

# bjørn & delfino

Welcome to BJØRN & DELFINO – Your neighborhood restaurant, where dishes inspired by the Southern European cuisine are served as comfort food to share around the table. The food is simple and honest, with high quality ingredients and selected organic elements from Danish suppliers.

We aim to provide the right atmosphere for your festive weekend dinings as well as cozy weekday evenings in an enjoyable and homely atmosphere.

## WELCOME

### SIGNATURE COCKTAILS

#### DELFINO

Aperol - Lemon - Gin  
125,-

#### BJØRN

Orange liquor -  
Licorice - Rum  
125,-

### OYSTERS & CHAMPAGNE

A glass of Champagne  
Brut Pol Cochet  
&  
2 french oysters  
190,-/person

### WINE MENU

2 glasses of wine to  
match selection of  
menu  
195,-/person

## DELFINO MENU

### SMALL DISHES FOR SHARING:

SELF-PEEL SHRIMPS  
HALIBUT  
STRACCIATELLA

FUNKY WATERMELON  
WHITE ASPARAGUS  
BEEF TARTARE

SERVED WITH OLIVES - CRISPY  
MALT BREAD - FOCACCIA

**325,-/PERSON**

## BJØRN MENU

### SMALL DISHES FOR SHARING:

GREEN ASPARAGUS WITH N'DUJA &  
STRACCIATELLA  
BEEF TARTARE

SERVED WITH OLIVES - CRISPY  
MALT BREAD - FOCACCIA

### MAIN COURSE + SIDE DISH OF YOUR CHOICE

### DESSERT:

STRAWBERRIES WITH CREAM

**450,-/PERSON**

Questions about allergens? Ask your waiter.

