

START WITH A GLASS

Bubbles/Cava 79,-

Gin and Tonic 99,-

Aperol Spritz 99,-

SPIS

The staff can answer any questions regarding allergens.

3-COURSE MENU

Create your own menu
Optional starter & dessert

Steak Menu
469,-

Salmon Menu
419,-

Moules Frites Menu
369,-

Pasta Angus Menu
359,-

APPETIZERS

Carpaccio

Thin slices of beef thigh,
baby lettuce, pine nuts, olive oil,
freshly grated parmesan
and balsamic glaze
109,-

Steak tartare (raw meat)
Freshly stirred beef tartare,
topped with aioli, homemade chips
and fresh herbs.
109,-

Salmon rilette
Home-stirred salmon rilette, served on
fresh salad, topped with fried capers
109,-

Calamari
Breaded squid rings
with aioli and lemon
99,-

Avocado Salad
Avocado, baby salad,
salted almonds, pickled red onions
and balsamic glaze
99,-

MEAT & FISH

Steak

Tender and juicy 250g grilled Ribeye, coarse fries, vegetables
and sauce bearnaise
299,-

Steak tartare & fries (raw meat)

Freshly stirred tartare of beef inner thigh, topped with aioli,
homemade potato chips and fresh herbs. Served with coarse
fries and aioli
209,-

Parisian steak

Minced beef on buttered toast, with raw egg yolk, capers,
pickles, red onion, beetroot and freshly grated horseradish.
Includes homemade fries and chili mayo
209,-

Salmon

Skin-fried salmon with small potatoes, vegetables, hollandaise
sauce and oven-baked cherry tomatoes
249,-

Moules frites

Fresh mussels, steamed in white wine, served in herbal cream
sauce with homemade fries and aioli
199,-

Fish & Chips

Crispy fish, homemade tartare sauce and homemade
coarse fritters
199,-

PASTA

Angus

Pasta with steak strips of black angus beef fillet tossed in
mascarpone mushroom sauce topped with freshly grated
parmesan
189,-

Pesto

Pasta with mushrooms, homemade pesto, pine nuts,
topped with freshly grated parmesan
159,- chicken 30,-

Side dishes: Mini salad with tomato balsamic glaze
and freshly grated parmesan 59,-

SALAD

Caesar

Chicken breast, romaine lettuce, bread croutons,
freshly grated parmesan and homemade caesar dressing
159,-

Salmon

Hot smoked salmon, lettuce, mozzarella, avocado, bell pepper,
cucumber, red onion, roasted pine nuts and homemade pesto dressing
169,-

Chevre chaud

Small crispy breads with warm goat cheese, topped with honey,
salad with homemade vinaigrette and roasted walnuts
159,-

BURGER

200 g. lava stone grilled minced beef patty in a homemade burger bun.
Served with homemade coarse fries and chili mayo

Classic

Lettuce, tomato, red onion, pickles, cheddar,
spread with chipotle
169,-

Bacon

Lettuce, tomato, red onion, pickles, cheddar,
bacon, spread with chipotle
179,-

Mexico

Lettuce, tomato, red onion, cheddar, guacamole,
jalapeños, salsa, spread with mayo
179,-

Blue Cheese

Lettuce, tomato, red onion, home-pickled pears,
blue cheese, spread with mayo
179,-

Steak

Black Angus steak burger, caramelized onions, grilled
peppers, gruyere cheese, spread with aioli
199,-

SPIS De Luxe

Double steak, lettuce, tomato, red onion, pickles,
cheddar, bacon, spread with chipotle
219,-

The One with Wings

Grilled chicken breast, lettuce, tomato, red onion,
cheddar, spread with aioli
169,-

The Green

Chickpea steak, lettuce, tomato, red onion, cheddar
cheese, guacamole, spread with aioli
179,-

CHILDREN'S MENU

Fish fillet

With coarse fries and remo
89,-

Chicken Nuggets

With coarse fries and mayo
89,-

Kids Burger

Soft bun with grilled minced beef patty, cheddar cheese and ketchup.
Bun spread with mayo served with fries and mayo
89,-

DESSERT

Cheese Platter

North Sea cheese with chutney, blue cheese with home-pickled pears,
Warm goat cheese with honey and walnuts on toast.
Homemade bread and grissini
109,-

Old-fashioned apple cake

Homemade apple porridge, layered with crispy homemade macaroon
crunch, topped with currant jelly and whipped cream
89,-

Chocolate fondant

Warm chocolate cake with a bleeding heart, served with vanilla ice cream
89,-

Raspberry cheesecake

With homemade wild berry compote
89,-

Vanilla ice cream

3 scoops with caramel sauce
89,-

WINE & FOOD

*If we had to choose, we would drink
the following with our dishes*

Salads & light dishes

Riesling gl. 89,- / btl. 375,-
Sancerre btl. 525,-

Burger and Pasta

Chardonnay gl. 100,- / btl. 475,-
Zinfandel gl. 89,- / btl. 375,-

Beef

Pinot Noir gl. 100,- / btl. 475,-
Chateauneuf du Pape btl. 750,-

Salmon

Chardonnay gl. 100,- / btl. 475,-
Chablis Premier Cru bottle btl. 795,-

White Fish & Seafood

Riesling gl. 89,- / btl. 375,-
Chablis Premier Cru bottle btl. 795,-

TAPAS

Mini chickpea patties with chili mayo, Warm
goat cheese with honey and walnuts on toast,
home-made salmon rilette, West Sea cheese with
chutney, homemade pesto, small olives, salted
almonds. Home-baked bread and grissini
199,-

