

# SHARE MENU

SERVED DAILY 11.30 - 21.00 (KITCHEN IS CLOSED FROM 16.00-17.00)

## SNACKS

Olives. . . . .45  
Salted almonds. . . . .45  
Sourdough bread . . . . .25  
Freshly bakes. Price pp.

## GREENS

Burrata. . . . .110  
W. fresh peas, basil, mint  
and crumble  
  
Salad (vegan). . . . .110  
W. grilled zucchini, parsley  
vinaigrette and pistacio  
  
Padrons (vegan). . . . .95  
Grilled green peppers with  
grapes and ajo blanco  
  
Gnocchi alla Romana. . . 145  
Mushrooms, browned butter,  
hazel nuts and graded  
Gran cheese from Them

## FISH

3 Oysters with lemon. . . .110  
Baccalà mantecato. . . .125  
Stirred cod, olive oil, garlic  
Halibut ceviche. . . . .145  
W. chili- tomato concassé  
and basil  
Norwegian lobster . . . . .225  
Grilled w. wild garlic butter  
and lemon

## MEAT

Charcuteri. . . . .155  
Organic and homemade  
Stirred tatar. . . . .145  
With mayo, rye bread  
croutons and watercress  
(French fries +40)  
Grilled beef. . . . .225

## CHEESE

Fyrtårn. . . . .75  
Firm, ripe and mild cheese  
with apple mustard  
Rød løber . . . . .75  
Mild red-smear cheese  
with apple mustard  
Blå kornblomst . . . . .75  
Mild blue cheese with  
rum pickled figs

## SWEETS

Creme catalana. . . . .110  
With lemon sorbet  
French lemon pie. . . . .110  
Affogato. . . . .110  
Ice cream with and coffee

## LUNCH MENU - 275

5 seasonal share food dishes - Fish,  
charcuterie, greens, meat and cheese  
(Price pp. / minimum 2 people)  
- Served daily from 11.30 - 16.00-

## TASTING MENU - 475

7 seasonal share food dishes  
Fish, shellfish, charcuterie, greens,  
meat, cheese and dessert  
(Price pp. / minimum 2 people)

## PIZZA

Pizza Margherita. . . . .140  
Pizza Pancetta. . . . .155  
pancetta, potato,  
mascarpone and rosemary  
Pizza N'duja. . . . .155  
N'duja, tomato, mozzarella,  
broccoli and Gran cheese  
Pizza Burrata. . . . .165  
Burrata, mozzarella, zucchini  
and salsa verde  
Pizza Salame ventricina. . .155  
Salame, tomato, mozzarella,  
basil and garlic

## CHILDREN

Children's menu. . . . .85  
Pizza margherita  
+ free vanilla ice cream  
Salami on pizza. . . . .15  
Served for children under 12

## WEEKEND BREAKFAST

Breakfast plate. . . . .95  
Bread, butter, jam, mild  
cheese, charcuterie,  
yogurt with granola and  
chocolate croissant  
Bread and butter . . . . .35  
Chocolate croissant. . . .35  
Served weekends and  
holidays from 10.00-12.00



90-100% organic

# DRINKS

ALL OUR DRINKS ARE 100% ORGANIC

## COLD DRINKS

Galvanina soda 35 cl: Cola, orange, lemon, tonic, ginger beer. . . . .	.55
Elderflower lemonade 42 cl. . . . .	.45
Orange juice 42 cl. . . . .	.55
Apple juice 42 cl. . . . .	.55
Water, carbon filtered 100 cl. . . . .	.35
Mineral water, carbon filtered 50 cl. . . . .	.35
Mineral water, carbon filtered 100 cl. . . . .	.50

## BEER

Draft beer from Nørrebro 40 cl: Bombay IPA, Classic, NY Lager. . . . .	.75
Nørrebro speciality beer 33 cl: Stuykman Weissbier, Bombay IPA, NY Lager, Ravensborg Red Ale, Kings County Brown Ale. . . . .	.59
Don't worry Pale Ale from Svaneke Brewery Alcohol free 0,5% 33 cl. . . . .	.59

## COCKTAILS

Organic spritz, orange. . . . .	.95
Gin & Tonic. . . . .	.95
Dark & Stormy. . . . .	.95
Vodka, elderflower, orange . . . . .	.95
Snekken Coffee cocktail HOT - Americano, vodka, sirop, whipped cream. . . . .	.95
Snekken Coffee cocktail ICE - Espresso, ice, milk, vodka, sirop . . . . .	.95
Coffee & Grappa . . . . .	.95

