashew nuts, broccoli, flat beans and sivri peppers.

138– DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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经典菜式

KLASSISKE VARME RETTER

CLASSIC WARM DISHES

Klassiske varme retter fra forskellige egne i Kina. Retterne serveres med en skål ris.

Classic warm dishes from different regions in China. All dishes are served with a bowl of rice.

|[NO.71 孜然羊肉]|

Stegt lammekød med kommenfrø og løg.

Fried lamb with cumin and onions.

138 – DKK

|[NO.72 鲜茴香根爆羊肉]|

Lynstegt lammekød med fennikel.

Stir-fried lamb with Florence fennel.

138– DKK

|[NO.73 葱爆羊肉]|

Lynstegt lammekød med løg og porre.

Stir-fried lamb with onions and leek.

138– DKK

|[NO.74 黑椒铁板牛肉]|

Oksekød med sort pebersauce samt peberfrugt og løg. Serveret på jernfad.

Beef with black pepper sauce with bell peppers and onions. Served on an iron plate.

138– DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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|[NO.75 干锅杏鲍菇炒牛肉]|

Tørstegt oksekød med kejserhatte svampe samt kinesiske ramsløg og rød peber. Serveret i jerngryde.

Dry-fried beef with king oyster mushrooms and Chinese ramsons and red pepper. Served in a dry-pot.

138– DKK

|[NO.77 干锅啤酒鸭]|

Tørstegt and tilberedt i øl med selleri, peberfrugt og koriander. Serveret i en jerngryde.

Dry-fried duck cooked in beer with celery, bell peppers and coriander. Served in a dry-pot.

138– DKK

|[NO.76 铁板沙茶鸭]|

Stegt and i shacha-sauce med sivri peber, shiitake svampe og broccoli. Serveret på jernfad.

Fried duck in Shacha sauce with sivri peppers, shiitake and broccoli. Served on an iron plate.

138– DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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【 NO.78S 松鼠红鱼(每日仅3条，售完为止) 】
Dybstegt hel rød snapper fisk i sød-sur sauce vi kan kun lave tre retter per dag.
Deep-fried whole red snapper in sweet-sour sauce we can only make 3 dishes per day.
168 – DKK

【 NO.79S 避风塘大虾 】
Bifengtang tigerrejer (dybstegte spicy tigerrejer) med hakket hvidløg.
Bifengtang prawns (fried spicy prawns) with minced garlics.
138 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood
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【 NO.80S 椒盐大虾 】
Dybstegte tigerrejer med krydret salt og sort peber.
Fried prawns with spicy salt and black pepper.
138 – DKK

【 NO.81 毛氏红烧肉 】
Mao's favoritret: Braiseret svinekød med tørret tofu ruller, peberfrugt og mørk sojasauce.
Mao's favourite dish: Braised pork with dried tofu rolls, bell peppers and dark soy sauce.
128 – DKK

【 NO.82 咕噜肉 】
Indbagt svinekød med sur-sød sauce og ananas.
Deep fried pork with sweet and sour sauce and pineapples
128 – DKK

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【 NO.83 咖喱鸡 】

Kylling i karry sauce

med blandet grøntsager

Chicken in curry sauce

with mixed vegetables.

