



"He who has not visited Ribe, slept one night at "Hotel Dagmar" and heard the quaterbell beats from the Cathedral, does not know Denmark"

Thus, once wrote the famous journalist and writer Andreas Vinding ... and one can only agree with him!

Hotel Dagmar - with the 900 year old Cathedral as a neighbor, is not only beautiful to see with its red walls and the beautiful tile roof, but also a historical attraction in Denmark's oldest city



The original house on "Torvet" was destroyed by fire in 1580, but councillor and later mayor Laurids Thøgersen had a new stately farm built in 1581.

After having been in the possession of the prosperous Baggesens family, the house from about 1700 became the residence of Ribe's founding presidents, a kind of Mayor of the City. The first president of the house was Carsten Worm, grandson of the famous Ole Worm.

On Peter Ussing's death in 1788, the presidency was abolished, and from about 1800 it became "Gjæstgivergård". Some remember the former president's residence referred to as "Greisens Hotel" or "Gæstgivergården".

The name "Hotel Dagmar" first appeared in 1912 in connection with a major renovation.



# HOTEL DAGMAR

## MENU LUNCH

### NIGHT WATCHMAN BASEMENT & CATHEDRAL SQUARE

OPEN MONDAY - SUNDAY FROM 12.00 - 16.00

#### LIGHT DISHES

##### **SIGNATURE SMOKED SALMON**

*Signature Salmon from Hotel Dagmar - Delicious smoked salmon with fresh cheese, chips, herbs and herb olie. Served with bread.*

**DKK 175,-**

##### **TATARE**

*A true classic - Raw ground tatare of beef from "Freygaard". Served with a raw egg yolk, herbs and mayo. Served with bread.*

**DKK 175,-**

##### **"BAKSKULD"**

*Worldclass local speciality - "Bakskuld" is a salted, dried and smoked witch. The fish is butter fried, and served with butterfried danish ryebread, homemade remoulade and lemon.*

**DKK 179,-**

##### **SNACKS**

*Goes perfectly with "hygge" and wine - 4 snacks consisting of delicious sausage from "nørresøby", salted almonds, hummus and olives. Served with bread. Perfect for the small craving.*

**DKK 115,-**

##### **TIGERPRAWNS**

*With a small asian twist - Delicious tigerprawns fried in ginger, chili, garlic, lime, spring onions and soya. Served with bread.*

**DKK 145,-**

#### LUNCH

##### **DANISH BAKED OMELETTE**

*For the greater hunger - A danish classic made from eggs, topped with salted pork belly, tomatoes and loads of chives. Served with danish ryebread.*

**DKK 169,-**

##### **DAGMARS "SHOOTING STAR"**

*Maybe the best "Shooting Star" in town - Worldclass danish speciality. Battered fillet of plaice in graham flour is butter fried in a pan. Toasted bread is topped with prawns, salad, lemon, cucumber and lumpfish roe - pure luxury. Served with at homemade red dressing.*

**DKK 199,-**

##### **FISH AND CHIPS**

*A truly great and delicious classic, "almost" better end than in England. Cod fried in batter. Served with a homemade sauce tatar and crispy fries. "Very well, im chuffed to bits".*

**DKK 189,-**



# HOTEL DAGMAR

## MENU LUNCH

### NIGHT WATCHMAN BASEMENT & CATHEDRAL SQUARE

OPEN MONDAY - SUNDAY FROM 12.00 - 16.00

#### LUNCH

##### NIGHTWATCHMAN BURGER

DKK 189,-

*Classic burger – Big juicy minced meat beef from sashi at 200 gram with cheese, salad and cucumber. The burger is spread with ketchup and mayo. Served with crispy fries.*

##### TAPAS BOARD

DKK 185,-

*Great for wine and "hygge" - Enjoy our delicious tapas board. 3 pieces of top charcuterie from Nørre Søby and 3 cheeses of top quality. With hummus, compot and olives. Served with bread.*

#### DESSERTS

##### APPLE CAKE

DKK 79,-

*"Almost" as Grandmother made it - Classic danish apple cake with whipped cream, apple panko and macaroons.*

##### LEMON MOUSSE

DKK 99,-

*A fluffy treat with lemon - Lemon mousse with whipped cream, vanilla icecream and chocolate.*