Menus must be chosen by the entire table

## **SMALL DISHES**

**GREEN OLIVES FROM PUGLIA** - LEMON ZEST - OLIVE OIL 45,-

**FRENCH OYSTERS** 3 STK. - LEMON - TABASCO 105,-

**SALTED ALMONDS** 35,-

**STRACCIATELLA OF ØLLINGEGAARD MOZZARELLA** - LEMON ZEST - OLIVE OIL - PISTACHIO 90,-

**GREEN ASPARAGUS** - N'DUJA - STRACCIATELLA 85,-

**BEEF TARTARE** - RAMSON MAYO - DRIED EGG YOLK - PICKLED MUSTARD SEEDS 130,-

**HALIBUT** - BLOOD ORANGE - SOUR GREEN APPLES - MINT 115,-

**SELF-PEEL SHRIMPS** - LEMON - BREAD - 1000 ISLAND - GREASY FINGERS 90,-

**FRITTO MISTO** - FENNEL - SQUASH - FJORD SHRIMP - ROSA PEPPER MAYO 80,-

**FUNKY WATERMELON** - DEHYDRATED WATERMELON - PONZU - TURNIPS - PUFFED WILD RICE 55,-

**POACHED WHITE ASPARAGUS** - PARSLEY - SAUCE VINAIGRETTE - BREAD CRUMBS 115,-

## **MAINS**

**HALIBUT "EN PAPILOTTE"** - LEMON - OLIVES - TOMATO CONFIT 225,-

**RIBEYE "TAGLIATA-STYLE" 175 GR.** - BBQ - ASPARAGUS VINAIGRETTE 215,-

**LINGUINE** - PEAS - MINT - AGED CHEESE FROM THEM 155,-

## **SIDES**

**POLENTA FRIES** - RAMSON MAYO - AGED CHEESE FROM THEM 55,-

**CRISPY SALADS** - HERBS - FENNEL - VINAIGRETTE 50,-

## **DESSERTS**

**PEACH MELBA** - PICKLED PEACHES - RASPBERRY - RASPBERRY COULIS - VANILLA ICE CREAM 95,-

**STRAWBERRIES WITH CREAM** - MARSHMALLOW - STRAWBERRIES - LIGHTLY WHIPPED CREAM 95,-

# bjørn & delfino

## **SNACKS & SMALL DISHES**

**GREEN OLIVES FROM PUGLIA** - LEMON ZEST - OLIVE OIL 45,-

**FRENCH OYSTERS** 3 STK. - LEMON - TABASCO 105,-

**SALTED ALMONDS** 35,-

**POLENTA FRIES** - RAMSON MAYO - AGED CHEESE FROM THEM 55,-

**STRACCIATELLA** - LEMON ZEST - OLIVE OIL - PISTACHIO 90,-

**SELF-PEEL SHRIMPS** - LEMON - BREAD - 1000 ISLAND 90,-

**FRITTO MISTO** - FENNEL - SQUASH - FJORD SHRIMPS - ROSA  
PEPPER MAYO 80,-

**BREAD** - CRISPY MALT BREAD - FOCCACIA - WHIPPED BUTTER 45,-

## **COCKTAILS & DRINKS**

**DELFINO\*** - APEROL - LEMON - GIN - EGG WHITES 125,-

**BJØRN** - ORANGE LIQUOR - LICORICE - RUM 125,-

**RHUBARB GIN-SOUR\*** - RHUBARB LIQUOR - GIN - LEMON - EGG WHITES 135,-

**LEMON CURD** - LEMON - LIMONCELLO - VODKA - CREAM 135,-

**SANGRIA** - OUR SECRET SUMMER RECIPE 95,- / 350,-

**APEROL SPRITZ\*** - APEROL - PROSECCO - SPARKLING WATER - ORANGE 95,-

*\*= Can be made non-alcoholic*

*Klassiske og alkoholfrie cocktails er også tilgængelige. Spørg blot din tjener.*

## **SOFT DRINKS**

**FILTERED WATER** STILL OR SPARKLING. AD LIBITUM 30,-/PERSON

**DEPANNEUR ORGANIC SODA** LIMONATA 45,-

**ORGANIC SPARKLING ELDERFLOWER** WITH ROSE HIP 45,-

**LEMONADE** WITH LEMON, LIME & GINGER 45,-

## **MIKKELER BEER**

### **DRAFT BEER**

DELFINO PILSNER 65,-

ISKOLD CLASSIC 65,-

BURST IPA 65,-

### **CANNED BEER**

HOP SHOP - TROPICAL IPA 50,-

BLANCHE DE MIKKELLER - FRESH WHEAT BEER 50,-

ICECOLD PILSNER - CLASSIC PILSNER 50,-

NON-ALCOHOLIC "DRINK IN THE SUN" - FRESH & CITRUSY IPA 50,-



# WINE

We are in love with wine at BJØRN & DELFINO and we have done our utmost to create a wine list with carefully selected wines from small European family wineries; wines that are area- typical of the area and the grape and are produced with a focus on purity and traditional and authentic expression.

Many of the wines are organic and/or biodynamic. The producers harvest the grapes by hand, some foot crush the grapes - and what they all have in common: They make insanely good wine with respect for nature, people and the local area wine tradition.

We have created a wine list to explore, dive in and challenge yourself and your company.

If you prefer particular wines, that you cannot find in the wine list, please let us know before your visit. As we will see if we can accommodate your wish and have the wine ready for your arrival.

At BJØRN & DELFINO we will go to great lengths to facilitate an unforgettable wine experience for you.

