

MENU

WALLMANS CHRISTMAS MENU

Wallmans signature soup

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

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 with red cabbage and honey-roasted apples. Sauce flavored with orange and star anise, served with butter-fried potatoes.

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 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.

The menu is valid November – December 2026. Subject to printing errors and minor changes. All prices are per person.

Wallmans

DRINK MENU

SPARKLING WINE

Prosecco "Tor del Colle", Italien

69 DKK / 399 DKK

Moscato "Cala del Mar", Spanien

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

Apple, peach, sea salt

Sancerre "Le Merisiere", Jean Pabiot, Loire, France

849 DKK

Grapefruit, peach, passionfruit – Ruuuun up for another bottle...

Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France

869 DKK

Apple, starfruit, minerals

Fruity and aromatic:

Riesling Dachs, Pfalz, Tyskland  

459 DKK

Green apples, lime, honey – Be careful you don't get addicted...

Sauvignon Blanc "F de Fesles", Château de Fesles. Loire, France

499 DKK

Passionfruit, grapefruit, honey – Tastes good on Mondays and Saturdays...

Chardonnay "Wild House", Wildeberg, South Africa  

89 DKK / 399 DKK

Apple, pineapple, butter

Intense and full-bodied:

Chablis 1st Cru "Fourchaume", Louis Jadot, Burgundy, France

1299 DKK

Butter, apple, pineapple

Tenerife "Vidonia", Suertes del Marques, Spain

1149 DKK

Lemon, herbs, flowers – Spain's best white wine you've never heard of...

Condrieu "Invitare", M. Chapoutier, Rhône, France

1249 DKK

Peach, mandarin, rose – If you start dancing, it's the wine's fault...

Pinot Grigio, Domini del Leone, Veneto, Italy 

539 DKK

Peach, lemon zest, almond

 ORGANIC

 VEGAN

 SUSTAINABLE

Walkmans



DRINK MENU

ROSÉ WINE



Chiaretto 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   <i>Blueberry, herbs, blackberry</i>	479 DKK

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   <i>Fig, cedar, tobacco</i>	499 DKK

Intense and full-bodied:

Châteauneuf-du-Pape "Granières", Chateau La Nerthe, Rhône, France  <i>Plum, herbs, almond</i>	1149 DKK
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", Spanien	49 DKK / 389 DKK
Kings Tawny Port, Warre's	65 DKK / 489 DKK
Late Bottled Vintage Port, Warre's	749 DKK



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DRINK MENU

BEER

Carlsberg Pilsner <i>25 cl / 50 cl / Pitcher 1,8 l</i>	39 DKK / 72 DKK / 235 DKK
Tuborg Julebryg* <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 79 DKK / 269 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.	from 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.

from 22 DKK / cl

BUCKETS

Beer Bucket:

To bottle Brooklyn Stonewall IPA

399 DKK

To bottle Grimbergen Blonde

To bottle Grimbergen Double Ambrée

Breezer Bucket:

To bottle Pineapple

299 DKK

To bottle Passionfruit & Mango

To bottle Raspberry & Yuzu



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, rosé and red wine, draft beer (Carlsberg Pilsner and Tuborg Julebryg*), 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

519 DKK

Tebaldo Bianco, Apulien, Italy

Tebaldo Rosso, Apulien, Italy

Chiarretto Bardolino Rosé, Tommasi, Veneto, Italy

SILVER AD LIBITUM + ONE GLASS OF DESSERT WINE

549 DKK

Moscato" Cala del Mar", Spain

GOLD AD LIBITUM

549 DKK

Chardonnay" Wild House", Wildeberg, South Africa

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

Chiarretto Bardolino Rosé, Tommasi, Veneto, Italy

GOLD AD LIBITUM + ONE GLASS OF DESSERT WINE

589 DKK

Moscato" Cala del Mar", Spain

*Tuborg Julebryg is served from the 6/11 20:59

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 PERSONS

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" or
One bottle of Chiacetto Bardolino Rosé, Tommasi, Veneto
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