

· KØLSTER BEER ·

35 cl / gl.

"Bæst" <i>Pilsner 4.7%</i>	65
"Månestøv" <i>IPA 5.3%</i>	65
"Wit" <i>Inspired by Belgian wit, brewed with grape & coriander</i>	65

· NON - ALCOHOLIC ·

Black currant or Apple juice from Bornholms Mosteri	40
Naturfrisk Lemon soda, Ginger beer, Cola or Tonic	40
Red grape juice from Weingut Schmitt in Rheinhessen	45
Filtered still or sparkling water ad libitum per person	25

· COFFEE ·

Coffee from Prolog and petit four	55
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· COCKTAILS ·

Dark and Stormy <i>Rum lime, ginger beer, Angostura</i>	100
Gin & Tonic <i>3 cl. Elg Gin No. 1 & Tonic</i>	100
Negroni <i>Gin, vermouth, Campari</i>	100

· VERMOUTH ·

10 cl / gl.

Berto Bianco, Distilleria Quaglia	75
Vermouth Rosso Tramonto, Walcher	75

Last call 21:30.

All credit cards are submitted to a surcharge.

Still or sparkling mineral water ad libitum per person 25

· WINE BY THE GLASS ·

12 cl / gl.

· BUBBLES ·

		Gl.	Fl.
2016	Cava, Brut Nature, Can Planes, Penedés	95	500
2009	Cremant de Bourgogne, L'or de Vix	130	675

· WHITE ·

2017	Rkatsiteli, Vinarna Yalovo, Bulgaria	80	425
2019	Riesling Trocken, Laurentiushof, Mosel (1L)	95	600
2015	Riesling Spätlese, Peter Mentges, Mosel	135	675
2015	Aligoté, Domaine Naudin-Ferrand, Bourgogne	105	550
2018	Macabeu, Domaine des Mathouans, Roussillon	120	630
2015	Chardonnay, Jérôme Arnoux, Jura	125	625
2016	Chardonnay, P-U-R, Bourgogne	120	630

· OXIDATIVE WHITE ·

2011	Savagnin, <i>Vin de Voile</i> , Wicky, Jura	140	700
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· ORANGE ·

2019	Muscat d'Alexandria, Cosmic Cellar, Catalunya	120	600
2016	Chardonnay, Ch. de Lavernette, Pouilly-Fuissé	135	675

· ROSÉ ·

2017	Blaifränkisch, Vino Magula, Slovakia	100	500
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· RED ·

2017	Pinot Noir, "Révélation", Jérôme Arnoux, Jura	125	625
2016	Merlot, "Ocre Rouge", Languedoc	90	475
2015	Blaifränkisch, Vino Magula, Slovakia	135	665
2015	Sangiovese/Syrah, Camiliano, Toscana	110	550
2016	Cabernet Sauvignon/Merlot, Yalovo, Bulgaria	100	500
2017	Trepat, "La Fassina", Costador, Catalunya	130	650
2016	Santenay, Vieilles Vignes, Vincent, Bourgogne	150	750

· SWEET WINE ·

10 cl / gl.

N/V	Pinot noir, Grande Charme, Beaufort, France	100	600
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Last call 21:30.

· SNACKS ·

· EVENING ·

17 - 21

· TASTE OF JURA ·

3 tasting glasses of Jura wine,
Light charcuterie & Comté

375 kr

Bread & olive oil	35
Olives & salted almonds	85
Snack sausages	55

Anchovies	105
Lemon zest & bread	

Sardines	105
Lemon zest & bread	

3 cheeses from near & far	125
With sweet compot & crunchy bread	

Danish Burrata	125
Figs, Oregano & Olive oil	

Pasteur Pâté en Croûte	180
With Hazelnuts & Bacon	
Served with pickles & mustard	

Charcuterie	195
Selection of cold cuts and our homemade Rillettes	
Served with pickles, mustard & bread	

Beef tartare	185
Kholrabi, Miso & Sesam	

Mushrooms à la Crème	165
12 different danish mushrooms On toast	
Add on of Truffle	+50

Baked Beetroots	145
Salsa Verde & Lardo	

Braised Pork belly	210
Fennel & sauce	

Chocolate Ganache Pie	115
Made with milk chocolate	

Walnut pie	115
Bourbon & Crème Fraiche 50%	

3 cheeses from near & far	125
With sweet compot & crunchy bread	

Kitchen closes at 21:00.

♥ Remember to book your table at www.pasteur.dk ♥

Follow us on Instagram for events and updates: @pasteurvinbar

If you have any questions regarding allergens please ask your waiter.