

– DESSERT & WARM DRINKS –

AFFOGATO

– vanilia ice cream – espresso 65

FLØDEBOLLE

– the best from ankers chokolade 35

COFFEE

– the espresso machine is warm and filled with Lavazza beans

espresso double 30

cortado 35

americano 35

cappuccino 40

cafe latte 45

TEA

selection of tea - sugar & milk 45

– SNACKS & KICK STARTERS –

SALTY SNACKS

smoked almonds 45

mixed olives 45

quillos chips – choose: truffle – salt – iberico 45

ANCHOVIES TOAST

anchovies filet – toasted bread – butter – lemon 95

OYSTERS

– oysters from normandy with garnish of the day

1 piece 35

3 pieces 100

CAVIAR

30g gastounika caviar

servered with blins and cremefrais 500

– MENU –

FROM THE MATURATION CABINET

– served with garnish – bread	1p/2p
selection of cheese	135 / 175
selection of charcuteri	135 / 175
mix selection from the maturation cabinet	250
french paté – pickles	75
jamon ibericó 36 mth – freshly cut	185

FROM THE CAN

– served with toasted bread – homemade mayo	
sardines in olive olie from ortiz	105
squids in own spiced ink	105
pickled anchovy filets – wine vinegar	85
mussels in escabeche	85
tuna filets in fennel - olive oil	85

BREAD & OIL

– fresh bread served with:	
fresh-pressed virgin olive oil from own winery La Festeggiata	
–with Dario Cecchini salt "Profumo del Chianti"	45
ricotta – virgin olive olie	45

– kitchen close 21:00 on weekdays – 21:30 on weekends –

– MENU –

normally from 17 oclock – or ask the waiter

BURRATA

summer edition – ask the waiter for todays garnish	115
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TATAR

fresh cut beef tenderloin – homemade truffel mayo	
– parmesan – lemon	155

PULPO SALAD

octopus – apple – celery – cucumber – chili – lemon	(small / large) 85 / 120
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SALMON

cold smoked salmon from grøndals – herbal cream – greens	140
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VITELLO TONNATO

veal – capers – creamy tunna – greens	140
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SALAT

dressed green leaves – parmesan – walnuts	85
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THE TOAST

sourdough bread – ibérico ham – french ham	
– frederiksberg cheese – tomato creme – truffel mayo	120

SALMOREJO – COLD TOMATO SOUP

classic spanish soup – sherry vinegar – iberico ham	(small / large) 85 / 120
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LASAGNA AL RAGÙ

served with bread & salat	165
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– kitchen close 21:00 on weekdays – 21:30 on weekends –

– drink more wine –

see our events and wine tastings
on our home page
www.trianglensyv.dk

follow us @trianglen_no7

follow Lasse's wine project and
Kristine's wine journey on
@vinemil.dk
@la.festeggiata



The two wine lovers Lasse og Kristine are running the wine
bar Trianglen No. 7
Our focus are good wine delicious food and great atmosphere

Lasse imports wine from all over Europe and Kristine produces
wine in Tuscany, which we hope You will enjoy together with us.

– Enjoy –

– COLD DRINKS –

BEERS – from TO ØL

pilsner	50
city session IPA	65
whirl domination – new england IPA	65
sour beer – berry barrge	65

DRINKS

trianglens spritz – aperol – citrus – cava	105
hylde fizz – gin – elderflower – lime	105
gin tonic – aviation – tom henry	105
negroni – gin – vermouh – campari	105
vermouth tonic	105
espresso martini	125
paloma - tequila - grapefruit	105
whiskey sour	125
old fashion	105

NON ALCOHOLIC

chateau del ish – alcoholfree riesling / spritz	45
to øl – non alcoholic beer	50
lemonade – orange – blood orange	45
coca cola – cola zero – faxe kondi	35

WATER

filtered water still/sparkling ad libitum per person	20
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– AVEC –

GRAPPA FROM OWN WINERY IN TOSCANA

la festeggiata – 24 months aged on sherry barrique (3cl)	95
la festeggiata – blanco (3cl)	95

AVEC

rum – habitation velier – mount gay – barbados (2,5 cl)	95
cognac – selection des anges pierre ferrand (2,5 cl)	95
whisky – copenhagen distillery RAW (2,5 cl)	95
whisky – copenhagen distillery 1st ed. (2,5 cl)	490
limoncello (2,5cl)	40
sambuca (2,5cl)	40
tequila (2,5cl)	40

FORTIFIED WINE

N.V. alvear – fino capatáz – montilla – spain	85 / 600
N.V. mons urium – palo cortado – jerez – spain	130 / 850
N.V. macvin blanc – chardonnay – jura – france (sweet)	120 / 700
N.V. macvin blanc – chardonnay – jura – france (sweet)	120 / 700