Cheers and enjoy,  
BJØRN & DELFINO

# WINE BY THE GLASS

## BUBBLES

**CHAMPAGNE BRUT "GRANDE RÉSERVE"** 150,- / 850,-  
POL COCHET // PINOT NOIR, CHARDONNAY

**PROSECCO "SETTOLO"** 85,- / 450,-  
FRATELLI COLLAVO // GLERA

## WHITES

**MOSEL RIESLING 2021** 95,- / 475,-  
WEISER-KÜNSTLER // RIESLING

**BOURGOGNE BLANC 2020** 110,- / 525,-  
ROSSIGNOL-FEVRIER // CHARDONNAY

**BIANCO D'ABRUZZO "INCASTRO BIANCO MADIA" 2021** 85,- / 400,-  
TORRE ZAMBRA // PECORINO, PASSERINA, TREBBIANO

## ROSÉ & ORANGE

**ETNA ROSATO 2021** 105,- / 500,-  
TENUTA DI AGLAEA // NERELLO MASCALESE

**SANCERRE ROSÉ** 95,- / 475,-  
ANDRÉ DEZAT // PINOT NOIR

**UA ORANGE 2020** 105,- / 650,-  
PRÁ // GARGANEGA

## REDS

**BOURGOGNE PINOT NOIR 2020** 115,- / 550,-  
DOMAINE CHAPELLE // PINOT NOIR

**CHIANTI CLASSICO 2020** 95,- / 500,-  
TENUTA DI CARLEONE // SANGIOVESE

**MONTEPULCIANO D'ABRUZZO 2020** 85,- / 400,-  
TORRE ZAMBRA // MONTEPULCIANO

# WINE BY THE BOTTLE

## BUBBLES

**CHAMPAGNE BRUT "GRANDE RÉSERVE"** 650,-  
POL COCHET // PINOT NOIR, CHARDONNAY

**FRANCIACORTA ROSÉ "CUVÉE 61"** 550,-  
BERLUCCHI // PINOT NOIR, CHARDONNAY

**PROSECCO "SETTOLO"** 400,-  
FRATELLI COLLAVO // GLERA

## ROSÉ

**ETNA ROSATO 2021** 500,-  
TENUTA DI AGLAEA // NERELLO MASCALESE

**SANCERRE ROSÉ 2021** 475,-  
ANDRÉ DEZAT // PINOT NOIR

**ROSA VON P 2019** 675,-  
SOLVEIGS // PINOT NOIR

## ORANGE

**UA ORANGE 2020** 650,-  
PRÁ // GARGANEGA

## **WHITES - ITALY**

**BIANCO SICILIA LUCIFER 2020** 475,-  
TENUTA DI AGLEA // CARRICANTE, CATARATTO, GRAGANICO, INZOLIA, MINELLA

**COLLIO BIANCO "STUDIO DI BIANCO" 2020** 1.200,-  
BORGO DEL TIGLIO // SAUVIGNON, RIESLING, FRIULANO

**LANGHE CHARDONNAY 2020** 500,-  
RONCHI // CHARDONNAY

**LUGANA CLASSICO SUPERIORE RISERVA "VIGNE DI CATULLO" 2018** 450,-  
TENUTA ROVEGLIA // TREBBIANO DI LUGANA

**SOAVE "OTTO" 2022** 495,-  
PRÀ // GARGANEGA

**SOAVE CLASSICO "MONTE GRANDE" 2020** 580,-  
PRÀ // GARGANEGA, TREBBIANO DI SOAVE

**BIANCO D'ABRUZZO "INCASTRO BIANCO - MADIA" 2021** 400,-  
TORRE ZAMBRA // PECORINO, PASSERINA, TREBBIANO

## **WHITES - FRANCE**

**BOURGOGNE BLANC 2020** 525,-  
ROSSIGNOL-FEVRIER // CHARDONNAY

**CHABLIS 1ER CRU "FOURCHAUME" 2020** 750,-  
DOM. JEAN GOUILLY // CHARDONNAY

**CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" 2020** 1.150,-  
DOMAINE CHAPELLE // CHARDONNAY

**POUILLY-FUMÉ 2021** 425,-  
ANDRÉ DEZAT // SAUVIGNON BLANC

**SANTENAY 2017** 650,-  
DOMAINE CHAPELLE // CHARDONNAY

**SANCERRE 2022** 525,-  
ANDRÉ DEAZAT // SAUVIGNON BLANC

## **WHITES - GERMANY**

**MOSEL RIESLING SPÄTLESE "ENKIRCHER ELLERGRUB" 2020** 550,-  
WEISER-KÜNSTLER // RIESLING

