



DRINK

CHAMPAGNE 10 CL

CHAMPAGNE	10 cl	bottle
jean baillette-prudhomme – brut réserve	70	400
tange-gérard – blanc de blancs – millésimé	80	450
alain vesselle – 95% pinot noir 5% chardonnay	85	475
sadi malot cuvée de réserve – blanc de blancs	95	525

12 CL BISTRO WINE

BISTRO WINE	12 cl	bottle
white: bourgogne blanc côte chalonaise – 2014	60	325
red: la ferme st pierre – ventoux – 2016 – ORGANIC	60	300

WINE 15 CL

WHITE	15 cl	bottle
chardonnay mâcon-village frantz chagnoleau – 2015 – ORGANIC	85	375
gruner veltliner stephanus weixelbaum – 2016	75	350
chablis domaine laurent dupatis – 2015	75	350
sauvignon blanc domaine gibault loire – 2016	75	350
riesling trocken – 2016 – ORGANIC	70	325
riesling herzu ettore germano – 2015	85	350

ROSE	15 cl	bottle
chateau de la selve maguelonne – 2016 – ORGANIC	75	350
côtes de provence chateau bas – 2016 – ORGANIC	70	325
nebiosé renato ferrero – 2016	70	300
kampf spätburgunder – 2014 – ORGANIC	80	375

RED	15 cl	bottle
côtes du rhône terre forte – 2015 – ORGANIC	70	350
bourgogne rouge domaine michelot – 2013	95	425
chateau de la selve palissaire rhône– 2014 – ORGANIC	75	350
nebbiolo doc ettore germano – 2015	80	375
barolo docg renato ferrero – 2012 – MAGNUM	95	875
barbera d'alba doc renato ferrero – 2015	70	325

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

BEER	BEER	
le petit pale ale or beer of the month (ask the staff) – DRAUGHT		45 / 65
moritz – barcelona – DRAUGHT		35 / 50
thy classic or refsvindinge wheat beer – BOTTLED		30
moritz non alcoholic – BOTTLED		35

SPIRITS 3 CL	SPIRITS
calvados / marc de bourgogne / grappa	45
pastis	55

JUICE + WATER

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

SPECIAL BOTTLE OFFER

WHITE: RIESLING HERZU - ETTORRE GERMANO 2015: 350 KR



EAT

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

STEAK-SANDWICH

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

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

LE PETIT SALAD

- with frisée salad, bacon, croutons, egg & le petit vinaigrette 95

CHARCUTERIE PLATE for 1 or 2 persons

- 2 kinds of sausages, paté & coppa ham – cornichons, olives, dijon mustard & bread 85 / 155

CHEESE PLATE - with 3 kinds of cheese

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

BAR SNACKS

OLIVES & BREAD

- fresh mixed olives & bread 45

ANCHOVIES WITH BREAD & GRILLED LEMON

- canned fish from lolin 65

MIXED NUTS

- 45

CRISPS

- see selection at the bar 20

TORTILLA WITH POTATOES AND ONIONS

- (only served friday and saturday) 40

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