

VAERFT

COCKTAIL BAR | PIER 5

Hungry or just craving something small?

Create your own combination to suit exactly the kind of evening you want.

Monday - Saturday
5PM - 9PM
(Friday from 4PM)

2 small plates – for the small appetite or as a supplement to cocktails
3-4 small plates – equals a meal (also ideal for sharing)
5-6 small plates – for the bigger appetite or to share throughout the evening

Get the full experience by combining the plate with the bar's recommendation

3 pcs. Fried Oysters

w. tartar sauce

95,-

Bar's recommendation: Chardonnay

Risotto Balls

w. pickled mushrooms, Vesterhavs cheese and
truffle mayo

85,-

Bar's recommendation: Pinot Noir

Crispy Waffle

w. Italian cured ham and mustard

95,-

Bar's recommendation: Sauvignon Blanc

*Veal Tartare

w. roasted tomatoes, spicy mayo and crispy onions

115,-

Bar's recommendation: Cremont

*Sliced Italian Cured Ham

w. pickles, mayo and olives

135,-

Bar's recommendation: Ellenor Cocktail

**Bread is included*

Spicy Chicken Wings

in our own BBQ sauce and fresh lime

85,-

Bar's recommendation: Tømmerens Røg

Crispy Confit Potato Wedges

w. herb mayo and grated Vesterhavs cheese

65,-

Bar's recommendation: Whisky Sour

Dessert

Sour raspberry mousse

w. salt caramel, fermented raspberry and
pine-/estragon-granité

95,-

Bar's recommendation: Borgmesterkontorets Bryg

"The Evening Ritual"

Risotto balls
+
Sliced Italian cured ham
+
Crispy confit potato wedges
+
1 glass of wine or beer

345,-