##### GATEAU MARCEL

DKK 99,-

*Delicious gateau marcel with crunch and vanilla icecream.*

#### CHEESE

##### CHEESE PLATTER

DKK 99,-

*3 pieces of cheese with a seasonal compote.  
Served with butter fried danish ryebread.*



## SOFT DRINKS





# HOTEL DAGMAR

## SOFT DRINKS

RESTAURANT DAGMAR

### SOFT DRINKS & JUICE

#### SODA 0,3 / 0,5

*Pepsi - Max - Faxe Kondi - Mirinda Lemon*

#### "FREM" MINERAL WATER FROM RIBE

*Sparkling water with and without lemon*

#### "FREM" SODA FROM RIBE 0,25

*Orange - Apricot - Raspberry - Green Sport - Blue Sport*

#### ORGANIC JUICE FROM "BRD. ADELHART" IN RIBE

*Apple - Rhubarb - Elderflower - Black Currant*

#### AQUA D'OR PEACH ICE TEA 0,5

*Peach Ice tea*

#### FILTERED WATER BY ROYAL 0,7

*Filtered water in bottle - still or sparkling*

DKK 45,- / 55,-

DKK 30,-

DKK 30,-

DKK 40,-

DKK 45,-

DKK 35,-

### DRAFT BEERS & SPECIALITY BREWS

#### "ODENSE" PILSNER & CLASSIC 0,3 / 0,5

*Pilsner and classic from "Odense" from draft*

#### ANARKIST BLOODY WEIZEN 0,3 / 0,5

*Weiss beer with a hint of blood orange draft*

#### ROYAL 0.0 ALCOHOL FREE BEER 0,3

*Royal alcohol free bottle beer 0.0 %*

DKK 45,- / 60,-

DKK 55,- / 70,-

DKK 40,-

### SPECIALITY BREWS BOTTLES

#### ANARKIST BROWN ALE 0,5

*Medium powered with moderate bitterness and taste of hops*

#### NØRREBRO BRYGHUS 0,33

*Elderflower Session IPA - Stuykman Weissbier - New York Lager*

#### NØRREBRO BRYGHUS CIDER 0,33

*Ablecider made of 100% organic danish ables.*

#### ANARKIST HAZY IPA 0,5%

*Light beer with citrus, brewed on wheat and oats*

#### SCHIØTZ BOHEMIAN PILS

*With a hint of quince and apples*

#### SCHIØTZ GOLDEN IPA

*Fullbodied and fruity hops, with a hint of malt and caramel*

DKK 70,-

DKK 60,-

DKK 60,-

DKK 70,-

DKK 70,-

DKK 70,-

### RIBE BREWERY 0,5 BOTTLES

#### VIKING BREW

*A good and powerfull red bock with cascade hops*

#### BLACK ALE

*A dark ale inspired by Irish Stout, with a full bodied taste and soft foam*

#### MARSK WEISS BEER

*Filtered and light weiss beer, with a hint of lemon. Brewed on cascade hops*

#### WADDEN SEA BREW

*A fresh pilsner beer, with flowers and berrys from the wadden sea area*

#### SEASONAL BEER

*Please ask our waiters*

DKK 70,-

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# HOTEL DAGMAR

## BEVERAGES AND HOT DRINKS

RESTAURANT DAGMAR

### HOT DRINKS

ILLY CAFFÉ LATTE SINGLE / DOUBLE	DKK 45,- / 50,-
ILLY CAPPUCCINO SINGLE / DOUBLE	DKK 45,- / 50,-
ILLY ESPRESSO SINGLE / DOUBLE	DKK 35,- / 40,-
ILLY AMERICANO	DKK 40,-
CUP OF COFFEE FROM FILTER / RE-FILL	DKK 35,- / 15,-
A.C. PERCH'S THE	DKK 45,-
<i>Earl Grey - Breakfast - Mandarin - White Temple - Darjeeling - Green Rhubarb - Sweet Apple and Lemon</i>	
HOT CHOCOLATE WITH WHIPPED CREAM	DKK 45,-
WITH COGNAC 4CL	DKK 85,-
IRISH COFFEE WITH 4CL WHISKEY	DKK 85,-
BAILEY FOR THE COFFEE	DKK 39,-

