

MENU

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

At SYV NI 13, the concept is Social Dining, also known as shared dishes.

The various servings are tasted together, and they are continuously presented at the table. This happens at a pace that suits you, and the courses are served in the following order.

3 SNACKS AND 7 COURSES – 497 DKK

CHEESE RAVIOLI – RICOTTA – PICKLED PEARL ONIONS

MARINATED CRAB – FERMENTED FENNEL – CREAM CHEESE

TART – CRISP GREENS FROM YDUNS GARDEN – CHIVE MAYONNAISE

FRIED SCALLOP – FILLED LEMON SAUCE – TROUT ROE

CURED VEAL – ROMESCO SAUCE – ARLA UNIKA "GNALLING"

BUTTER STEAMED CABBAGE – BLANQUETTE SAUCE – CRISPY "HAVGUS" CHIPS

PORK – ROASTED CHICKEN SAUCE – RHUBARB

ROOTS | TEXTURES – PICKLED GREEN STRAWBERRIES – FRIED CAPERS

SAMSØ POTATOES – AIRY LOVAGE – "FAKE SOIL"

STRAWBERRIES – ELDERFLOWER SORBET – AIRY BUTTERMILK – CARAMELIZED CHOCOLATE

3 SNACKS AND 4 COURSES – 397 DKK

CHEESE RAVIOLI – RICOTTA – PICKLED PEAL ONIONS

MARINATED CRAB – FERMENTED FENNEL – CREAM CHEESE

TART – CRIPS GREENS FROM YDUNS GARDEN – CHIVE MAYONNAISE



CURED VEAL – ROMESCO SAUCE – ARLA UNIKA "GNALLING"

BUTTER STEAMED CABBAGE – BLANQUETTE SAUCE – CRISPY "HAVGUS" CHIPS

PORK – ROASTED CHICKEN SAUCE – RHUBARB


SAMSØ POTATOES – AIRY LOVAGE – "FAKE SOIL"

WINE

 **WINE PAIRING** WITH 3 GLASSES – 285,-
 **UPGRADED WINE PAIRING** WITH 3 GLASSES – 395,-
DESSERT WINE 80,- / **JUICE MENU** WITH 3 GLASSES – 175,-

SPARKLING


 CAVA CASTELL DE FADES – 85,- / 425,-
CAVA BRUT NATURE NV., CATALONIA – SPAIN


 CHAMPAGNE RESERVE – 135,- / 645,-
EXTRA BRUT, THIERRY FOURNIER NV. – FRANCE

HVID

URBAN RIESLING – 90,- / 465,-
NIK WEIS 2022, MOSEL – GERMANY

POUILLY FUME – 590,-
JEAN PABIOT 2022
FINES CAILLOTES, LOIRE – FRANCE

 CHARDONNAY V. VIGNES – 95,- / 475,-
LA GRANDE COLOMBE 2022, PAYS D'OC – FRANCE

 BOURGOGNE BLANC – 135,- / 650,-
CLOS DE LA PERRIÈRE 2022
MOULIN AUX MOINES – FRANCE

ORANGE VIN – 95,- / 485,-
CHARLES FREY 2022, GEWURZTRAMINER
ALSACE – FRANCE

RØD

MONTEPULCIANO D'ABRUZZO – 80,- / 395,-
TOR DEL COLLE RISERVA 2020, ABRUZZO – ITALY

 BOURGOGNE PINOT NOIR – 145,- / 665,-
DOMAIN CHASSELAY 2021, BEAUJOLAIS – FRANCE

 TERROIR SENSE FRONTERES – 105,- / 525,-
GARNACHA 2021, MONTSANT – SPAIN

LALANDE DE POMEROL – 535,-
CHÂTEAU MONCETS 2018, BORDEAUX – FRANCE

ROSÈ

WHISPERING ANGEL – 90,- / 495,-
MAGNUM – 990,- / DB. MG. – 1980,-
CHÂTEAU D'ESCLANS 2022, PROVENCE – FRANCE

ROSÈ D'ANJOU 2022 – 80,- / 395,-
PIERRE BRÈVIN, LOIRE – FRANCE

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EBELTOFT WILDFLOWER IPA – 55,- / 75,-
SVANEKE BRYGHUS CLASSIC – 49,- / 70,-
SHORT 25CL / TALL 40CL

MIKKELLER DRINK'IN THE SUN 0,3 % 33CL – 70,-
DON'T WORRY PALE ALE 0,5 % 33CL – 70,-

COCKTAILS

APEROL SPRITZ – 95,-
LEMONCELLO "SPRITZ" – 95,-
LEMONCELLO, CAVA, LEMON FOAM

SAMSØ GIN & TONIC – 90,-
SAMS ANTS GIN, TONIC AND DRIED CITRUS

AARHUS – 95,-
BOURBON, PIMMS, LEMON, CERES AND ARNBITTER

PORTER ESPRESSO MARTINI – 90,-
VODKA, COFFEE LIQUEUR, PORTER SYRUP AND JUNIPER

SODAVAND ^{33CL}

PEPSI, PEPSI MAX, FAXE KONDI,
BIE's ELDERFLOWER
35,-