

*MAG*  
*STRÆDE*  
*nr.16*

**MENU AUTUMN**

# MAG STRÆDE nr.16

## MENU EFTERÅR

2 RETTER 265 / 3 RETTER 295

### Antipasti

Vælg mellem/Choose between

**KINGFISH CARPACCIO - STRACCIATELLA - OKSE CARPACCIO**

### Hovedret / Main

Vælg mellem/Choose between

**RISOTTO - PASTA - PIZZA**

### Dessert

Vælg mellem/Choose between

**YUZU CRÈME BRÛLÉE - TIRAMISÙ**



## PIZZA & ANTIPASTI MENU

295/PERSON (MIN. 2)

**Alle retter serveres til deling om bordet**

All dishes are served to share

### OLIVEN & MANDLER

Green olives and almonds with smoked salt

**SURDEJSBRØD med maltknækbrød og pisket smør**

Sourdough bread, crisp malt bread and whipped butter

**KINGFISH CARPACCIO m. citronvinaigrette, tomat og merian**

Kingfish w. lemon vinaigrette, tomatoes and marjoram

**ARANCINI alla cacio é pepe med rosapebermayo**

Arancini alla cacio é pepe with rosa pepper mayo

**STRACCIATELLA med confiteret tomat, kapers og basilikum**

Stracciatella w. confit tomatoes, capers and basil

**CARPACCIO m. rucola, dansk "parmesan", glace og citron**

Ox with arugula, danish "parmesan", glace and lemon

### SPRØD SURDEJSPIZZA

Thin crust pizza

(Vælg frit en pizza fra kortet pr. 2 personer)

(Choose one per 2 people)

# VELKOMST / DRINKS

<b>Prosecco</b>	<b>85</b>	Bubbles from Collavo/Veneto
<b>Paloma</b>	<b>105</b>	Tequila - pink grapefruit - lime
<b>G&amp;T</b>	<b>85</b>	Gin - tonic
<b>New York Sour</b>	<b>105</b>	Bourbon - lime - syrup - egg white - red wine
<b>Aperol Spritz</b>	<b>90</b>	Aperol - Prosecco Collavo - orange
<b>Irish Lemonade</b>	<b>95</b>	Whiskey - homemade lemonade
<b>Negroni</b>	<b>105</b>	Vermouth - Gin - Campari - orange peel
<b>Negroni Spagliato</b>	<b>115</b>	Vermouth - Campari - Prosecco Collavo - orange peel
<b>Espresso Martini</b>	<b>105</b>	Vodka - Kahlua - espresso

## MOCKTAILS (0,0%)

<b>Virgin Paloma</b>	<b>75</b>	Tequila 0,0% - pink grapefruit - lime
<b>Virgin G&amp;T</b>	<b>75</b>	Gin 0,0% - tonic

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## SNACKS

<b>OLIVEN med citronskal</b>	<b>35</b>	Green olives with lemon peel
<b>MANDLER med røget salt</b>	<b>35</b>	Almonds with smoked salt
<b>SURDEJSBRØD med maltknækbrød og pisket smør</b>	<b>35</b>	Sourdough bread, crisp malt bread and whipped butter
<b>HVIDLØGSBRØD med persille, hvidløg og dansk øko "Comté"</b>	<b>65</b>	Garlic bread w. parsley, garlic and danish organic "Comté"

## ANTIPASTI

<b>ARANCINI alla cacio é pepe med rosenpebermayo</b>	<b>80</b>	Arancini alla cacio é pepe with rose pepper mayo
<b>STRACCIATELLA med confiteret tomat, kapers og basilikum</b>	<b>115</b>	Stracciatella w. confit tomatoes, capers and basil
<b>CARPACCIO m. rucola, dansk øko "parmesan", glace og citron</b>	<b>125</b>	Ox with arugula, danish "parmesan", glace and lemon
<b>GAZPACHO med urtecroutoner</b>	<b>105</b>	Gazpacho with herb croutons
<b>KINGFISH CARPACCIO med citronvinaigrette, confiteret tomat og merian</b>	<b>125</b>	Kingfish carpaccio with lemon vinaigrette, confit tomatoes and marjoram
<b>PESCE CRUDO med tomat, sprøde kikærter, radise og rygeostcreme</b>	<b>115</b>	Ceviche with tomato, crispy chickpeas, radish and smoked cheese cream

## RISOTTO

<b>RISOTTO med tomat, dansk øko "parmesan", basilikum, pinjekerner og stracciatella på øko Øllingegaard mozzarella</b>	<b>145</b>	Risotto with tomato, danish organic "parmesan", basil, pine kernels and stracciatella on danish organic mozzarella
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## PASTA

