

AMANS

1921

# AAMANNS HJEMMELAVEDE SNAPS

## AAMANNS' HOMEMADE SCHNAPPS

Vi laver vores egne snaps-infusioner med økologisk snaps og sæsonens råvare.

Vi kan vejlede om et smagsmæssigt match mellem kryddersnapsene og din menu. Vores udvalg af snaps kan variere, spørg din tjener om ændringer.

We make our own schnapps infusions with an organic schnapps and seasonal ingredients. Let us guide you to the best schnapps match for your menu. Our selection varies throughout the year.

Please ask your waiter.

### **3cl – 55dk**

Rugbrød – Rye bread

Dild – Dill

Skovmærke – Woodruff

Porse – Myrtle leaf

Løvestikke – Lovage

Grillet citron – Grilled lemon

Sæson varianter – Our seasonal schnapps

**Smag fire varianter af Aamanns snaps**

A tasting of four different Aamann's schnapps.

# DRINKS

Cocktails based on our home-made schnapps

Aamanns' "Spritz"	135
Ananas "Stormy"	120
Jordbær "Daiquiri"	120
Rugbrød "Manhattan"	120
Skovmærke "Negroni"	120
Aamanns Gin & Tonic	95

**Aamanns' Homemade Soft Drink** Glas 55

Med eller uden brus - Still or Sparkling Karaffel 95

Spørg din tjener for dagens udvalg

Ask your waiter for today's flavour options

Coca Cola, Coca Cola Zero, Ginger Beer 35

Vand med eller uden brus ad libitum

Still or sparkling water ad libitum Per person 25

# BEER

## Økologisk Fadøl/Organic Draft Beer

Aamanns IPA 40cl/60cl	70/90
Herslev Bryghus Beer of the Season 40cl/60cl (changing selection)	70/90
Herslev Bryghus 40cl/60cl - Lager, Pale Ale, Wheat, Landøl	65/85

## Flaske/Bottle

Herslev Bryghus Rugøl 50cl	75
Herslev Bryghus Beer of the Season 33 cl (changing selection)	65

## Low Alcohol

Herslev Hop On 33cl (0.5%)	55
Maisel's Weisse Hefeweizen 33cl (<0.5%)	55
To ØI Under the Radar 33cl (0.4%)	70
Omnipollo Konx Pale Ale 33cl (0.3%)	70

# WINE

by the glass

## Sparkling Wine

NV	Cremant d'Alsace, Brut, Fernand Engel	100/500
NV	Champagne, "l'Universelle", Brut, Baron Albert	130/700

## White

2019	Riesling Trocken, Mehrlein, Rheingau	105/500
2016	Grüner Veltliner, Federspiel, Teegernseerhof, Wachau	100/475
2019	Sauvignon Blanc, J. de Villebois, Loire	95/450
2019	Aligoté, Nicolas Potel, Bourgogne	100/495
2018	Chardonnay, Michel Magnien, Bourgogne	125/585

## Rosé

2018	Rosé d'Anjou, Remy Pannier, Loire	100/475
2019	Nebbiolo, "La Gemella", Viberti, Piemonte	110/500

## Red

2018	Pinot Noir, Michel Magnien, Bourgogne	125/585
2018	Spätburgunder, Merhlein, Rheingau	95/525
2019	Barbera d'Alba, "La Gemella", Viberti, Piemonte	120/575
2018	Cabernet Franc, Chateau de Coulaire, Chinon, Loire (Ecovin)	110/550
2015	Amarone della Valpolicella, Villa Molino, Veneto	145/650

## Sweet

2011	Riesling Auslese, Haus Klosterberg, Markus Molitor, Mosel	125/750
2016	Sauternes, Château Grillon, Bordeaux	95/700
NV	Port, 10 Year Tawny, Taylor's	110/750
2016	Macabeo, Orange, 6 <sup>o</sup> Elemento, Vento del Moro	95/650

# WINE

## Sparkling

NV	Cremant d'Alsace, Brut, Fernand Engel	500
NV	Champagne, "l'Universelle", Brut, Baron Albert	700
NV	Champagne Rosé, Doyard-Mahé	750

## White Wine

2019	Sauvignon Blanc, Sancerre, Roger Neveu, Loire	550
2018	Les Quarterons, Sancerre, Sebastien Riffault, Loire (Ecovin)	500
2010	Sauvignon Blanc, "Saulétas", Sancerre, Sébastien Riffault, Loire (Ecovin)	795
2017	Sauvignon Blanc, "Pierre Précieuse", A. Bain, Loire (Ecovin)	750
2018	Chenin Blanc, "La Lune", Mark Angeli, Loire	800
2014	Chardonnay, Arbois, Domaine Rolet, Jura	650
2017	Petit Chablis, Bernard Defaix, Bourgogne	550
2017	Chablis 1er Cru, Vaillons, J. Moreau & Fils	750
2017	Puligny-Montrachet 1er Cru, Les Folatieres, Dupont-Fahn	1400
2018	Riesling Trocken, Bruder Dr. Becker, Rhein (Ecovin)	525
2016	Grüner Veltliner, Federspiel, Teegernseerhof, Wachau	475
2018	Grüne Libelle, Andreas Tscheppe, Austria (Ecovin)	850
2018	Blaue Libelle, Andreas Tscheppe, Austria (Ecovin)	850
2018	Segelfalter, Andreas Tscheppe, Austria (Ecovin) [semi-sweet]	850
2018	Albariño, Immortalis, Galicia	475
2018	Chardonnay, Vintners Reserve, Kendall-Jackson, California	550

## Skin Contact Wine

2019	Perfect Day, Pittnauer, Austria (Ecovin)	500
2018	Marto Weiss, Wörner, Rhein (Ecovin)	550

# WINE

## Red Wine

2018	Pinot Noir, La Clé Saint-Pierre, Mommessin, Bourgogne	500
2018	Pinot Noir, Michel Magnien, Bourgogne	585
2012	Aloxe-Corton I. Cru, Les Valozieres, Domaine Jacob	950
2012	Morey-St-Denis I. Cru, Domaine Ponsot	2200
2017	Gigondas, Les Vendangeuses, Le Plan des Moines	575
2016	Chateauneuf-du-Pape, Les Charretons, Le Plan des Moines	700
2019	Tattouine Rouge, Matassa, Roussillon (Ecovin)	950
2015	Albarossa, La Lus, Banfi, Piemonte	500
2019	Barbera d'Alba, "La Gemella", Viberti, Piemonte	575
2015	Barolo, "Buon Padre", Viberti, Piemonte	850
2015	Amarone della Valpolicella, Villa Molino, Veneto	650
2016	Chianti Classico, "Al Limite", San Leonino, Toscana	550
2016	Rosso di Montalcino, Val di Suga, Toscana	650
2013	Brunello di Montalcino, Val di Suga, Toscana	750
2018	Spätburgunder, Merhlein, Rheingau	525
2015	Zweigelt, Bründlmayer, Kamptal	450
2018	Nas del Gegant, Escoda-Sanahuja, Catalonia (Ecovin)	600
2017	Pinot Noir, Kendall-Jackson, California	575

## Sweet

2016	Sauternes, Château Grillon, Bordeaux	700
2011	Riesling Auslese, Haus Klosterberg, Markus Molitor, Mosel	750
2016	Gruner Veltliner Eiswein, Nigl, Niederosterreich	37.5cl 600
2016	Macabeo, Orange, 6 <sup>o</sup> Elemento, Vento del Moro	50 cl 650
NV	Port, 10 year Tawny, Taylor's	750