### DRINKS

APEROL SPRITZ	DKK 85,-
GIN HASS	DKK 85,-
ROM / VODKA / JACK D / MORGAN 3CL - WITH SODA	DKK 85,-
3CL EXTRA LIQUOR	DKK 35,-
PLYMOUTH SLOE GIN WITH LEMON SODA	DKK 95,-

### TROLDEN GIN & FEVERTREE TONIC

COPPERPOT DNA	DKK 95,-
ORGANIC / SUSTAIN	DKK 95,-
<i>We recommend Fever-Tree Mediterranean tonic water</i>	
SEA BUCKTHORN	
<i>We recommend Fever-Tree Indian tonic water</i>	DKK 95,-
FOGGY RHUBARB	DKK 95,-
<i>We recommend Fever-Tree Indian tonic water</i>	
COCKY BARRISTA	DKK 95,-
<i>We recommend it without tonic and with ice. Otherwise a Indian tonic will match</i>	
NAVY	DKK 95,-
<i>We recommend Fever-Tree Indian tonic water</i>	
GROOVY CURRANT	DKK 95,-
<i>We recommend Fever-Tree Aromatic tonic water</i>	
FEVER-TREE TONIC VARIANTS	DKK 45,-
<i>Indian, Mediterranean, Elderflower and Aromatic</i>	





## EVENING MENU





# HOTEL DAGMAR

## MENU EVENING

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#### MAINS

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##### **NIGHTWATCHMAN BURGER**

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## MENU EVENING

### NIGHT WATCHMAN BASEMENT & CATHEDRAL SQUARE

OPEN MONDAY - SUNDAY FROM 17.00 - 21.00

#### MAINS

##### FILET OF PLAICE DIAOLE

*Delicious classic fish comfort dish - Filet of plaice with a souffle filling. Fresh herbs are added and then the diaole is steamed in the oven. Served with a beurre blanc, vegetables from the season and potatoes. This is really good.*

DKK 265,-

##### VEAL CULOTTE

*Slowcooked veal culotte - Super tender and tasty veal culotte. Served with a thyme sauce, vegetables from the season and potatoes. Comfort food at it's best.*

DKK 255,-

##### RIBEYE

*Are you in mood for a delicious piece of meat? Then our Rib eye is the perfect choice for you. The rib eye is served with vegetables of the season, truffel sauce and fries.*

DKK 345,-

#### 3 COURSE MENU

##### NIGHT WATCHMAN 3 COURSE MENU

*Smoked Salmon - with fresh cheese, chips, herbs and herb olie.  
Veal culotte - with potatoes, thyme sauce and vegetables from the season.  
Lemon Mousse - with whipped cream, vanilla icecream and chocolate.*

DKK 385,-

#### DESSERTS

##### APPLE CAKE

*"Almost" as Grandmother made it - Classic danish apple cake with whiped cream, apple panko and macaroons.*

DKK 79,-

##### LEMON MOUSSE

*A fluffy treat with lemon - Lemon mousse with whiped cream, vanilla icecreame and chocolate.*

DKK 99,-

##### GATEAU MARCEL

*Delicious gateu marcel with crunch and vanilla icecream.*

DKK 99,-

#### OST

##### CHEESE PLATTER

*3 pieces of cheese with a seasonal compote.  
Served with butter fried danish ryebread.*

DKK 99,-



# WINE





# HOTEL DAGMAR

## WINE

### STATEMENT

WE DON'T HAVE A "HOUSE WINE" AT HOTEL DAGMAR. BUT WE DO HAVE AN AMAZING SELECTION OF WINES BY THE GLASS. WINE IS ALL ABOUT TASTE AND GREAT EXPERIENCES, SOMETHING WE VALUE HIGHLY.