<b>RIGATONI med zucchini, dansk øko "parmesan", chili-paprika "Ventricina" salami og romesco</b>	<b>145</b>	RIGATONI with zucchini, Danish organic "parmesan", Ventricina (spicy salami) and romesco
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# PIZZA

**Tyndbundet og sprødt økologisk surdejspizzahåndværk** Thin crust organic sourdough pizza craftsmanship

**Altid med frisk økologisk Øllingegaard mozzarella** Always with fresh organic Øllingegaard mozzarella

<b>Sweet Truffle</b>	<b>150</b>	<b>Sød kartoffel, chilifraiche, "Julsø" ost, trøffelapenade og salvie</b> Sweet potato, chili sour cream, "Julsø" cheese, truffle tapenade and sage
<b>Denny Special</b>	<b>155</b>	<b>Mozzarella, kartoffel, mild gedeost, rosmarin og trøffelolie</b> Mozzarella, potato, mild goat cheese, rosemary and truffle oil
<b>Vegan Vibes</b>	<b>145</b>	<b>Auberginecreme, sød kartoffel, grønkål, cherrytomat, rosmarin og persille/hvidløgsolie</b> Egg plant cream, sweet potato, kale, cherry tomato, rosemary and parsley/garlic oil
<b>Mark &amp; Rita</b>	<b>140</b>	<b>Tomat, mozzarella, cherrytomat og basilikumolie</b> Tomato, mozzarella, cherry tomato and basil oil
<b>Cheeselover</b>	<b>160</b>	<b>Mozzarella, mascarpone, gorgonzola, "Julsø" ost og sylt</b> Mozzarella, mascarpone, gorgonzola, "Julsø" cheese and pickle
<b>Spicy Salami</b>	<b>155</b>	<b>Tomat, mozzarella og chili-paprika "Ventricina" salami</b> Tomato, mozzarella and chili-paprika "Ventricina" salami
<b>Mortadella Nordica</b>	<b>150</b>	<b>Mozzarella, rygeostcreme, mortadella, rucola, ristet pistachie og olivenolie</b> Mozzarella, smoked cheese cream, mortadella, arugula, roasted pistachios and olive oil
<b>Parma</b>	<b>165</b>	<b>Tomat, mozzarella, rosmarin, rucola, lagret parmaskinke og "Julsø" ost</b> Tomato, mozzarella, rosemary, arugula, aged parma ham and "Julsø" cheese
<b>Flaming Cow</b>	<b>165</b>	<b>Tomat, mozzarella, okse "n'duja", grønkål, chilivinaigrette og creme fraiche</b> Tomato, mozzarella, ox "n-duja", kale, chili vinaigrette and sour cream
<b>Casper Braid</b>	<b>160</b>	<b>Tomat, mozzarella, chili-paprika "Ventricina" salami, flødespinat og gorgonzola dulce</b> Tomato, mozzarella, chili-paprika "Ventricina" salami, creamy spinach and gorgonzola dulce
<b>Kids only - Mini pizza</b>	<b>85</b>	<b>Halv størrelse. Vælg imellem Mark &amp; Rita / Mild pepperoni</b> Half size pizza. Choose between Mark & Rita / Mild pepperoni

# PIZZA ADD ON

<b>Glutenfri pizzabund</b>	<b>25</b>	Gluten free pizza base (Baked in gluten environment)
<b>Persille-/hvidløgsolie</b>	<b>15</b>	Top your pizza with parsley/garlic oil
<b>Trøffelapenade</b>	<b>15</b>	Truffle tapenade - Top your pizza or as crust dip
<b>Chili-vinaigrette</b>	<b>15</b>	Top your pizza with chili-vinaigrette
<b>Cremet stracciatella</b>	<b>25</b>	Top your pizza with creamy stracciatella

## SOFTDRINKS

Hjemmelavet citron-lemonade	45	Homemade lemonade - lemon
Hjemmelavet ingefær-lemonade	45	Homemade lemonade - ginger
Bies bryggeri æblemost eller hyldeblomstsaft	40	Apple or elderflower juice from Brewery Bies
Coca Cola eller Zero	40	Coca Cola or Zero
San Pellegrino Limonata eller Aranciata	45	San Pellegrino Limonata or Aranciata
Filtreret vand m/u brus. Ad libitum pr. person	30	Still and sparkling filtered water

## DRAFT BEER

FUR VULCANO PILSNER (4,6%) Traditionel pilsner	65	Traditional bottom fermented pilsner harmonious
FUR VULCANO CLASSIC (4,6%) Karakterfuld lagerøl	65	Characteristic lager beer, sweet malt taste and mild bite
FUR HVEDE (5,6%) Perlende, ufiltreret, rødgylden ravfarve	65	Sparkling, unfiltered and red-golden amber colored

