MAGASASA DIM SUM & COCKTAILS
Autentisk kinesisk mad

VELKOMMEN

Magasasa Dim Sum & Cocktails har et autentisk kantonesisk køkken, der specialiserer i Dim Sum og dugfriske cocktails. Dim Sum som betyder 'at røre hjertet'. Dim Sum er små dampede eller indbagte delikatesser fyldt med kød og grønt. Det var oprindeligt en snack, der blev serveret på små diners, der lå langs silkevejen i det sydlige Kina.

Magasasa Dim Sum & Cocktails features an authentic Cantonese kitchen, which specializes in Dim Sum and cocktails. Dim Sum means 'to touch the heart'. Dim Sum are small steamed or fried delicacies filled with meat, seafood and vegetables. It was originally a snack that served on small diners located along the Silk Road in southern China.

Åbningstider/Open Hours:

Søndag - Torsdag: Sunday - Thursday:	11.00 - 23.00 (Køkkenet lukker 22.00) (Kitchen closes at 22.00)
Fredag - Lørdag: Friday - Saturday:	11.00 - 24.00 (Køkkenet lukker 23.00) (Kitchen closes at 23.00)

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

蒸点

DAMPET DIM SUM

STEAMED DIM SUM

Små dampede delikatesser fyldt med kød, grønt og skaldyr. Dim Sum retterne er delevenlige og man bestiller typisk 2-3 serveringer per person.

Small steamed delicacies filled with meat, seafood and vegetables. Dim Sum dishes are prefect for sharing. Normally one person can have 2 - 3 servings.

【NO.11S 传统烧卖】

Klassisk Siu Mai (4 stk.)
med svinekød, rejer og shiitake svampe.

Classic Siu Mai (4 pcs.)
with pork, shirmp and shiitake mushroom.

40 – DKK

【NO.13S 鲜虾鸡肉烧卖】

Siu Mai med Kylling & rejer (4 stk.) og kinesiske svampe.

Siu Mai Chicken & shrimp (4 pcs.) and Chinese mushroom.

40 – DKK

【NO.14GS 传统虾饺】

Klassisk Har Gao (4 stk.)
med tigerrejer og bambusskiver indpakket i risdej.

Classic Har Gao (4 pcs.)
with prawn and bamboo shoots in rice dough.

45 – DKK

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

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【 NO.16GS 鲜虾韭菜饺 】 **45** – DKK

Ramsløg Har Gao (4 stk.) med tigerrejer og kinesiske ramsløg indpakket i risdej.

Ramson Har Gao (4 pcs.) with prawn and Chinese ramsons in rice dough.

【 NO.17 鲜肉韭菜饺 】 **45** – DKK

Klassisk dumplings (4 stk.) med svinekød og kinesiske ramsløg indpakket i hvededej.

Classic dumplings (4 pcs.) with minced pork and Chineseramsons in wheat dough.

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【 NO.20 狗不理包子 】

Gou Bu Li boller (4 stk.) med hakket svinekød og forårsløg.

Gou Bu Li buns (4 pcs.) with minced pork and spring onions.

40 – DKK

【 NO.21S 蟹肉小笼包 】

Traditionelle kinesiske boller (4 stk.) med hakket svinekød og krabbe.

Traditional Chinese buns (4 pcs.) with minced pork and crab meat.

40 – DKK

【 NO.22 猪肉叉烧包/鸡肉叉烧包 】

Cha Siu Bao med BBQ svinekød/ Kylling(2 stk.) boller

Cha Siu Bao with BBQ pork/ Chicken(2 pcs.) buns.

45 – DKK

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【 NO.23 酥脆红烧肉 】 **58** – DKK

Sprød braiseret svinekød i skiver (8 stk.)

Crispy braised pork slices (8 pcs.)

【 NO.24 港式叉烧 】 **58** – DKK

Cha Siu i skiver (8 stk.) BBQ svinekød, Hong Kong style.

Cha Siu slices (8 pcs.) BBQ pork, Hong Kong style.