## COFFEE

Espresso. . . . .	.32
Cortado. . . . .	.36
Americano. . . . .	.36
Flat white. . . . .	.40
Latte. . . . .	.50
Cappuccino. . . . .	.45
Ice latte. . . . .	.50
+Espresso shot. . . . .	.8
+Oak milk. . . . .	.5
+Sirop: Vanilla, hazelnut, caramel. . . . .	.5

## TEA

Numi tea . . . . .	.36
Chai latte. . . . .	.50

## HOT CHOCOLATE

Hot chocolate. . . . .	.50
+Whipped cream. . . . .	.5



Be a friend  
@snekkentrattoria

# WINE

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## SPARKLING

Prosecco DOC, Proverbio. . . . .75 / 375  
Italy. 100% Glera. Easy going and elegant

Cava Brut, Anna de Cordonú, . . . . . 475  
Spain. 70% Chardonnay, Macabeo, Xarel-lo,  
Parellada. Fresh, crispy and fruity

Champagne , Nicolas Feuillatte . . . . .895  
France. 100% Pinot Noir. Long elegant taste  
with crispy bobbles. Notes of lime, pear,  
brioche and almond.  
Classic, crisp and stylish Champagne

## WHITE

Raimat Clamor, Blanco. . . . .75 / 350  
Spain. Chardonnay, Sauvignon Blanc, Xarel-lo.  
Easy to drink with notes of citrus and peach

🏠 Elegance 43.06 Nord. . . . . 85 / 425  
France. House wine. 100% Chardonnay.  
Light and fresh wine, semi-dry and creamy  
with notes of peach, pineapple and vanilla

Domini Del Leone, Veneto. . . . . 465  
Italy. 100% Pinot Grigio. Medium-bodied and  
crisp, with fruity notes of pear and apple

Riffel, Riesling Trocken, Rheinhessen. . . . . 525  
Germany. 100% Riesling. Crisp and fresh with  
floral and mineral notes. Classic Riesling style

Clos du Moulin aux Moines . . . . . 825  
France, Côtes de Beaune. 100% Chardonnay.  
Intense and full-bodied with a wonderful barrel  
character. A first class Burgundy

## ROSE

Clamor Raimat, Rosado . . . . .75 / 350  
Spain. Cabernet Sauvignon, Merlot. Fresh and  
easy to drink with notes of citrus and peach.

Côtes de Provence, rosé. . . . . 495  
France. Elegant and charming Provence-rosé  
with notes of strawberry and raspberry.

## RED

Raimat Clamor, Negre. . . . . 75 / 350  
Spain. Cabernet Sauvignon, Merlot, Tempranillo.  
Easy to drink, notes of dark berries and tobacco

Feudo di Santa Tresa, Sicily. . . . . 395  
Italy. 100% Frappato. Fruity wine with notes of  
red berries and herbs. Enjoy chilled with fish,  
salad or light meat dishes

🏠 Sessola Appassimento, Puglia. . . . . 85 / 425  
Italy. House wine. Negroamaro, Primitivo,  
Merlot. Velvety, dark and full-bodied. Notes of  
ripe, dark berries, vanilla and chocolate.

Barbera d'Alba Rivetto, Piemonte. . . . . 495  
Italy. 100% Barbera. Full-bodied with notes of  
blackberries, sweet spices, tea and leather.

Chianti Riserva Buccia Nera, Tuscany. . . . . 555  
Italy. Sangiovese 85%, Cabernet Sauvignon,  
Merlot. Brunello style, complex, dark and  
powerful. Notes of ripe plums and tobacco

Ripasso, Domini Del Leone, Veneto. . . . . 625  
Italy. Corvina, Corvinone, Rondinella. Intense  
notes of black cherries and ripe fruit.  
Velvety and harmonious ripasso

Barolo Rivetto, Piemonte. . . . . 875  
Italy. Serralunga d'Alba. 100% Nebbiolo.  
Powerful, rich and corpulent wine with classic  
Barolo notes of roses, tar, violet and licorice

Amarone, Domini Del Leone, Veneto. . . . . 945  
Italy. Corvina, Corvinone, Rondinella. Top  
Amarone! Complex, intense, soft and round  
with notes of ripe plums, spices and dried fruit

## SWEET

Moscato d'Asti DOCG, Piemonte. . . . . 75 / 370  
Italy. 100% Moscato. Sweet and delicate

Sauterne 75 cl . . . . . 650  
Château Bastor-Lamontagne, France.  
80% Semillion, 20% Sauvignon blanc. Intense  
and sweet with notes of candied lemon peel,  
honey and white flowers.