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## KAFFE & AVEC

Espressobaserede varme drikke	40	Espresso based coffee
Te fra A.C. Perch	40	Tea from A.C. Perch
Irish Coffee	85	Coffee, whisky and cream
Espresso Martini	105	Vodka, Kahlua and espresso
Lys grappa, Mazzetti d'Altavilla	40	Grappa, Mazzetti d'Altavilla
Fadlagret grappa, Mazzetti d'Altavilla	55	Barrel aged grappa, Mazzetti d'Altavilla
Rom Single Vintage 2007, Diplomatico	125	Rum Single Vintage 2007, Diplomatico
20 års Brandy, Mazzetti d'Altavilla	80	20 years old Brandy, Mazzetti d'Altavilla

## DESSERT

Tiramisù	80	Savoardi, mascarpone, cocoa and coffee
Crème brûlée med yuzu	70	Classic burnt cream with yuzu
Friteret Tallegio med tomatmarmelade	65	Tallegio cheese with tomato jam



## BOTTLE GLASS

# SPARKLING

Prosecco, Fratelli Collavo (Veneto, Italy)	400	75	Glera <b>ORGANIC</b>
Franciacorta Brut, Berlucchi (Lombardy, Italy)	650		Chardonnay, Pinot Noir
Champagne Brut, Pol Cochet (Champagne/France)	850		Chardonnay, Pinot Noir
Pignoletto dell'Emilia, Zanasi (Emilia Romagna, Italy)	350		Pignoletto

# WHITE

2020 Falanghina, L'Antica Fattoria (Campania, Italy)	350		Falanghina
2021 Terre Di Chieti Bianco, Torre Zamba (Abruzzo, Italy)	375	75	Trebbiano d'Abruzzo, Passerina <b>ORGANIC</b>
2022 Soave "Otto", Prà (Veneto, Italy)	475	95	Garganega <b>ORGANIC</b>
2022 Lugana "Limne", Tenuta Roveglia (Lombardy, Italy)	450		Trebbiano di Lugana
2023 Sancerre, André Dezat (Loire, France)	580	115	Sauvignon Blanc
2021 Riesling "Bergspiel", St. Paul's (Alto Adige, Italy)	575		Riesling
2022 Chardonnay Langhe, Ronchi (Piedmont, Italy)	650		Chardonnay
2021 Chablis, Jean Gouley (Burgundy, France)	675		Chardonnay <b>ORGANIC</b>

# ORANGE

2019 ÚA Bianca, Prà (Veneto, Italy)	500		Garganega
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# ROSÉ

2022 Ventoux Rosé, Les Trois Villages (Rhône, France)	385	85	Vermentino, Grenache Noir, Cinsault, Syrah, Marselan <b>ORGANIC</b>
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# RED

2022 Campania Aglianico, L'Antica Fattoria (Campania, Italy)	375	75	Aglianico
2022 Barbera d'Alba, Val del Prete (Piedmont, Italy)	450	89	Barbera
2021 Nebbiolo d'Alba, Val del Prete (Piedmont, Italy)	565	115	Nebbiolo
2021 Nerello Mascalese (Etna), Tenuta di Aglaea (Sicily, Italy)	525		Nerello Mascalese
2022 Valpolicella, Prà (Veneto, Italy)	555		Corvina, Corvinone, Rondinella <b>ORGANIC</b>
2021 Chianti Classico, L'Erta di Radda (Tuscany, Italy)	600		Sangiovese <b>ORGANIC</b>
2018 Barolo "Terlo", Camerano (Piedmont, Italy)	975		Nebbiolo
2016 Amarone della Valpolicella, Villa Bellini (Veneto, Italy)	1250		Corvina, Corvinone, Rondinella <b>ORGANIC</b>
2022 Bourgogne Pinot Noir, D. Chapelle (Burgundy, France)	650		Pinot Noir <b>ORGANIC</b>
2019 Rosso di Moltalcino, Pietra (Tuscany, Italy)	575		Sangiovese Grosso

# SWEET

2022 Moscato d'Asti, Balbi Soprani (Piedmont, Italy)	325		Moscato
20 years old Tawny Port (Porto, Portugal)	650	80	Field blend

# SNACKS

<b>OLIVEN med citronskal</b>	<b>35</b>	Green olives with lemon peel
<b>MANDLER med røget salt</b>	<b>35</b>	Almonds with smoked salt
<b>SURDEJSBRØD med maltknækbrød og pisket smør</b>	<b>35</b>	Sourdough bread, crisp malt bread and whipped butter
<b>HVIDLØGSBRØD med persille, hvidløg og dansk øko "Comté"</b>	<b>65</b>	Garlic bread w. parsley, garlic and danish organic "Comté"

