

# MENU

## WALLMANS MENU

### Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

### Starter

A modern interpretation of Peruvian causa  
A chilled potato terrine topped with shrimp tossed in feta cheese and smoked chili, served with olive dressing and crispy potato flakes

### Main Course

Herb-crusted slow-roasted pork loin, garlic and mint sauce, butter-fried potatoes, and seasonal vegetables.

### Dessert

Lemon poppy seed cake with cherry mousse, cinnamon-infused lemon curd, and browned white chocolate

## BEEF MENU + supplement 95 DKK

### Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

### Starter

A modern interpretation of Peruvian causa  
A chilled potato terrine topped with shrimp tossed in feta cheese and smoked chili, served with olive dressing and crispy potato flakes

### Main Course

Beef tenderloin with berbere emulsion, potato fondant, herb-roasted broccoli, pickled bell peppers, and red wine sauce

### Dessert

Lemon poppy seed cake with cherry mousse, cinnamon-infused lemon curd, and browned white chocolate

## VEGAN MENU

### Soup\*

Broccoli soup made with coconut milk, served with bread

### Starter

Vegan ceviche on a chilled potato terrine with chili mayo, olive dressing, and crispy potato flakes

### Main Course

Asparagus risotto arancini, silky carrot purée, baked pointed cabbage, and roasted chickpeas

### Dessert

Lemon poppy seed cake with cherry mousse and cinnamon-infused lemon curd

## COD MENU + supplement 155 DKK

### Wallmans signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter

### Starter

A modern interpretation of Peruvian causa  
A chilled potato terrine topped with shrimp tossed in feta cheese and smoked chili, served with olive dressing and crispy potato flakes

### Main Course

Cod loin on a green pea purée, zucchini in dill oil, smooth root vegetable mash topped with crispy potato

### Dessert

Lemon poppy seed cake with cherry mousse, cinnamon-infused lemon curd, and browned white chocolate

## SIDE ORDERS

Add extra to your menu:

### Oysters og Champagne DKK 199

Two oysters and one glass of Champagne

### Cheese plate DKK 135

Three types of cheese with jam and assorted crackers

## UPGRADE YOUR MENU

Replace your starter, dessert, or both with one of the following:

### Replace starter DKK 99

Beef tartare

### Replace dessert DKK 89

Homemade apple dessert with cinnamon ice cream

\*It is possible to replace the vegan soup with Wallmans signature soup – choose "Vegan with Wallmans soup" when ordering.

Allergies, diabetes, or special requests must be communicated no later than 8 days before your visit. Groups of 25 people or more on request only.

Valid from August 2026 to June 2027 (except November and December). Subject to printing errors and minor changes. All prices are per person.

# DRINK MENU

## SPARKLING WINE

Prosecco "Tor del Colle", Italy	69 DKK / 399 DKK
Moscato "Cala del Mar", Spain	65 DKK / 389 DKK

## CHAMPAGNE





Philippe de Nantheuil Brut	139 DKK / 849 DKK
"Esprit Nature G", Henri Giraud	1199 DKK
Moët & Chandon, Brut Impérial	1499 DKK
Moët & Chandon, Brut Impérial, Magnum 1,5 l	2799 DKK
Krug "Grande Cuvée" – 172nd Edition	3699 DKK

## WHITE WINE


### Fresh and dry:

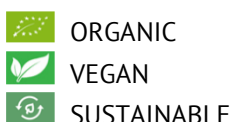
Tebaldo Bianco, Apulia, Italy	79 DKK / 359 DKK
<i>Apple, peach, sea salt</i>	
Sancerre "Le Merisiere", Jean Pabiot, Loire, France	849 DKK
<i>Grapefruit, peach, passionfruit – Ruuuun up for another bottle...</i>	
Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France	869 DKK
<i>Apple, starfruit, minerals</i>	

### Fruity and aromatic:

Riesling Dachs, Pfalz, Tyskland  	459 DKK
<i>Green apples, lime, honey – Be careful you don't get addicted...</i>	
Sauvignon Blanc "F de Fesles", Château de Fesles. Loire, France	499 DKK
<i>Passionfruit, grapefruit, honey – Tastes good on Mondays and Saturdays...</i>	
Chardonnay "Wild House", Wildeberg, South Africa  	89 DKK / 399 DKK
<i>Apple, pineapple, butter</i>	