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煎/炸点

PANDESTEGT/FRITURESTEGT DIM SUM

PAN-FRIED / DEEP FRIED DIM SUM

Små indbagte eller pandestegt delikatesser fyldt med kød, grønt og skaldyr. Dim Sum retterne er dolevenlige og man bestiller typisk 2-3 serveringer per person.

Small deep fried or pan-fride delicacies filled with meat, seafood and vegetables. Dim Sum dishes are prefect for sharing. Normally one person can have 2 - 3 servings.

【 NO.42 生煎包 】

Pandestegt boller (3 stk.)
med hakket svinekød og forårsløg.

Pan-fried buns (3 pcs.) with minced pork and spring onions.

45 – DKK

【 NO.44 鸭肉春卷 】

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

Duck confit springroll (3 pcs.) with sweet chilisauce.

58 – DKK

【 NO.43 煎锅贴 】

Pandestegt dumplings (4 stk.)
med hakket svinekød og kinesiske ramsløg.

Pan-fried dumplings (4 pcs.)
with minced pork and Chinese ramsons.

45 – DKK

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【 NO.45V 素韭菜盒子 】

Vegetariske dumpling (3 stk.) med kinesisk ramsløg og æg.

Vegetarian dumpling (3 pcs.) with Chinese ramsons and eggs.

40 – DKK

【 NO.47 咸水角 】

Ham Sui Gok (3 stk.) med hakket svinekød, tørret rejer og kinesisk svampe.

Ham Sui Gok (3 pcs.) with minced pork, dried shrimp and Chinese mushrooms.

40 – DKK

【 NO.50V 素春卷 】

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

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

25 – DKK

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【 NO.51s 芝麻虾多士 】

Sprød toast sandwich (4 stk.)
med rejemousse og sesam.

Crispy toast sandwich (4 pcs.)
with shrimp and sesame.

45 – DKK

【 NO.52s 照烧三文鱼串 】

Grillet teriyaki laks på bambus pinde (3 stk.) med laks og sesam.

Grilled teriyaki salmon on bamboo stick (3 pcs.) with salmon and sesame.

58 – DKK

【 NO.53s 黄金大虾 】 **58** – DKK

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

Deep fried golden prawns (3 pcs.) with sweet chilisauce.

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肠粉

CHEUNG FUN

CHEUNG FUN

Dampet risnuddelrulle med sød soya sauce.

Steamed rice noodle roll served with sweet soy sauce.

‖【 NO.31S 鲜虾肠 】‖
Cheung Fun med tigerrejer (6 stk.)
Cheung Fun with prawns (6 pcs.).

45 – DKK

‖【 32 香茜牛肉肠 】‖
Cheung Fun med oksekød (6 stk.)
Cheung Fun with beef (6 pcs.)

45 – DKK

‖【 NO.33 叉烧肠 】‖
Cheung Fun med BBQ svinekød (6 stk.)
Cheung Fun with roasted BBQ pork (6 pcs.)

45 – DKK

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汤面/粉

NUDLER I SUPPE
NUDDLES IN SOUP

Langtidskogt oksekødssuppe med nudler.

Slow-cooked beef soup with noodles.

‖〖 NO.62 牛腩汤河粉 〗‖ **85** – DKK

Kinesisk gullashe suppe med brede risnudler

Chinese goulash soup with wide rice noodles.

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

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‖〖 NO.63 云吞汤河粉 〗‖ **85** – DKK

Wonton suppe med brede risnudler med hakket svinekød i Wonton.

Wonton soup with wide rice noodles with minced pork in Wonton.

‖〖 NO.64s 凤城水饺汤河粉 〗‖ **85** – DKK

Fengcheng dumpling suppe med brede risnudler med tigerrejer og bambusstimler i dumplings.

Fengcheng dumpling soup with wide rice noodles with prawns and bambooshoots in dumplings.

‖〖 NO.68 港式云吞汤 〗‖ **68** – DKK

Klassisk Wonton suppe med hakket svinekød i Wonton.

Classic Wonton soup with minced pork in Wonton.

‖〖 NO.69s 港式凤城水饺汤 〗‖ **72** – DKK

Fengcheng dumpling suppe med tigerrejer og bambusstimler i dumplings.

Fengcheng dumpling soup with prawns and bambooshoots in dumplings.