# ANTIPASTI

<b>ARANCINI alla cacio é pepe med rosenpebermayo</b>	<b>80</b>	Arancini alla cacio é pepe with rose pepper mayo
<b>STRACCIATELLA med chilisyltet hvid asparges og merian</b>	<b>115</b>	Stracciatella w. chili-pickled white asparagus and marjoram
<b>CARPACCIO m. rucola, dansk øko "parmesan", glace og citron</b>	<b>125</b>	Ox with arugula, danish "parmesan", glace and lemon
<b>VITELLO TONNATO med kalv, tunsauce og kapers</b>	<b>125</b>	Veal, creamy tuna and capers
<b>FRITERET BLÆKSPRUTTE med chilimayo</b>	<b>80</b>	Fried squid with chili mayo
<b>GAZPACHO med urtecroutoner</b>	<b>75</b>	Gazpacho with herb croutons
<b>PESCE CRUDO me tomat, sprøde kikærter, radise og rygeostcreme</b>	<b>115</b>	Ceviche with tomato, crispy chickpeas, radish and smoked cheese cream

# RISOTTO & PASTA

<b>RISOTTO med tomat, dansk øko "parmesan", basilikum, pinjekerner og stracciatella på øko Øllingegaard mozzarella</b>	<b>145</b>	Risotto with tomato, danish organic "parmesan", basil, pine kernels and stracciatella on danish organic mozzarella
<b>RIGATONI med zucchini, dansk øko "parmesan", chili-paprika "Ventricina" salami og romesco</b>	<b>145</b>	RIGATONI with zucchini, Danish organic "parmesan", Ventricina (spicy salami) and romesco

# PIZZA

**Tyndbundet og sprødt økologisk surdejspizzahåndværk** Thin crust organic sourdough pizza craftsmanship  
**Altid med frisk økologisk Øllingegaard mozzarella** Always with fresh organic Øllingegaard mozzarella

<b>Sweet Truffle</b>	<b>150</b>	<b>Sød kartoffel, chilifraiche, "Julsø" ost, trøffeltapenade og salvie</b> Sweet potato, chili sour cream, "Julsø" cheese, truffle tapenade and sage
<b>Denny Special</b>	<b>155</b>	<b>Mozzarella, kartoffel, mild gedeost, rosmarin og trøffelolie</b> Mozzarella, potato, mild goat cheese, rosemary and truffle oil
<b>Vegan Vibes</b>	<b>145</b>	<b>Auberginecreme, sød kartoffel, grønkål, cherrytomat, rosmarin og persille/hvidløgsolie</b> Egg plant cream, sweet potato, kale, cherry tomato, rosemary and parsley/garlic oil
<b>Mark &amp; Rita</b>	<b>140</b>	<b>Tomat, mozzarella, cherrytomat og basilikumolie</b> Tomato, mozzarella, cherry tomato and basil oil
<b>Cheeselover</b>	<b>160</b>	<b>Mozzarella, mascarpone, gorgonzola, "Julsø" ost og sylt</b> Mozzarella, mascarpone, gorgonzola, "Julsø" cheese and pickle
<b>Spicy Salami</b>	<b>155</b>	<b>Tomat, mozzarella og chili-paprika "Ventricina" salami</b> Tomato, mozzarella and chili-paprika "Ventricina" salami
<b>Mortadella Nordica</b>	<b>150</b>	<b>Mozzarella, rygeostcreme, mortadella, rucola, ristet pistachie og olivenolie</b> Mozzarella, smoked cheese cream, mortadella, arugula, roasted pistachios and olive oil
<b>Parma</b>	<b>165</b>	<b>Tomat, mozzarella, rosmarin, rucola, lagret parmaskinke and "Julsø" ost</b> Tomato, mozzarella, rosemary, arugula, aged parma ham and "Julsø" cheese
<b>Flaming Cow</b>	<b>165</b>	<b>Tomat, mozzarella, okse "n'duja", grønkål, chilivinaigrette og creme fraiche</b> Tomato, mozzarella, ox "n-duja", kale, chili vinaigrette and sour cream
<b>Casper Braid</b>	<b>160</b>	<b>Tomat, mozzarella, chili-paprika "Ventricina" salami, flødespinat og gorgonzola dulce</b> Tomato, mozzarella, chili-paprika "Ventricina" salami, creamy spinach and gorgonzola dulce
<b>Kids only - Mini pizza</b>	<b>85</b>	<b>Halv størrelse. Vælg imellem Mark &amp; Rita / Cotto-skinke / Mild pepperoni</b> Half size pizza. Choose between Mark & Rita / Cotto-ham / Mild pepperoni