### Intense and full-bodied:

Chablis 1st Cru "Fourchaume", Louis Jadot, Burgundy, France	1299 DKK
<i>Butter, apple, pineapple</i>	
Tenerife "Vidonia", Suertes del Marques, Spain	1149 DKK
<i>Lemon, herbs, flowers – Spain's best white wine you've never heard of...</i>	
Condrieu "Invitare", M. Chapoutier, Rhône, France	1249 DKK
<i>Peach, mandarin, rose – If you start dancing, it's the wine's fault...</i>	
Pinot Grigio, Domini del Leone, Veneto, Italy 	539 DKK
<i>Peach, lemon zest, almond</i>	





# DRINK MENU

## ROSÉ WINE



Chiarretto Bardolino Rosé, Tommasi, Veneto, Italy <i>Cherry, plum, fig</i>	79 DKK / 379 DKK
AIX Rosé, Provence, France <i>Green apples, herbs, redcurrant</i>	469 DKK
Sweet Rosé - White Zinfandel "Stone Peak", California, USA <i>Strawberry, peach, blueberry</i>	399 DKK

## RED WINE


### Elegant and smooth:

Tebaldo Rosso, Apulia, Italy <i>Blackcurrant, plum, cinnamon</i>	79 DKK / 359 DKK
Bourgogne Rouge, Pinot Noir, Louis Jadot, Bourgogne, France <i>Raspberry, mushrooms, clove</i>	649 DKK
Barbera d'Asti Superiore, Alasia, Piemonte, Italy  	479 DKK
<i>Blueberry, herbs, blackberry</i>	

### Fruity and aromatic:

Ripasso Valpolicella "Il Sestante" Tommasi, Veneto, Italy <i>Fig, chocolate, cherry – Your safe choice if you've gone wrong...</i>	559 DKK
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France <i>Blackcurrant, spices, plum</i>	89 DKK / 399 DKK
Tempranillo "Generación 76", Bodegas Tempore, Aragon Spain  	499 DKK
<i>Fig, cedar, tobacco</i>	

### Intense and full-bodied:

Châteauneuf-du-Pape "Granières", Chateau La Nerthe, Rhône, France 	1149 DKK
<i>Plum, herbs, almond</i>	
PSI, Peter Sisseck, Ribera del Duero, Spain <i>Leather, plum, raspberry – Produced by Denmark's most famous winemaker, the man behind Spain's most expensive wine, Pingus.</i>	1249 DKK
Amarone della Valpolicella Classico, Tommasi, Veneto, Italy <i>Blackberry, black pepper, chocolate</i>	869 DKK
Zinfandel "Diamond Collection", Francis Ford Coppola, California, USA <i>Blackcurrant, tobacco, cinnamon</i>	739 DKK

## SWEET WINES AND PORT

Moscato "Cala del Mar", Spain	49 DKK / 389 DKK
Kings Tawny Port, Warre's	65 DKK / 489 DKK
Late Bottled Vintage Port, Warre's	749 DKK

 ORGANIC
 VEGAN
 SUSTAINABLE

# DRINK MENU

## BEER

Carlsberg Pilsner <i>25 cl / 50 cl / Pitcher 1,8 l</i>	39 DKK / 72 DKK / 235 DKK
Tuborg Classic <i>25 cl / 50 cl / Pitcher 1,8 l</i>	42 DKK / 78 DKK / 259 DKK
1664 Blanc <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 89 DKK / 299 DKK
Carlsberg Pilsner Profil <i>33 cl bottle</i>	59 DKK
Brooklyn Stonewall IPA <i>33 cl bottle</i>	79 DKK
Grimbergen Blonde <i>33 cl bottle</i>	79 DKK
Grimbergen Double Ambrée <i>33 cl bottle</i>	79 DKK
Guinness <i>44 cl can</i>	89 DKK

## READY TO DRINK / BREEZER

Pineapple / Passionfruit & Mango / Raspberry & Yuzu <i>27,5 cl bottle</i>	60 DKK
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## CIDER

Somersby Apple <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 89 DKK / 299 DKK
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## LONG DRINKS

Gin og Tonic, Rom og Cola etc.	2 cl 79 DKK / 4 cl 109 DKK
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## COCKTAILS

Whiskey Sour, Gin Hass etc.	fra 129 DKK
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# DRINK MENU

## COFFEE DRINKS

Irish coffee, coffee with Baileys etc.