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【 NO.81 兰州牛肉汤面 】 **85** – DKK

Håndtrukne Lamian nudler i suppe med oksekøde, forårsløg og koriander.

Hand-pulled Lamian noodles in soup with beef slices, spring onions and coriander.

【 NO.82 刀削牛肉汤面 】 **85** – DKK

Nudler i skiver i suppe med oksekøde, forårsløg og koriander.

Sliced noodles in soup with beef slices, spring onions and coriander.

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

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拌面

SAUTEREDE NUDLER

SAUTÉED NOODLES

Sauterede Lamian nudler. Lamian er en type af kinesiske håndtrukne nudler opstod i Lanzhou.

Sautéed Lamian. Lamian is a type of Chinese hand-pulled noodles originated in Lanzhou.

【 NO.83 兰州牛肉拌面 】

Sauterede Lamian nudler
med oksekød
Sautéed Lamian noodles
mixed with beef.

95 – DKK

【 NO.84 兰州羊肉拌面 】

Sauterede Lamian nudler
med lam
Sautéed Lamian noodles
mixed with lamb.

95 – DKK

民以食为天

【 NO.85 兰州炸酱面 】

Zha Jiang Mian Lamian
nudler med hakket svinekød
og sojabønner sauce.
Zha Jiang Mian Lamian
noodles with minced pork
and sojabean sauce.

95 – DKK

【 NO.86 刀削炸酱面 】

Skiver Zha Jiang Mian Nudler
i skiver med hakket svinekød
og sojabønner sauce.
Sliced Zha Jiang Mian Sliced
noodles with minced pork and
sojabean sauce.

95 – DKK

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炒面/饭/粉

STEGT NUDLER / RIS
FRIED NOODLES / RICE

Kan vælg mellem oksekød, kylling eller grøntsager. Rejer koster 20dkk ekstra.

Can be made with beef, chicken or vegetables. Prawns cost 20dkk extra.

【 NO.66 炒河粉 】
Stegte brede risnudler /risnudler
Fried wide rice noodles / thin rice noddles.

85 – DKK

【 NO.88 兰州炒面 】
Stegt Lamian nudler
Fried Lamian noodles.

95 – DKK

【 NO.89 扬州炒饭 】
Yangchow stegt ris
Yangchow fried rice.

85 – DKK

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厨师推荐

KOKS VALG

CHEF'S CHOICE

*Nyd den Kinesisk mad kultur. Vi gør derfor ikke forskel på Forretter og Hovedretter på MAGASASA. Maden serveres når den er klar.

*Enjoy the Chinese food culture. Therefore, in MAGASASA we don't differ starters and main courses. The food been served when there are ready.

Fisk i brændende chilisauce
Fish in hot chilisauce

【NO.1S 水煮鱼】

188 – DKK

【NO.2 水煮牛肉】

Oksekød i brændende chilisauce med kinakål.
Beef in hot chilisauce
with Chinese cabbage.

12[illegible] – DKK

Fiske[illegible]tykke
[illegible]ed syltet kål
Fish pieces
with pickled cabbages

【NO.3S 酸菜鱼】

168 – DKK

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【NO.4 孜然羊肉】

128 – DKK

Stegt lammekød med kommenfrø og løg.
Fried lamb with cumin and onions.

【NO.5 干[illegible]四季豆】

Tørstegt[illegible] Grønne Bønner med[illegible]akket Svinekød, Tør Chili Og Hvidløg.
Dry-fried Green Beans with Minced Pork, Dried Chili And Garlic.

89 – DKK

【NO.6 铁板沙茶鸭】

Stegt and i sh[illegible]cha-sauce med sivri peber[illegible]iitake svampe og br[illegible]coli. Serveret på jernfad.
Fried duck in Shacha sauce with sivri peppers, shiitake and broccoli. Served on an iron plate.

125 – DKK

G – Glutenfri / V – Vegetar / S – Skaldyr G – Glutenfree / V – Vegetarian / S – Seafood
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COMING SOON!
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COMING SOON!

COMING SOON!