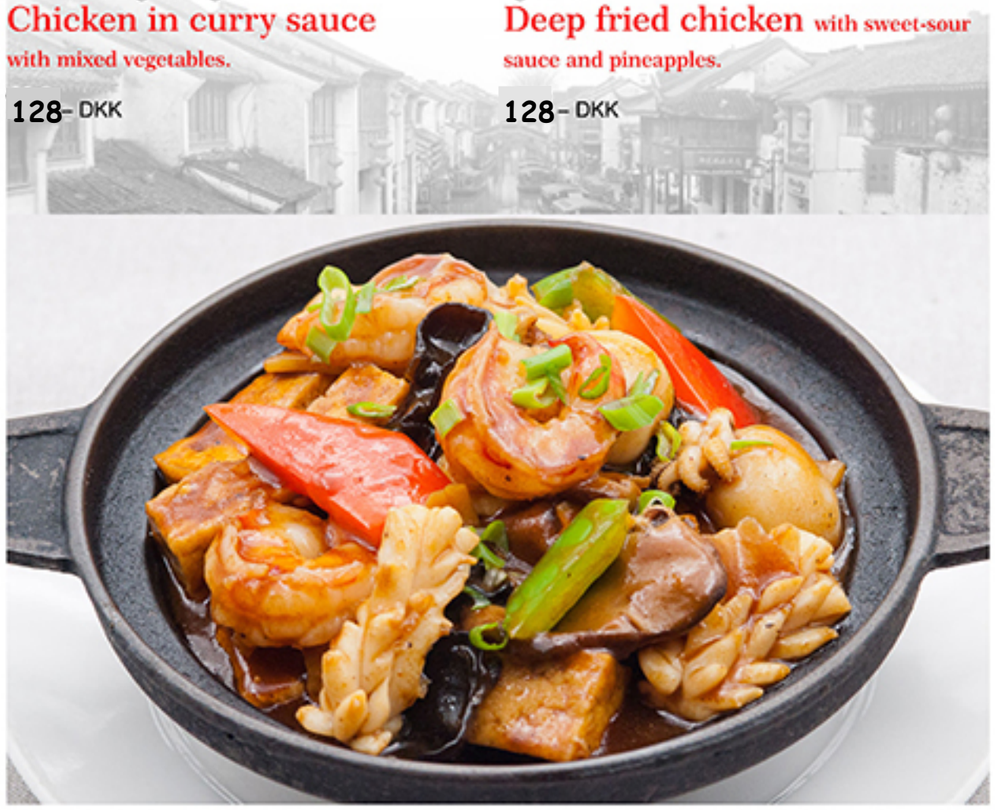
128- DKK

【 NO.84 咕噜鸡 】

Indbagt kylling med sur-sød sauce og ananas

Deep fried chicken with sweet-sour sauce and pineapples.

128- DKK



【 NO.85S 八珍豆腐煲 】

Klassisk tofu ret med shiitake svampe.

Classic tofu with shiitake mushrooms.

118- DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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【 NO.86V 红烧豆腐 】

Braiseret tofu med shiitake svampe, wood-ear svampe og peberfrugt.

Braised tofu with shiitake mushrooms, wood-ear mushrooms and peppers.

98- DKK

【 NO.87 干煸四季豆 】

Tørstegte grønne bønner med hakket svinekød, tør chili og hvidløg.

Dry-fried green beans with minced pork, dried chili and garlic.

98- DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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〖NO.88 干锅手撕包菜〗

Tørstegt kål med hakket svinekød. Serveret I jerngryde.

Dry fried cabbage with minced pork. Served in a dry-pot.

98 – DKK

〖NO.89V 虎皮尖椒〗

Pandestegt grøn chilipeber med kinesisk eddike.

Pan-seared green chili pepper with Chinese vinegar.

98 – DKK

〖NO.90V 蒜蓉空心菜〗

Kinesisk vandspinat med hvidløg. Stegt kinesisk grøntsag.

Chinese water spinach with garlic. Fried Chinese vegetable.

98 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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〖NO.91V 蒜蓉菜心〗

Choy Sum med hvidløg. Stegt kinesisk grøntsag.

Choy Sum with garlic. Fried Chinese vegetable.

98 – DKK

〖NO.92V 香菇扒上海青〗

Lynstegt Pak Choi kinesisk grønsager med shiitake svampe.

Stir-fried Pak Choi Chinese vegetable with shiitake mushrooms.

98 – DKK

〖NO.93V 椒丝腐乳空心菜〗

Kinesisk vandspinat med strimlet sivri peber og fermenteret bønnemasse.

Chinese water spinach with shredded sivri pepper and fermented bean curd.

98 – DKK

〖NO.95V 炝爆大白菜〗

Tørstegte kinakål med Sichuan peppercorn og tør chili.

Dry-fried Chinese cabbage with Sichuan peppercorn and dried chili.

98 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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特色中式菜

KLASSISKE VARME RETTER

CLASSIC WARM DISHES

Kinesisk home-style er en samling af forskellige særlige og fælles retter.

Retterne serveres med en skål ris.

Chinese home-style is a collection of a variety of Chinese people's special and common cuisine. All dishes are served with a bowl of rice.

‖〔 NO.123 巴咀猪手 〕‖

Braiseret grisetæer i brun sovs

Braised pork feet in brown sauce.

98 – DKK

‖〔 NO.124 干锅肥肠 〕‖

Stegte svinetarme med chili

Fried pork intestines with chili.

125 – DKK

‖〔 NO.120s magasasa烤鱼 〕‖ 208 – DKK

口味可选：麻辣/酱香/泡椒

Magasasa grill fisk stræk/Umami/ syltet peber smag

Magasasa grill fish Spicy/Umami/Pickled pepper flavor

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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面/饭/粉

NUDLER / RIS

NOODLES / RICE

【 NO.101 特色炒面 】

Stegte nudler vælg mellem kylling, oksekød eller grøntsager. Rejer koster 20 DKK ekstra.