### Snacks

Trøffel Chips	DKK 65,-
Blandet nødder	DKK 45,-
Saltede Mandler	DKK 45,-

### WINE BY THE GLASS - WHITE

<b>LA COUR DES DAMES</b> <i>Vin de France - Burgundy - France</i>	DKK 75,-
<b>SIEUR D'ARQUES</b> <i>Chardonnay - Languedoc - France</i>	DKK 78,-
<b>SOHO</b> <i>Sauvignon Blanc - Marlborough - New Zealand</i>	DKK 85,-
<b>THANISCH</b> <i>Riesling 1648 - Trocken - Mosel - Germany</i>	DKK 92,-
<b>THANISCH</b> <i>Riesling Kabinet - Mosel - Germany</i>	DKK 95,-
<b>CHANSON</b> <i>Macon "La Roche Vineuse" - Chardonnay - Bourgogne - Frankrig</i>	DKK 115,-

### WINE BY THE GLASS - RED

<b>LA COUR DES DAMES</b> <i>Vin De France - Burgundy - France</i>	DKK 75,-
<b>UMA COLLECTION</b> <i>Malbec - Telteca - Mendoza - Argentina</i>	DKK 75,-
<b>MAGONDEAU</b> <i>Merlot - Fronsac - Bordeaux - France</i>	DKK 85,-
<b>JOURNEYS END</b> <i>Cabernet Franc - Stellenbosch - South Africa</i>	DKK 89,-
<b>IL NESPOLI</b> <i>Poderia Dal Nespoli - Sangiovese - Emilia Romagna - Italy</i>	DKK 95,-
<b>VAQUOS</b> <i>Tempranillo - Ribera Del Duero - Spain</i>	DKK 95,-
<b>ALEXANDER VALLEY</b> <i>Pinot Noir - Russian River Valley - California</i>	DKK 115,-



# HOTEL DAGMAR

## WINE

### WINE BY THE GLASS - ROSE

#### CORETO

*Pinot Noir/Castelao Shiraz - Lisboa - Portugal*

DKK 78,-

#### CHATEAU ROUBINE PREMIUM

*Syrah/Grenache/Mouvedre/Carignan/Cinsault - Cotes de Provence - France*

DKK 85,-

#### THANISCH ROSE SECCO

*Mosel - Tyskland*

DKK 75,-

### WINE BY THE GLASS - SPARKLING

#### SOVRANO

*Spumante Brut - Montelliana - Veneto - Italy*

DKK 75,-

#### CAVA

*Bodegas Pinord - Dibon - Cava de Reserva - Demi Sec - Penedes - Spain*

DKK 75,-

#### THANISCH ROSE SECCO

*Mosel - Germany*

DKK 75,-

### WINE BY THE GLASS - DESSERT WINE

#### CHÂTEAU JEAN FONTHENILLE LOUPIAC

*Semillon - Bordeaux - Frankrig*

DKK 89,-

#### BRADAMANTE

*Albana/Chardonnay/Sau. B. - Poderia Dal Nespoli - Emilia Romagna - Italien*

DKK 95,-

#### BANYULS VINTAGE

*Grenache - Catalonien - Frankrig*

DKK 105,-

### WINE BY THE GLASS - PORTVIN

#### QUINTA DE LA ROSA TAWNY

*Touriga nacional, Touriga franca, tinta barroca – Dourodalen – Portugal*

DKK 85,-

#### QUINTA DE LA ROSA Late Bottle Vintage

*Touriga nacional, Touriga franca, Sousao, Tinta Roriz – Dourodalen – Portugal  
Aged 4 to 6 years on large oak barrels*

DKK 95,-

#### QUINTA DE LA ROSA 20 års

*Touriga nacional, Tinta Roriz – Dourodalen - Portugal  
Aged an average of 20 years on oak barrels*