〖NO.7 酱拌猪肉饺子/牛肉饺子〗

Dumplings, Svinekød/ Oksekød(10 stk.) med specialsovs

Dumplings, Pork/ Beef (10 pcs.)with special sauce.

85 – DKK

COMING SOON!

〖NO.8 酱拌羊肉饺子〗

Dumplings, Lammekød(10 stk.)med specialsovs

Dumplings, Lamb (10 pcs.)with special sauce.

95 – DKK

COMING SOON!

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特色炒菜

KINESISK EGNSRETTER

CHINESE LOCAL DISHES

Wok retter fra forskellige steder af kina. Retterne serveres med en skål ris.

Wok dishes from different parts of China. All dishes are served with a bowl of rice.

‖〔 NO.201 大盘鸡 〕‖ **198** – DKK

Satueret spicy kylling (med ben) med kartofler og brede Lamian nudler.

Sautéed spicy chicken (with bones) with potatos and wide Lamian noodles.

‖〔 NO.202 糖醋牛肉/鸡肉 〕‖

Sur sød ret oksekød / kylling med peber frugter.

Sweet and sour beef / chicken with bell peppers.

108 – DKK

‖〔 NO.203 干锅羊肉/牛肉/鸡肉 〕‖

Tørstegt lam / oksekød / kylling med grønsager, serveret i jerngryde.

Dry fried lamb / beef / chicken with vegetables, served in an iron pot.

128 – DKK

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‖〔 NO.204 豉椒牛肉 〕‖

Oksekød i sorte bønnesauce

Fried beef slices with black bean sauce.

128 – DKK

‖〔 NO.205 锅仔牛肉杏鲍菇 〕‖

Oksekød med kejserhat svampe, serveret i jerngryde.

Fried beef slices with king oyster mushroom served in an iron pot.

138 – DKK

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【 NO.206 铁板黑椒牛肉 】

Oksekød med sortpeber sauce
serveret på jernfad.

Beef with black pepper sauce
served on an iron plate.

128 – DKK

【 NO.207 铁板小炒牛 】

Oksekød med chili peber
serveret på jernfad.

Fride beef slices with chili pepper served on an iron plate.

128 – DKK

【 NO.208 家常茄子煲 】

Satueret aubergin med hakket svinekød, serveret i ler gryde.

Sautéed eggplant
with minced pork, served in a clay pot.

98 – DKK

【 NO.209V 香菇上海青 】

Pak Choi med shiitake svampe
stegt kinesisk grøntsager.

Pak Choi with shiitake mushrooms fried Chinese vegetables.

88 – DKK

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【 NO.210V 蒜蓉炒空心菜 】

Kinesisk vandspinat med hvidløg stegt kinesisk grøntsager.

Chinese water spinach with garlic fried Chinese vegetables.

88 – DKK

【 NO.211V 蒜蓉炒菜心 】

Choy Sum med hvidløg stegt kinesisk grøntsager.

Choy Sum with garlic fried Chinese vegetables.

88 – DKK

【 NO.212S 蒜蓉水晶虾 】

Tiger rejer i hvidløg sauce med glasnudler og østershat svampe.

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

138 – DKK

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【 NO.213s 香辣鱿鱼 】

Lynstegt spicy blæksprutte

Fried spicy squid.

128 – DKK

【 NO.214s 酸辣小墨鱼仔 】

Lynstegt baby blæksprutter med syltede chili peber.

Baby octopus fried with pickled chili pepper.

128 – DKK

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【 NO.215 香辣椒盐虾 】

138 – DKK

Dybstegt spicy tiger rejer med krydret salt og sortpeber.

Deep fried spicy prawns with spicy salt and black pepper.

【 NO.216 宫保鸡丁 】

Gong Bao kylling. strøet med hele peanut

Gong Bao Chicken garnish with peanut.

【 NO.217s 铁板大虾 】

Stegt tiger rejer serveret på jernfad.

Fried prawns served on an iron plate.

108 – DKK

138 – DKK

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【 NO.218 麻婆豆腐 】

Ma Po Tofu med hakket svinekød.

Ma Po Tofu with minced pork.

98 – DKK

【 NO.219v 家常红烧豆腐 】

Klassisk tofu ret med shiitake svampe.

