



LANGHOFF & JUUL

VINTERSÆSON

1/12 - 31/3

**CHARCUTERIE  
& OST**

*fredag & lørdag 18 - 20*

**198,-/person**

**Skinke**

Jambon des Pyrénées  
Fransk Landskinke

**Oste**

Comté  
Trøffel-Brie

**Tilbehør**

Pasta Pesto  
Creme af grillede Peberfrugter  
Grøn Salat Vinaigrette  
Oliven  
Aioli  
Baguette  
Pisket Smør

**Vinbuffet**

**250,-/person**





# LANGHOFF & JUUL

## KOLDE DRIKKEVARER FRA NATURFRISK

### Saft 27,5 cl

Æblemost	42,-
Solbær-æble	42,-
Blodorange	42,-
Rabarber	42,-
Hyldeblomst	42,-
Ingefær	42,-
Havtorn	42,-

### Sodavand 25 cl

Lemonbrus	38,-
Hindbærbrus	38,-
Appelsinbrus	38,-
Hyldebrus	38,-
Cola Cool	38,-
Ginger beer	38,-
Rabarber	38,-

## VAND

Bornholms Kildevand m./u. brus 75 cl.	65,-
Isvand pr. Kande	35,-

## ØRBÆK BRYGGERI

Fynsk Forår 33 cl	48,-
Dark Horse 50 cl	68,-
IPA 33 cl	48,-
Classic 33 cl	48,-
Weissbier 33 cl	48,-
Pilsner 33 cl	48,-
IPA fri 0,5% 33 cl	48,-

## HJEMMELAVET SNAPS

*Flere varianter - spørg betjeningen*

4 cl	38,-
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## BOBLER

*Morgen, middag, aften*

Husets gl.	98,-
Champagne gl.	148,-

## SÆSONENS COCKTAILS

*Ønsker du en mocktail, hiv da fat i din tjener og fortæl  
hvad du kan lide*

### Gin & Tonic

*- Dansk produceret gin fra Local Spirits  
toppes med tonic fra Naturfrisk, serveres med  
lime* 88,-

### Ginger Hass

*- Dansk produceret gin fra Local Spirits,  
mangosirup mixes med lemon-sodavand fra  
Naturfrisk* 98,-

### Dark'n'Stormy

*- Dansk produceret rom fra Greate Dane i  
symfoni med ginger beer fra Naturfrisk samt  
citron i flere varianter* 98,-

### White Russian

*- Dansk produceret vodka fra Local Spirits,  
kahlua og mælk* 98,-

## KAFFE

Sort kaffe	35,-
Espresso	29,-
Cafe latte	48,-
Cappucino	48,-
Macchiato	35,-
Cortado	39,-
Iskaffe	39,-
Havre latte	48,-
Soya latte	48,-
Varm chokolade	45,-

## ØKOLOGISK TE FRA SING TEHUS

Earl Grey m. Naturlig bergamotte	35,-
English Breakfast	35,-
Lemon Buttermilk, grøn te	35,-
Herbal Mint, urtete (koffeinfri)	35,-
Yellow Græskar Gurkemeje	35,-
Brændenælde & kornblomst, hvid te	35,-





# LANGHOFF & JUUL

## WINTER SEASON

1/12 - 31/3

### CHARCUTERIE & CHEESE

friday & saturday 6pm - 8pm

DKK **198** /person

#### Ham

Jambon des Pyrénées  
French country Ham

#### Cheese

Comté  
Truffle Brie

#### On the Side

Pasta Pesto  
Cream of grilled Peppers  
Green Salad Vinaigrette  
Olive  
Aioli  
Baguette  
Whipped Butter

#### Wine buffet

DKK **250**/person





# LANGHOFF & JUUL

## COLD DRINKS FROM NATURFRISK

### Juice 27,5 cl

Apple cider	42,-
Blackcurrant-apple	42,-
Blood orange	42,-
Rhubarb	42,-
Elderflower	42,-
Ginger	42,-
Sea buckthorn	42,-

### Sparkling 25 cl

Lemon	38,-
Raspberry	38,-
Orange	38,-
Elderflower	38,-
Cola Cool	38,-
Ginger beer	38,-
Rhubarb	38,-

## WATER

Bornholm's spring water regular or sparkling 75 cl.	65,-
Ice water	35,-

## ØRBÆK BREWERY

Fynsk Forår 33 cl	48,-
Dark Horse 50 cl	68,-
IPA 33 cl	48,-
Classic 33 cl	48,-
Weissbier 33 cl	48,-
Pilsner 33 cl	48,-
IPA fri 0,5% 33 cl	48,-

## HOMEMADE SNAPS

*More varieties - ask the waiter*

4 cl	38,-
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## BUBBLES

*Morning, noon, evening*

Glass of the house	98,-
Glass of Champagne	148,-

## COCKTAILS

### Gin & Tonic

*- Danish produced gin from Local Spirits topped with tonic from Naturfrisk, served with lime* 88,-

### Ginger Hass

*- Danish produced gin from Local Spirits, Mango syrup mixed with lemon soda from Naturfrisk* 98,-

### Dark'n'Stormy

*- Danish produced rum from Great Dane in symphony with ginger beer from Naturfrisk and lemon in several varieties* 98,-

### White Russian

*- Danish produced vodka from Local Spirits, kahlua and milk* 98,-

## COFFEE

Black coffe	35,-
Espresso	29,-
Cafe latte	48,-
Cappucino	48,-
Macchiato	35,-
Cortado	39,-
Ice coffee	39,-
Oat latte	48,-
Soy latte	48,-
Chai latte	45,-
Hot chocolate	45,-

## ORGANIC TEA FROM SING TEA HOUSE

Earl Gray with natural bergamot	35,-
English Breakfast	35,-
Lemon Buttermilk, green tea	35,-
Herbal Mint, herbal tea (decaffeinated)	35,-
Yellow Pumpkin Turmeric	35,-
Stinging nettle & cornflower, white tea	35,-

