

food & snacks

snacks

olasagasti anchovies + mayo + lemon + grilled bread 165
steak tartare + cornichons + capers + shallots + egg yolk 165
selection of ham & cured meats 145
cheese 2/4 pcs + garniture + crackers 80/150
charcuterie board - ham + cured meats + cheese + nibbles 265
Pâté en croûte 135
bread + butter 40
crisps 40
cashews 40
green olives 40

caviar

30g gastrounika caviar + blinis + sour cream 595

oysters

gillardeau oysters 3 pcs + mango&chili 160

warm dishes

navioli + parmigiano + nduja + sage + mushrooms 195
bacalao + pil pil + broccolini 195

sweet

sticky toffee pudding 75

a taste of víngarðurin

snacks to share - recommended for 2-3 people

olasagasti anchovies + mayo + lemon + grilled bread
selection of cured meats & ham
Pâté en croûte
gillardeau oysters 3 pcs + mango&chili
bread + butter

595

a taste of víngarðurin + 30g gastro unika caviar
1150

please let your waiter know about allergies
all prices are in DKK

tasting menu

At Víngarðurin, we believe the best evenings are built around good food, great wine, and even better company. Our tasting menu brings together a playful mix of wine bar favourites, seasonal ingredients, and comforting classics.

Served across five servings, the menu is all about bold flavours, good ingredients, and the simple pleasure of gathering around the table. Enhance your experience by choosing on of our curated wine pairings.

menu

gillardeau oysters + mango + chili + lime

olasagasti anchovies + mayo + lemon + grilled bread
steak tartare + cornichons + capers + shallots + egg yolk
Pâté en croûte

navioli + parmigiano + chicken glaze + mushrooms

bacalao + pil pil + broccolini

sticky toffee pudding

Menu DKK 750 per person

Wine pairing DKK 550 per person

Upgraded wine pairing DKK 950 per person

The tasting menu is available by pre-booking only and is perfect for a special occasion, a night out with friends, or simply an excuse to eat and drink well. Get in touch to reserve your table — or simply book it directly online.

*The menu is subject to change due to availability

drinks

sparkling

		gl / btl
2019	cave genouilly, crémant de bourgogne, bdb	95/475
N.V	pol roger, brut réserve, champagne	165/950

white

2024	partisans, chenin blanc, roussillon	80/400
2025	pieropan, soave classico, veneto	90/450
2024	kühling-gillot, riesling trocken, rheinhessen	95/475
2025	bambara da casa, catarratto, sicily	100/500
2024	sem, grenache & macabeu, unic blanc, roussillon	120/600
2024	famille matrot, bourgogne blanc, bourgogne	140/700

rosé

2024	luca bambara, la fuitana, sicily	90/450
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orange

2023	luca bambara, vecchio mediterraneo, sicily	120/600
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red

2023	anne pichon, grenache noir, provence	80/400
2024	michele chiaro, barbera d'asti, piemonte	105/525
2024	la petit sœur, cabernet franc, globule, loire	115/575
2024	olivier cohen, deferlante rouge, languedoc	120/600
2023	marcel lapierre, morgon, beaujolais	140/700
2023	pierre bourée, bourgogne rouge, bourgogne	150/750

long drinks

paloma	120
gin & tonic	120
aperol spritz	120
vermouth & tonic	120

beers 30cl

oy - pilla av snar - lager	55
oy - hanin gali - ipa	65
føroyabjór - slupp - vienna lager	55
oy - 0.0Y - alc. free lager	55