DKK 95,-



# HOTEL DAGMAR

## WINE

### WHITE - FRANCE

#### LA COUR DES DAMES

*Vin de France - Burgundy*

DKK 325,-

#### VILLA MANSAY

*Chardonnay/Colombard - Languedoc/Roussillon*

DKK 375,-

#### CHANSON VIRE-CLESSÉ

*Domaine Chanson - Chardonnay - Viré-Clessé*

DKK 475,-

#### CHANSON CHABLIS

*Domaine Chanson - Chardonnay - Chablis*

DKK 525,-

#### CHANSON CHABLIS LES GRAND PREUSES

*Domaine Chanson - Chardonnay - Grand Cru*

DKK 955,-

#### CHANSON MONTAGNY

*Domaine Chanson - Premier Cru - Montagny*

DKK 595,-

#### CHANSON CLOS DES MOUCHES

*Domaine Chanson - Premier Cru - Chardonnay*

DKK 1495,-

#### D'ARDHUY CORTON CHARLEMANGE

*Domaine D'Ardhuy - Chardonnay - Corton Charlemange*

DKK 995,-

#### FONTAINE-AUDON SANCERRE

*Château Fontaine-Audon - Sauvignon Blanc - Loire*

DKK 495,-

#### SIEUR D'ARQUES

*Chardonnay - Languedoc*

DKK 375,-

### WHITE - GERMANY

#### THANISCH RIESLING KABINET

*Riesling Kabinet - Mosel*

DKK 425,-

#### THANISCH RIESLING 1648

*Riesling Trocken - Mosel*

DKK 395,-

### WHITE - AUSTRIA

#### HERMAN MOSER "PER DUE"

*Grüner Veltliner - Kremstal*

DKK 455,-

### WHITE - SPAIN

#### ORBALLO

*Albarino - Rias Baixas*

DKK 395,-



# HOTEL DAGMAR

## WINE

### WHITE - ITALY

#### **NESPOLINO**

*Tribbiano/Chardonnay - Emilia Romagna*

DKK 355,-

#### **DA MAGGIO**

*IGT - Chardonnay - Poderia Dal Nespoli - Emilia Romagna*

DKK 395,-

#### **KELLERIE KURTATSCH**

*Pinot Grigio - Alto Adige*

DKK 425,-

#### **DAMILANO CHARDONNAY**

*Damilano - Chardonnay - Langhe - Piemonte*

DKK 595,-

#### **SOAVE**

*Castel Cerino - Classico - Garganega - Veneto*

DKK 355,-

### WHITE - CALIFORNIA

#### **ALEXANDER VALLEY**

*Chardonnay - Sonoma - Russian River*

DKK 495,-

### WHITE - SOUTH AFRIKA

#### **THIRTY BARRELS**

*Chardonnay - Journey's End - Stellenbosch*

DKK 455,-

### WHITE - NEW ZEALAND

#### **SOHO**

*Sauvignon Blanc - Marlborough*

DKK 425,-

### ROSE - FRANCE

#### **ROUBINE**

*Château Roubine - Cru Classé Premium - Côtes De Provence*

DKK 475,-

### ROSE - PORTUGAL

#### **CORETO**

*DFJ Vinhos - Pinot Noir/Castelão/Shiraz - Lisboa*

DKK 395,-

### SPARKLING

#### **SOVRANO**

*Spumante Brut - Montelliana - Veneto - Italy*

DKK 375,-

#### **CAVA**

*Bodegas Pinord - Dibon - Cava de Reserva - Demi Sec - Penedes - Spain*

DKK 375,-

#### **MALVASIA**

*Castelnuovo del Bosco - Malvasia - Piemonte - Italy*

DKK 375,-

#### **THANISCH ROSE SECCO**

*Mosel - Germany*

DKK 375,-

#### **METODO CLASSICO BRUT**

*Damiliano - Chardonnay, Pinot noir - Piemonte - Italy*

DKK 595,-

#### **MICHEL GONET CHAMPAGNE**

*Chardonnay - Champagne - France*

DKK 695,-



# HOTEL DAGMAR

## WINE

### RED - FRANCE

<b>LA COUR DES DAMES</b> <i>Vin De France - Burgundy</i>	DKK 325,-
<b>LITTLE JAMES BASKET PRESS</b> <i>Saint Cosme - Grenache - Vin De France</i>	DKK 375,-
<b>CHANSON CLOS DE LA BELLE MARGUERITE</b> <i>Domaine Chanson - Pinot Noir - Côte De Nuits</i>	DKK 495,-
