

## – DESSERT & WARM DRINKS –

### SEASONAL SWEET

– our dessert - see the black board 65

### 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

### OYSTERS

– oysters from normandy with garnish of the day

1 piece 35

3 pieces 100

### CAVIAR

30g gastrounika caviar

served with blinis and creme fraiche 500

### ANCHOVIES TOAST

anchovies filet – toasted bread – butter – lemon 95

### CREAMY GOAT CHEESE & TOMATO

chevre – backed tomatos – olive oli - pepper 75

### DUCK LIVER MOUSSE

duck liver mousse with mushrooms – raddichio – balsamico 75

### BREAD & OIL

fresh bread served with virgin olive oil from own production 45

## – 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
duck liver mousse with mushrooms – raddicchio – balsamico	75
chevre + backed tomato – goat cheese – olive oil – pepper	75
blue cheese from norway – butter toated bread – nuts – honey	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 oil	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
– refill of bread	15

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

## – MENU –

normally from 17 oclock – or ask the waiter

### THE SALAD – CHÈVRE CHAUD

grilled goat cheese – crispy bread – lettuce – walnut	105
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### BURRATA

backed cherry tomatos – almond – olive oil	115
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### ANCHOVIES BURRATA TOAST

burrata – anchovies filet – toasted bread	120
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### DARIO'S TATAR

a tribute to Dario Cecchini the butcher from Panzano in Chianti	155
fresh cut beef tenderoin – paprika – parsley – rocket – lemon mayo	

### SALMON

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

veal – capers – creamy tuna – greens	140
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### THE TOAST

ibérico – french ham – cheese – tomtato cream – truffel mayo	120
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### COQ AU VIN

french stew from Butcher Lund – young cock – red wine – bacon home made mash with butter and herbs	165
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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](http://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
vienna lager	65

### DRINKS

triangelns spritz – aperol – citrus – cava	105
hylde fizz – gin – elderflower – lime	105
gin tonic – aviation – tom henry	105
negrone – gin – vermouth – 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 / mojito	45
to øl – non alcoholic beer	50
lemonade – orange – blood orange	45
coca cola – cola zero	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