SPIS

COLD

DRAFT BEER

- Fuglsang Pils
- Fuglsang Classic
- Anarchist New England IPA
- Blanche Wheat beer
- Nørrebro Brewery Brown Ale
- Nørrebro Brewery Ravensborg Red

SCHNAPPS/AQUAVIT

- OP Anderson - Red Aalborg

BOTTLED BEER

- Cider - Nørrebro Brewery
- Alcohol free - Royal Pilsner
- Alcohol free - Anarkist Hazy IPA 0.5%

JUICE with or without soda

- Raspberry
- Rhubarb, Can also be made as sugar-free
- Elderflower, Can also be made as sugar-free
- Freshly squeezed orange juice
- Homemade Lemon Lemonade

ICED COFFEE

- with vanilla syrup and caramel sauce

WATER

- Soda
- Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free
- Sparkling water
- Still water
- Ginger Beer

COCKTAILS

- Mojito
- Pina Colada
- Cosmopolitan
- Margarita
- Grenadine Shake
- Espresso Martini
- Gin and Tonic
- Aperol Spritz
- Dark 'n Stormy
- Whiskey Sour



- 62,-
- 62,-
- 66,-
- 66,-
- 66,-
- 66,-

- 49,-

- 54,-
- 54,-
- 62,-

- 48,-
- 48,-
- 48,-
- 58,-
- 48,-

- 58,-

- 48,-
- 38,-
- 28,-
- 54,-



- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-
- 99,-

HOT

- Americano
- Espresso
- Espresso double
- Cappuccino
- Caffé latte small
- Caffé latte large
- Cortado
- Macchiato
- Extra shot
- Tea in bags, several varieties
- Chai latte
- Hot chocolate whipped cream
- Irish coffee



- 38,-
- 30,-
- 34,-
- 44,-
- 42,-
- 48,-
- 40,-
- 34,-
- 8,-
- 38,-
- 48,-
- 48,-
- 99,-

WINES BY THE GLASS



BUBBLES

- Cava Brut, Robert J. Mur, Spain 79,-

ROSE

- Cinsault, Louis Eschenauer, France 79,-

WHITE

- Sauvignon Blanc, Louis Eschenauer, France 79,-
- Riesling, Devil's Rock, Germany 89,-
- Chardonnay, Bogle, California 100,-

RED

- Merlot, Louis Eschenauer, France 79,-
- Zinfandel, Western Cellars, California 89,-
- Pinot Noir, Bogle, California 100,-

NON-ALCOHOLIC WINE



CHAVIN

- Red, White or Rosé 295,-

WHITE

FRANCE



- Sauvignon Blanc, Louis E., South of France 295,-
Dry and crisp white wine with notes of gooseberry and citrus
- Sancerre, Domain Tabordet, Loire [eco] 525,-
Dry and crisp with fine minerality and nice acidity
- Chablis Premier Cru, Chartron et Trebuchet, Burgundy 795,-
Top Burgundian Chardonnay with nice body and minerality.

REST OF EUROPE

- Pinot Grigio, Bertoldi, Garda 350,-
Semi-dry Italian classic, fruity and charming
- Riesling, Devil's Rock, Germany 375,-
Dry, crisp and fresh modern German Riesling from the Palatinate.

- Grüner Veltliner, Helmut Maglock, Kamptal 395,-
Austrian crowd favorite. Fresh and very fruity

OVERSEAS

- Sauvignon Blanc, Inviniti, Marlborough 395,-
Very fresh and fruity with notes of gooseberry and elderflower
- Chardonnay, Bogle, California 475,-
Big and powerful with 9 months of barrel aging and impressive freshness

ROSE



- Cinsault, Louis Eschenauer, South of France 295,-
Semi-dry, light, southern French rosé. Fresh, mild and refreshing.
- Les Embruns, Doriac, South of France 325,-
Dry, completely bright and charming

BUBBLES



- Cava Brut, Robert J. Mur, Spain 295,-
It is a fresh, aromatic and lively cava
- Champagne, Brut, L'Éloquente, Marne 550,-
Charmingly dry and festive

RED

FRANCE



- Merlot, Louis Eschenauer, South of France 295,-
Soft and fruity. A charming glass of southern French country wine
- Cuvée Prestige, Domaine d'Angayrac, Rhône 395,-
Powerful, slightly spicy Grenache/Syrah from Costières de Nimes
- Chateauneuf du Pape, Grand Veneur, Rhône [eco] 750,-
Rhône's greatest achievement. Top producer in modern style

- Pomerol, Clos Brun Mazeyres, Bordeaux 995,-
Dry and full-bodied with great depth

ITALY

- Barbera d'Asti, Cascina Radice, Piedmont 350,-
Juicy & fruity red wine with charm & character

- Ripasso Superiore, Semprebon, Valpolicella 395,-
Juicy & flavorful red wine with light sweetness

- Amarone, Bertoldi, Valpolicella Classico 625,-
Big heavy bomb. Silky smooth flavor explosion with a slight sweetness

SPAIN

- Tempranillo, Ardal, Ribera del Duero 425,-
Dry with soft notes of red berries, toast and vanilla

CALIFORNIA

- Zinfandel, Western Cellars, California 375,-
Juicy & charming red wine with good sweetness & power

- Pinot Noir, Bogle, California 475,-
Full-bodied barrel-aged Pinot Noir. Notes of red fruits & vanilla

SNACKS

- Beer Nuts 35,-
- Olive 35,-
- Salted almonds 45,-
- Coarse fritters 1 pers. 49,- / 2 pers. 79,-
w/ chilli mayo

BEVERAGES