Classic tofu with shiitake mushrooms.

98 – DKK

【 NO.220 泡椒羊肉 】

Stegt lammekød med syltede chili peber.

Fried lamb slices with pickled chili pepper.

128 – DKK

【 NO.221 老干妈爆鸡片 】

Kylling i skiver med sorte bønne chili sauce

Chicken slices fried with black bean chili sauce.

108 – DKK

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【 NO.222s 香酥鱼块 】

Dybstegt fiske stykke med peberfrugt.

Deep fried fish pieces with green pepper.

118 – DKK

【 NO.223 毛氏红烧肉 】

Mao's favorit ret: Braiseret svinekød med mørk soyasauce

Mao's favourite dish: Braised pork with dark soya sauces.

168 – DKK

【 NO.224s 香辣片片鱼 】

Hunans favorit ret, stærk fisk i skiver

Hunan's favourite dish, spicy fish slices.

138 – DKK

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‖〖NO.225 乡里小炒肉〗‖

Lynstegt svinekød i skiver med friske siviri peber.

Fried pork slices with fresh siviri pepper

108 – DKK

‖〖NO.226 蒜香排骨〗‖

Dybstegte spareribs med hakket hviløg og krydret salt.

Deep fried spareribs with minced garlic and spicy salt.

138 – DKK

‖〖NO.227 蘑菇铁锅鸡〗‖

Kylling med champignon med oyster sauce, serveret i jerngryde.

Chicken with mushrooms with oyster sauce, served in an iron pott.

128 – DKK

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‖〖NO.228 杏鲍菇回锅肉〗‖

Stegt svinekød i skiver med kejserhat svampe med hviløg og peberfrugt.

Pork slices fried with king oyster mushroom with garlic and bell pepper.

138 – DKK

‖〖NO.229 香港烧鸭〗‖

Hong Kong - andesteg (med ben)

Roasted duck à la Hong Kong (with bones).

98 – DKK

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【NO.d1 抹茶双层芝士蛋糕】

55- DKK

Double fromage Matcha Cheesecake (Nøddefri)

Bagt Matcha (premium grøn te) cheesecake med Matcha lys bund, toppet med cremet mascarpone mousse. Vi bruger økologisk Matcha til at opnå en naturlig farve og smag.

Double fromage Matcha Cheesecake (Nuts free)

Matcha (Premium green tea) light cake layered with baked Matcha-cheesecake, topped with creamy mascarpone mousse. We use organic Matcha for a natural color and flavour.

【NO.d2 巧克力卡朵（夹心蛋糕）】

55- DKK

Chokolade Gateau (Glutenfri / Nøddefri)

Halv bagt belgisk chokoladekage fyldt med `blødende` karamel-passionsfrugt-creme.

Chokolade Gateau (Gluten free / Nuts free)

Half-baked Belgium chocolate cake topped with chocolate mousse, with creamy caramelpassionfruit sauce inside.

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

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【NO.d3 森林野莓蛋糕】

55- DKK

Skovbær-elsker-kage (Glutenfri)

Skovbær (hindbær, jordbær, solbær) mousse med panna cotta og mandler kiksebund, toppet med bær glasur, serveret med bær couli.

Forest Berry Lovers cake (Gluten free)

Mixed berries (raspberry, strawberry, blackcurrant) mousse with panna cotta and almond biscuit base, topped with berry glaze and served with berry couli.

【NO.d4 百香果双层斯芝士蛋糕】

55- DKK

Passion Heaven (Nøddefri)

Lagdelt passionfrugtmousse og cheesecake med luftig kage og crumble. Blød, cremet og smelter i munden.

Passion Heaven (Nuts free)

Layered passion fruit mousse and cheesecake, with airy cake and crumble. Soft, creamy and melts-in-mouth.