Fried noodles choose from chicken,beef or vegetables. Prawns cost 20 DKK extra.

93 – DKK

【 NO.102 特色炒饭 】

Stegte ris vælg mellem kylling, oksekød eller grøntsager. Rejer koster 20 DKK ekstra.

Fried rice choose from chicken, beef or vegetables. Prawns cost 20 DKK extra.

93 – DKK

【 NO.103 云吞汤面/河粉/米粉 】

Wonton suppe med nudler Vælg mellem brede risnudler / risnudler / nudler

Wonton soup with noodles Choose from wide rice noodles / rice noodles / noodles.)

93 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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|【 NO.104 烧鸭汤面/河粉/米粉 】|

Nudelsuppe med andesteg Vælg mellem brede risnudler / risnudler / nudler

Noodle soup with roasted duck Choose from wide rice noodles / rice noodles / noodles.

93 – DKK

|【 NO.105 牛腩汤面/河粉/米粉 】|

Nudelsuppe med gullash Vælg mellem brede risnudler/ risnudler / nudler

Goulash soup with noodles Choose from wide rice noodles/ rice noodles / noodles.

93 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

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|【 NO.106s 凤城水饺汤面/河粉/米粉 】|

'Fengcheng dumpling suppe med nudler Vælg mellem brede risnudler / risnudler / nudler

Fengcheng dumpling soup with noodles Choose from wide rice noodles / rice noodles / noodles.

93 – DKK

|【 NO.107 干炒牛河 】|

Tørstegte brede risnudler med oksekød og grøntsager.

Dry-fried wide rice noodles with beef and vegetables.

93 – DKK

|【 NO.108s 星洲炒米粉 】|

Stegte risnudler à la Singapore med rejer, blæksprutter, fiskboller i skiver, kylling, bønnespirer og karry.

Fried rice noodles à la Singapore with shrimps, squids, sliced fishballs, chicken, bean sprouts and curry.

93 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood

图片仅供参考，出品请以实例为准。The pictures is for reference only.

汽水/果汁 | SODAVAND / JUICE SODA / JUICE

Coca Cola / Cola Zero / Sprite / Fanta (appelsin) / Danskvand
Coca Cola / Cola Zero / Sprite / Fanta (orange) / Sparkling water.
NO.j1 可口可乐/无糖可乐/雪碧/芬达/苏打水 **33 / 55**- DKK

Appelsin juice / Æble juice
Orange juice / Apple juice.
NO.j2 橙汁/苹果汁 **33 / 55**- DKK

热饮/茶水 | VARME DRIKKE & VAND WARM DRINKS & WATER

Kaffe / Espresso
Coffee / Espresso
NO.w1 咖啡/浓缩咖啡 **35**- DKK

Jasmin te / Grøn te / Wolong te / Pu-erh te
Jasmine tea / Green tea / Wolong tea / Pu-erh tea.
NO.w2 茉莉花茶/绿茶/乌龙茶/普洱茶 **35**- DKK/kop

Mineralvand
Mineral water.
NO.w3 矿泉水 **20** - DKK

Postevand (gratis ved bestilling sammen med andre drikkevarer per person)
Tap water (free when ordered together with other drinks per person).
NO.w4 直饮水（同一位客人，同时点其它饮品则免费提供） **19**- DKK

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冰饮/果泥 | FRAPPÉ / SMOOTHIE FRAPPÉ / SMOOTHIE

Mango smoothie (Lille / Stor)
Mango smoothie (Small / Big).
NO.s1 芒果果泥(小/大) **42 / 70**- DKK

Matcha Mango smoothie (Lille / Stor)
Matcha Mango smoothie (Small / Big).
NO.s2 抹茶芒果果泥(小/大) **52 / 80**- DKK

啤酒 | ØL BEER

Carlsberg pilsner fadøl (Lille 25cl/ Stor 50cl)
Carlsberg pilsner draught beer (Small 25cl / Big 50cl)
NO.b1 嘉士伯啤酒 **35 / 60**- DKK

Carlsberg Special fadøl (Lille 25cl/ Stor 50cl)
Carlsberg Special draught beer (Small 25cl / Big 50cl)
NO.b2 特制嘉士伯啤酒 **35 / 60**- DKK

Tsingtao, kinesisk øl (480 ml flaske)
Tsingtao, Chinese beer (480 ml bottle).
NO.b3 青岛啤酒 **60** - DKK

Jacobsen Saaz blonde / Dark lager / Extra pilsner (75cl flaske)
Jacobsen Saaz Blonde / Dark lager / Extra pilsner (75cl bottle).
NO.b4 沙士女郎/窖藏黑啤/特制皮尔森 **95** - DKK

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葡萄酒 | VIN WINE

RØDVIN
RED WINE 红酒

Glas
Glass 杯

Flaske
Bottle 瓶

NO.V1 **Husets rødvin: Pinot Noir, Quail Creek, USA** Let og frugtig. Jordbær, blomme, brombær.
House wine: Pinot Noir, Quail Creek, USA.

