



DRINK

CHAMPAGNE 10 CL

CHAMPAGNE	10 cl	bottle
jean baillette-prudhomme – brut réserve	65	375
tange-gérard – blanc de blancs – millésimé	75	425
alain vesselle – 95% pinot noir 5% chardonnay	85	475
mandois – blanc de blancs – millésimé	85	475

12 CL BISTRO WINE

BISTRO WINE	12 cl	bottle
white: bourgogne blanc côte chalonaise – 2014	60	325
red: la ferme st pierre – ventoux – 2014 – ORGANIC	60	300

WINE 15 CL

WHITE	15 cl	bottle
chardonnay mâcon village f. chagnoleau – 2014	85	375
cinqueterra campogrande elio altare – 2011	95	425
chablis domaine laurent dupatis – 2014	75	350
sauvignon blanc domaine gibault loire – 2015	75	350
riesling trocken jacobus – 2015 – BIO WINE	70	325
ROSE	15 cl	bottle
la selve maguelonne – 2015 – BIO WINE	75	350
RED	15 cl	bottle
côtes du rhône terre forte – 2015 – ORGANIC	70	350
cinsault elkjær & amiel – 2012	75	375
bourgogne rouge camille giroud – 2013	95	425
bourgogne côte de nuits villages pierre bourée – 2002	125	575
bordeaux château falfas – 2010 – BIO WINE	95	425
chianti classico docg bibbiano – 2014	70	350
nebbiolo doc la ca nova – 2014	80	375
barbaresco docg montestefano – 2013	95	350
barolo docg renato ferrero – 2012 – MAGNUM	95	875
barbera d'alba doc la ca nova – 2014	70	300

vine kan indeholde sulfitter og æggehvite stoffer/
wine can contain sulfites and egg white substances

BEER

le petit pale ale or le petit brown ale – **DRAUGHT**
moritz – barcelona – **DRAUGHT**
thy classic or refsvindinge wheat beer – **BOTTLED**
moritz non alcoholic – **BOTTLED**

SPIRITS 3 CL

calvados / marc de bourgogne / grappa 45
pastis 55

JUICE + WATER

juice from antons ORGANIC – see selection at the bar 30
sparkling water – hancock 25
sparkling water with lemon – hancock 25

BEER

45 / 65
30 / 50
30
35

SPIRITS

SPECIAL BOTTLE OFFER - OF THE MONTH

RED: BARBARESCO DOCG MONTESTEFANO – 2013: 350 KR



EAT



le petit

family owned since 2012

BREAKFAST

(served from 10 to 12 – sunday from 11 to 13)

breakfast sandwich with 2 fried eggs, ham & gruyère cheese	65
2 fried eggs	45
2 fried eggs with bacon	55
black coffee	25

CHILI CON CARNE

le petit homemade	75
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STEAK-SANDWICH

steak of danish free-range meat, green salad, le petit homemade ketchup, le petit marinated onions, fried egg, bacon & gruyère cheese	95
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CROQUE PETIT

homemade toast with boiled ham & gruyère cheese – served with mustard & cornichons	60
+ egg on top & served with green salad & vinaigrette	75

SALADE DE CHEVRE

with warm goat cheese, green salad, currants, walnuts, truffel oil & honey vinaigrette	95
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TARTIFLETTE

le petit homemade potato gratin, layered with onion, bacon & white wine with melted reblochon cheese	85
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TERRINE OF PORK

le petit homemade from danish free-range meat	65
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CHARCUTERIE PLATE for 1 or 2 persons

2 kinds of sausages, paté & coppa ham – cornichons, olives, dijon mustard & bread	85 / 155
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CHEESE PLATE - with 3 kinds of cheese

selection of french & danish cheeses – served with bread & pickled raisins	95
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OLIVES & BREAD

fresh mixed olives & bread	45
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BAR SNACKS

CANNED FISH FROM LOLIN - SPAIN

anchovies with bread & grilled lemon	65
squid in oil or in its own ink with bread & grilled lemon	85
sardines with bread & grilled lemon	85

MIXED NUTS

45

CRISPS

see selection at the bar	15
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BISTRO WINE

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	60	300

LE PETIT wine- champagne- beer- & food bar
torvehallerne · copenhagen · denmark
lepetit.dk · Instagram.com/lepetitvinbar · facebook.com/lepetitvinbar

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