G – Glutenfree / V – Vegetarian / S – Seafood

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.a1 可口可乐/无糖可乐/雪碧/芬达/苏打水 **28** – DKK

Appelsin juice / Æble juice
Orange juice / Apple juice.
NO.a6 橙汁/苹果汁 **28** – DKK

热饮 | VARME DRIKKE WARM DRINKS

Kaffe
Coffee.
NO.h1 咖啡 **28** – DKK

Espresso
Espresso.
NO.h2 意式浓缩咖啡 **28** – DKK

Jasmin te / Grøn te / Oolong te / Pu-erh te
Jasmin tea / Green tea / Oolong tea / Pu-erh tea.
NO.h3 茉莉花茶/绿茶/乌龙茶/普洱茶 **19** – DKK / PERSON

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果泥 | SMOOTHIES SMOOTHIES

Mango (Lille / Stor)
Mango (Small / Big).
NO.s1 芒果 **38/62** – DKK

Matcha Mango (Lille / Stor)
Matcha Mango (Small / Big).
NO.s5 抹茶芒果 **48/72** – DKK

VAND
WATER 水

Postevand (gratis ved at bestille sammen med andre drikke varer)
Tapwater (free when ordered other drinks).
NO.w1 直饮水 **15** – DKK

啤酒 | ØL BEER

Carlsberg Pilsner fadøl (Lille / Stor)
Carlsberg Pilsner draught beer (small / big)
NO.b1 皮尔森嘉士伯 **30/50** – DKK

Tuborg Classic fadøl (Lille / Stor)
Tuborg Classc draught beer (small / big).
NO.b2 经典杜柏啤酒 **30/50** – DKK

Tsingtao, kinesisk øl (330ml pilsner)
Tsingtao, Chinese beer (330ml bottle).
NO.b3 青岛啤酒 **38** – DKK

Tsingtao Mørk, kinesisk øl (330ml pilsner)
Tsingtao Dark, Chinese beer (330ml bottle).
NO.b4 青岛黑啤酒 **38** – DKK

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葡萄酒 | VIN WINE

BOBLER & CHAMPAGNE
SPARKLING WINE & CHAMPAGNE 气泡酒

Glas
Glass 杯

Flaske
Bottle 瓶

NO.V14 **Cava, Rosé, Brut, Vallformosa, Italien** Tør. Jordbær, hindbær, ristet brød.
Cava, Rosé, Brut, Vallformosa, Italy Dry. Strawberry, raspberry, toasted bread.

260 – DKK

NO.V15 **Cremant d'Alsace, Boeckel, Frankrig.** Tør. Citrus, æble, pære.
Cremant d'Alsace, Boeckel, France. Dry. Lemon, apple, pear.

350 – DKK

NO.V16 **Champagne-Brut, Bonnet Launois, Frankrig** Tør. Citrus, nødder, eksotisk frugt.
Champagne-Brut, Bonnet Launois, France Dry. Lemon, nuts, exotic fruits.

420 – DKK

白酒 | HVIDVIN WHITEWINE

Glas
Glass 杯

Flaske
Bottle 瓶

NO.V5 **Grüner Veltliner, Ferdinand Mayr, Østrig** Tør. Frisk frugt,peber, tobak.
Grüner Veltliner, Austria Dry. Fresh fruits, pepper, tobacco.

60 – DKK **260** – DKK

NO.V6 **Chardonnay Unoaked, Howling Moon, Californien**
Tør. Æble, citrus, pink grape.
Chardonnay Unoaked, Howling Moon, California.

70 – DKK **280** – DKK

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Glas
Glass 杯

Flaske
Bottle 瓶

NO.V7 **Pinot Grigio, Castelfeder, Italien** Halv tør. Blomster, æble, pære.
Pinot Grigio, Castelfeder, Italy Half dry. Flowers, apple, pear.

320 – DKK

NO.V8 **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.V9 **Sancerre, Crochet, Frankrig** Tør. Mango, ananas, salt.
Sancerre, Crochet, France Dry. Mango, pineapple, salt.

380 – DKK

NO.V10 **Chablis, Jaffelin, Frankrig** Tør. Grønt æble, akacie og mynte.
Chablis, Jaffelin, France Dry. Green apple, acacia, spearmint.

420 – DKK

玫瑰葡萄酒 | ROSEVIN ROSEWINE

Glas
Glass 杯

Flaske
Bottle 瓶

NO.V11 **Pinot Noir, Jaffelin, Frankrig.** Tør. Jordbær, hindbær, fersken.
Pinot Noir, Jaffelin, France. Dry. Strawberry, raspberry, peach.