<b>CHANSON SANTENAY-BEAUREGARD</b> <i>Domaine Chanson - Pinot Noir - Santenay</i>	DKK 795,-
<b>CROZES HERMITAGE</b> <i>Saint Cosme - Syrah - Rhône</i>	DKK 445,-
<b>MORGON</b> <i>Domaine Bulliat - Gamay - Beaujolais</i>	DKK 475,-
<b>CHANSON PERNAND-VERGELESSES</b> <i>Domaine Chanson - Premier Cru - Monopol - Beaune</i>	DKK 855,-
<b>CHANSON CLOS DES MOUCHES</b> <i>Domaine Chanson - 1. Cru - Pinot Noir - Beaune</i>	DKK 1495,-
<b>CHANSON GEVREY-CHAMBERTIN</b> <i>Domaine Chanson - Pinot Noir - Village</i>	DKK 895,-
<b>CHANSON CLOS DES FÉVES</b> <i>Domaine Chanson - Premier Cru - Monopol - Beaune</i>	DKK 1295,-
<b>CHANSON GEVREY-CHAMBERTIN</b> <i>Domaine Chanson - Premier Cru - La Perrière - Côte De Nuits</i>	DKK 1595,-
<b>CHANSON CHARMES-CHAMBERTIN</b> <i>Domaine Chanson - Grand Cru - Côte De Nuits</i>	DKK 2495,-
<b>CHANSON CHAMBOLLE-MUSIGNY</b> <i>Domaine Chanson - Premier Cru - Les Combottes - Côte De Nuits</i>	DKK 1995,-
<b>CHÂTEAUNEUF DU PAPE</b> <i>Bosquet Des Papes - Grenache/Syrah/Mouvedre - Rhône</i>	DKK 699,-
<b>LION &amp; DRAGON</b> <i>Château Roubine - Syrah/Cabernet Sau. - Cru Classe - Côtes De Provence</i>	DKK 525,-
<b>MAGONDEAU</b> <i>Château Magondeau - Merlot - Fronsac - Bordeaux</i>	DKK 395,-
<b>COQUILLAS</b> <i>Château Coquillas - Cabernet Sauvignon - Pessac Leognan</i>	DKK 475,-
<b>BEAUSEJOUR</b> <i>Château Beausejour - Pomerol - Bordeaux</i>	DKK 595,-
<b>CANTEMERLE</b> <i>Château Cantemerle - Cabernet Sau. - Grand Cru Classé - Haut-médoc</i>	DKK 655,-



# HOTEL DAGMAR

## WINE

### RED - ITALY

#### MA ROAT RIPASSO

Tezza - Corvina/Rondinella - Ripasso Superiore - Valpolicella

DKK 455,-

#### AMARONE

Tezza - Corvina/Rondinella - D.O.C.G. - Valpolicella

DKK 549,-

#### PRUGNETO

Poderia Dal Nespoli - Superiore Sangiovese - Emilia Romagna

DKK 395,-

#### NESPOLINO

Poderia Dal Nespoli - Sangiovese/Merlot - Emilia Romagna

DKK 355,-

#### IL NESPOLI

Poderia Dal Nespoli - Superiore Riserva Sangiovese - Emilia Romagna

DKK 425,-

#### BORGO DEI GUIDI

Poderia Dal Nespoli - Sangiovese/Cabernet Sau. - Emilia-Romagna

DKK 495,-

#### LANGHE NEBBIOLO

Damilano - Nebbiolo - Langhe

DKK 445,-

#### BAROLO

Damilano - Liste - Nebbiolo - Piemonte

DKK 995,-

### RED - SPAIN

#### VAQUOS

Bodegas Pinord - Tempranillo - Ribera Del Duero

DKK 425,-

#### CLOS DEL MAS

Bodegas Pinord - Cabernet Sau./Carinena/Garnacha - Priorat

DKK 575,-

### RED - SOUTH AFRIKA

#### JOURNEY'S END MERLOT

Merlot - Stellenbosch

DKK 425,-

#### JOURNEY'S END SHIRAZ

Shiraz - Stellenbosch

DKK 425,-

### RED - CALIFORNIA

#### MAXVILLE

Maxville Winery - Cabernet Sauvignon - Napa Valley

DKK 1195,-

#### ALEXANDER VALLEY

Alexander Valley Vineyards - Pinot Noir - Sonoma

DKK 495,-

#### SANFORD & BENEDICT

Sanford & Benedict Vineyards - Pinot Noir - Estate Bottled - Sta. Rita Hills

DKK 1095,-

### RED - ARGENTINA / CHILE

#### UMA COLECCIÓN

Telteca - Malbec - Mendoza - Argentina

DKK 345,-





THANK YOU FOR YOUR VISIT