**MOSEL RIESLING 2021** 375,-  
WEISER-KÜNSTLER // RIESLING



## **REDS - ITALY**

**AMARONE DELLA VALPOLICELLA CLASSICO 2015** 1.100,-  
PRÀ // CORVINA, CORVINONE M.FL.

**BARBERA D'ALBA "SERRA DE' GATTI" 2021** 425,-  
VAL DEL PRETE // BARBERA

**BARBARESCO 2018** 650,-  
RONCHI // NEBBIOLO

**BARBARESCO "ASILI" 2017** 1.150,-  
MICHELE CHIARLO // NEBBIOLO

**BAROLO "TERLO" (BAROLO KOMMUNE) 2016** 850,-  
CAMERANO // NEBBIOLO

**BAROLO "PARUSSI" (CASTIGLIONE FALLETTO KOMMUNE) 2018** 1.000,-  
CHIONETTI // NEBBIOLO

**BAROLO "SERRADENARI" (LA MORRA KOMMUNE) 2018** 1.150,-  
GIULIA NEGRI // NEBBIOLO

**BRUNELLO DI MONTALCINO 2017** 1.300,-  
IL MARRONETO // SANGIOVESE GROSSO

**CHIANTI CLASSICO 2020** 500,-  
TENUTA DI CARLEONE // SANGIOVESE

**DOGLIANI "BRICCOLERO" 2018** 400,-  
CHIONETTI // DOLCETTO

**ETNA "THALÌA" 2019** 650,-  
TENUTA DI AGLAEA // NERELLO MASCALESE

**I SODI DI SAN NICCOLÒ (TOSCANA I.G.T.) 2017** 1.100,-  
CASTELLARE DI CASTELLINA // SANGIOVETO, MALVASIA NERA

**LANGHE NEBBIOLO 2021** 675,-  
GIULIA NEGRI // NEBBIOLO

**MONTEPULCIANO D'ABRUZZO 2020** 400,-  
TORRE ZAMBRA // MONTEPULCIANO

**NEBBIOLO D'ALBA 2021** 450,-  
VAL DEL PRETE // NEBBIOLO

**PRIMITIVO "PICURARU" 2020** 425,-  
TENUTA DEL PAJARU // PRIMITIVO

**VALPOLICELLA CLASSICO 2017** 550,-  
TENUTA VILLA BELLINI // CORVINA, CORVINONE M.FL.

## **REDS - FRANCE**

**BOURGOGNE PINOT NOIR 2020** 550,-  
DOMAINE CHAPELLE // PINOT NOIR

**BOURGOGNE ROUGE "CUVÉE VINCENT LIMA" MAISON DIEUX 2019** 600,-  
ROSSIGNOL-FEVRIER // PINOT NOIR

**CHAMBOLLE-MUSIGNY 1ER CRU "LES GROSEILLES" 2014** 1.450,-  
LA POUSSE D'OR // PINOT NOIR

**CHASSAGNE-MONTRACHET 1'ER CRU "MORGEOT" 2020** 900,-  
DOMAINE CHAPELLE // PINOT NOIR

**CHÂTEAUNEUF-DU-PAPE "CLOS DU CALVAIRE" 2020** 750,-  
VIGNOBLES MAYARD // GRENACHE, CINSAULT, SYRAH

**SANTENAY 1'ER CRU BEAUREPAIRE 2018** 825,-  
DOMAINE CHAPELLE // PINOT NOIR

## **REDS - GERMANY**

**RHEINGAU PINOT NOIR "MICKE" 2018** 1.150,-  
SOLVEIGS // PINOT NOIR

**RHEINGAU PINOT NOIR "STEIL" 2018** 700,-  
SOLVEIGS // PINOT NOIR

## **REDS - SPAIN**

**RIBEIRA DEL DUERO "FLOR DE PINGUS" 2018** 1.350,-  
DOMINIO DE PINGUS // TINTO FINO

**RIBERA DEL DUERO TRUS 2020** 400,-  
BODEGAS TRUS // TEMPRANILLO

## **SWEET WINES**

**LAMBRUSCO GRASPAROSSA DI CASTELVETRO** 325,-  
ZANASI // LAMBRUSCO

**MOSCATO D'ASTI "PALAS" 2021** 350,-  
MICHELE CHIARLO // MOSCATO

**VALLONE VISCARDE PASSITO 2016** 75,- / 550,-  
VALLONE // MALVASIA, SAUVIGNON BLANC

**20-YEAR TAWNY PORT** 85,- / 850,-  
QUINTA DE MARROCOS // FIELD BLEND