4 cl 119 DKK / 6 cl 139 DKK

## AVEC

Liqueurs, Whiskey, Cognac etc.

fra 22 DKK / cl

## BUCKETS

### Beer Bucket:

To bottle Brooklyn Stonewall IPA

To bottle Grimbergen Blonde

To bottle Grimbergen Double Ambrée

399 DKK

### Breezer Bucket:

To bottle Pineapple

To bottle Passionfruit & Mango

To bottle Raspberry & Yuzu

299 DKK


# DRINK MENU

## MINDFUL DRINKING

### Sparkling without alcohol:


Oddbird Blanc de blancs, 0,0%, Languedoc-Roussillon, France

69 DKK / 389 DKK


Copenhagen Sparkling Tea "Blå", 0,0%, Denmark  

439 DKK

### White wine and red wine without alcohol:

Sauvignon Blanc 0,0%, DiVin, Loire, France 

79 DKK / 359 DKK

Pinot Noir 0,0%, DiVin, Loire, France 

79 DKK / 359 DKK

### Beer without alcohol:

Carlsberg Nordic Pilsner 0,0%

52 DKK

33 cl bottle

1664 Blanc 0,0%

79 DKK

33 cl bottle

## SOFT DRINKS

36 DKK / 57 DKK / 185 DKK

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon

25 cl / 50 cl / Pitcher 1,8 l

## ENERGY DRINK

45 DKK

Red Bull / Red Bull Sugar Free

25 cl can

## COFFEE AND TEA

35 DKK

## WATER

39 DKK

Waseen water with or without sparkling

75 cl bottle

# DRINK MENU

## AD LIBITUM PACKAGES

**Only available with pre-order**

White and red wine, draft beer (Carlsberg Pilsner and Tuborg Classic), soft drinks, filtered water and coffee ad libitum from show start until 21:30. Valid only with a combined order for the entire party (min. 12 people).

### **SILVER AD LIBITUM**

**479 DKK**

Tebaldo Bianco, Apulien, Italy

Tebaldo Rosso, Apulien, Italy

### **SILVER AD LIBITUM + ONE GLASS OF DESSERT WINE**

**519 DKK**

Moscato" Cala del Mar", Spain

### **GOLD AD LIBITUM**

**519 DKK**

Chardonnay" Wild House", Wildeberg, South Africa

Cabernet Sauvignon/Syrah" Sensas", Languedoc-Roussillon, France

### **GOLD AD LIBITUM + ONE GLASS OF DESSERT WINE**

**559 DKK**

Moscato" Cala del Mar", Spain

# DRINK MENU

## BENEFIT PACKAGES

Only available with pre-order

### COFFEE AND AVEC

110 DKK

Pre-order coffee and the house avec (4 cl)  
- save more than 10%

### PROSECCO AND COFFEE

90 DKK

Pre-order Prosecco as a welcome drink as well as coffee for dessert  
- save more than 10%

### SPRITZ AND PROSECCO

590 DKK

2 glasses of optional Spritz (Aperol, Sarti, Limoncello)  
1 bottle of Prosecco  
- save more than 10%

### SPRITZ AND CHAMPAGNE

990 DKK

2 glasses of optional Spritz (Aperol, Sarti, Limoncello)  
1 bottle of the house Champagne  
- save more than 10%

# DRINK MENU

## WINE PACKAGES FOR TWO PEOPLE

Only available with pre-order

### BASIC WINE PACKAGE

699 DKK

Two glasses of Prosecco

One bottle of Chardonnay "Wild House", Wildeberg or

One bottle of Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon

One bottle of water

Two glasses of dessert wine or 4 cl house avec

Coffee or tea

### DE LUXE WINE PACKAGE

899 DKK

Two glasses of Champagne

One bottle of Sauvignon Blanc "F de Fesles", Château de Fesles, Loire or

One bottle of Barbera d'Asti Superiore, Alasia, Piedmont

One bottle of water

Two glasses of dessert wine or 4 cl house avec

Coffee or tea

### ROYAL WINE PACKAGE

1349 DKK

Two glasses of Champagne

One bottle of Chablis "Cellier du Valvan", Louis Jadot, Burgundy or

One bottle of Sancerre "Le Merisiere", Jean Pabiot, Loire or

One bottle of Amarone della Valpolicella Classico, Tommasi, Veneto

One bottle of water

Two glasses of dessert wine or 4 cl luxury avec

Coffee or tea