

SHARE MENU

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

SNACKS

Olives.45
Almonds45
Sourdough breadpp.25
Lomo.75
Bresaola.75
Sortfødspølse.75
3 Oysters115
With tabasco, vinagar,
lemon and shallots

GREENS

Burrata.115
With olives, grilled peaches
and oregano
Saladl110
Baggage with summer dres-
sing and fresh herbs

FISH

Sardiner.125
With aioli og lemon
Salted scallops165
With tomato consommé and
basil
Self-peel schrimps rej . . .145
With lemon mayo
Fried hake.205
Med grønne asparges, gu-
lerødder og skaldyrbsisque

MEAT

Stirred tatar.165
With mayo, rye bread and
lemon peel
(Pommes frites +40)
Confited pork breast215
With corn and cidersauce

CHEESE

Cheese dish.175
Fyrtårn løbe with apple
mustard and Rød løbe with
apple mustard.
Blå kornblomst with rum figs



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SWEETS

Apricot115
With white chocolate mous-
seand meringue
Strawberries.115
With vanilla ice cream and
mazarin cake

LUNCH MENU - 275

3 share food dishes changes daily
Green, fish/shellfish, pork/ox
Let the waiter present the menu
(Price pp. / min. 2 person)
- Served dagly from 11.30 - 16.00

TASTING MENU - 475

4 share food dishes changes daily
Green, fish/shellfish, pork/ox, dessert
Let the waiter present the menu
(Price pp. / min. 2 person)
- Served dagly from 11.30 - 16.00

PIZZA

Pizza Margherita.140
Pizza Pancetta.160
pancetta, potato,
mascarpone and rosmary
Pizza Salsiccia.155
Salsiccia, tomat, mozzarella,
broccoli and Gran cheese
Pizza Burrata.165
Burrata, mozzarella, zucchini
mint and salsa verde
Pizza Salame ventricina. . .155
Salame, tomat, mozzarella,
basil and garlic

CHILDREN

Children's menu.85
Pizza margherita
+ free vanilla ice crem
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 butter35
Chocolate croissant. . . .35
Servered weekends and
holidays from 10.00-12.00



90-100% økologi

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, orange95
Snekken Coffee cocktail HOT - Americano, vodka, sirop, whipped cream.95
Snekken Coffee cocktail ICE - Espresso, ice, milk, vodka, sirop95
Coffee & Grappa95

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 tea36
Chai latte.50

HOT CHOCOLATE

Hot chocolate.50
+Whipped cream.5



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WINE

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 Feuillatte895
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, Rosado75 / 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, Sicily395
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.