55 – DKK 240 – DKK

NO.V2 **Shiraz, Mulberry, Sydafrika** Fyldig og frugtig. Morbær, vanilje, mørk chokolade.
Shiraz, Mulberry, South Africa Rich and fruitful.

260 – DKK

NO.V3 **Pinot Noir, Fat Monk, USA** Medium fylde. Kirsebær, jordbær, blomme.
Pinot Noir, Fat Monk, USA Medium flow. Cherry, strawberry, plum.

340 – DKK

NO.V4 **Conde de los Andes, Rioja, Spanien.** Fyldig. Solbær, sød lakrids, vanilje.
Conde de los Andes, Rioja, Spain. Rich. Blackcurrant,sweet licorice, vanilla.

400 – DKK

NO.V5 **Barolo, Serralunga, Osvaldo Viberti, Italien.** Fyldig og frugtig. Kirsebær, appelsin, chokolade.
Barolo, Serralunga, Osvaldo Viberti, Italy Rich and fruitful.

450 – DKK

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白酒 | HVIDVIN WHITEWINE

Glas
Glass 杯

Flaske
Bottle 瓶

NO.V6 **Chardonnay, Grove Ridge, Napa Valley, USA**
Halv tør. Ananas, citrus, vanilje.
Chardonnay, Grove Ridge, Napa Valley, USA.

55 – DKK 240 – DKK

NO.V7 **Grüner Veltliner, Ferdinand Mayr, Østrig** Tør. Frisk frugt, peber, tobak.
Grüner Veltliner, Austria Dry. Fresh fruits, pepper, tobacco.

60 – DKK 260 – DKK

NO.V8 **Chardonnay Unoaked, Howling Moon, Californien**
Tør. Æble, citrus, pink grape.
Chardonnay Unoaked, California Dry. Apple, lemon, pink grapefruit.

280 – DKK

NO.V9 **Pinot Grigio, Castelfeder, Italien** Halv tør. Blomster, æble, pære.
Pinot Grigio, Castelfeder, Italy Half dry. Flowers, apple, pear.

320 – DKK

NO.V10 **Riesling, Grove Mill, New Zealand** Halvsød og god til stærk mad. Flint, æble, citrus.
Riesling, Grove Mill, New Zealand Semi sweet and good with spicy food.

350 – DKK

NO.V11 **Sancerre, Crochet, Frankrig** Tør. Mango, ananas, salt.
Sancerre, Crochet, France Dry. Mango, pineapple, salt.

380 – DKK

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玫瑰葡萄酒 | ROSEVIN ROSEWINE

	Glas Glass 杯	Flaske Bottle 瓶
NO.V13 Pinot Noir, Jaffelin, Frankrig. Tør. Jordbær, hindbær, fersken. Pinot Noir, Jaffelin, France. Dry. Strawberry, raspberry, peach.	60 – DKK	260 – DKK
NO.V14 Cadetto Podere Castorani, Italien Tør, god fylde. Jordbær, eksotisk frugt. Cadetto Podere Castorani, Italy Dry, smooth. Starwberry, exotic fruit.		320 – DKK
NO.V15 Sancerre, Crochet, Frankrig Tør. Jordbær, stenfrugt, frugtig sødme. Sancerre, Crochet, France Dry. Starwberry, stone fruit, fruity sweet taste.		380 – DKK

玫瑰葡萄酒 | ROSEVIN ROSEWINE

	Flaske Bottle 瓶
NO.V16 Cava, Rosé, Brut, Vallformosa, Italien Tør. Jordbær, hindbær, ristet brød. Cava, Rosé, Brut, Vallformosa, Italy Dry. Strawberry, raspberry, toasted bread.	260 – DKK
NO.V17 Cremant d'Alsace, Boeckel, Frankrig, øko. Tør. Citrus, æble, pære. Cremant d'Alsace, Boeckel, France, org. Dry. Lemon, apple, pear.	260 – DKK
NO.V18 Champagne-Brut, Bonnet Launois, Frankrig Tør. Citrus, nødder, eksotisk frugt. Champagne-Brut, Bonnet Launois, France Dry. Lemon, nuts, exotic fruits.	420 – DKK

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