60 – DKK **260** – DKK

NO.V12 **Cadetto Podere Castorani, Italien** Tør, god fylde. Jordbær, eksotisk frugt.
Cadetto Podere Castorani, Italy Dry, smooth. Starwberry, exotic fruit.

300 – DKK

NO.V13 **Sancerre, Crochet, Frankrig** Tør. Jordbær, stenfrugt, frugtig sødme.
Sancerre, Crochet, France Dry. Starwberry, stone fruit, fruity sweet taste.

380 – DKK

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红酒 | RØDVIN REDWINE

	Glas Glass 杯	Flaske Bottle 瓶
NO.V1 Shiraz, Mulberry, Sydafrika Fyldig og frugtig. Morbær, vanilje, mørk chokolade. Shiraz, Mulberry, South Africa Rich and fruity.	60 – DKK	260 – DKK
NO.V2 Pinot Noir, Vavasour, New Zealand Frugtig. Kirsebær,lakrids, karamel. Pinot Noir, Vavasour, New Zealand Fruitty. Cherry, licorice.	80 – DKK	350 – DKK
NO.V3 Entre Palabras, Valdemonjas, Spanien ØKO-Fyldig. Solbær, sød lakrids, vanilje Entre Palabras, Valdemonjas, Spain ECO-Rich. Blackcurrant, sweet licorice.		400 – DKK
NO.V4 Barolo, Serralunga, Osvaldo Viberti, Italien. Fyldig og frugtig. Kirsebær, appelsin, chokolade. Barolo, Serralunga, Osvaldo Viberti, Italy Rich and fruity.		450 – DKK

烈酒 | SPIRITUS LIQUOR

Maotai, kinesisk spiritus (20ml/shot) Maotai chinese liquor (20ml/shot). NO.I1 茅台迎宾酒	40 – DKK

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鸡尾酒 | COCKTAIL COCKTAIL

Yellow Sage Cooler Fruity & Vibrant Alcohol free / Normal
Havana Club 3 anos rum, Sprite, mango juice, lime, palm sugar, sage.
NO.C1 清凉贤者(无酒精/含酒精) 65 / 85 – DKK

Nectar of the Gods Fruity & Sour
Beefeater gin, Aloe Vera honey, lime juice, mint bitters, egg white.
NO.C3 神之蜜语 85 – DKK

Princess of Beijing Savoury & Fresh
Absolut Vodka, lychee liqueue, lime, sugar, pink grapefruit juice.
NO.C4 天朝格格 85 – DKK

Coconut Mule Ginger & Tropical Alcohol free / Normal
Absolute vodka, coconut cream, palm sugar, lime juice, ginger beer.
NO.C5 夏日清凉(无酒精/含酒精) 65 / 85 – DKK

Basnapple Summer & Sexy Alcohol free / Normal
Olmeca gold tequila, fresh basil and pineapple, honey-ginger tea syrup, lime juice.
NO.C6 巴斯苹果(无酒精/含酒精) 65 / 85 – DKK

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鸡尾酒 | COCKTAIL COCKTAIL

Open Sesame Mouth-watering & Silky
Havana Club 7 anos rum, vanilla liqueur, lime juice, homemade sesame foam.

NO.C7 芝麻开门 **85** – DKK

PB-Espresso Creamy & Tasty
Olmeca blanco tequila, cream, homemade peanut butter paste, espresso.

NO.C8 PB意式咖啡 **85** – DKK

Chili Sour Spicy & Refreshing
Four Roses Bourbon, lemon, sugar, fresh red chili, fresh egg white (optional).

NO.C9 爽辣柠檬 **85** – DKK

A Fizzy Date Berry & Sparkling
Beefeater gin, dry sherry, dried red date syrup, lemon juice, sparkling water.

NO.C10 气泡狂欢约会 **85** – DKK

Asian Storm Aromatic & Rich
Beefeater Gin, chestnut syrup, cloudy apple juice, honey, lime.

NO.C11 亚洲风暴 **85** – DKK

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