

DRINKS

OFELIA

APERITIF

Today's Cocktail DKK 85

Please ask your waiter

SPARKLING & CHAMPAGNE

Cava Brut
gl. DKK 85 / btl. DKK 395

Castellroig NV, Spain

Cava Rosado Brut btl. DKK 385

Nadal NV, Spain

Meyers Bubbles
gl. DKK 85 / btl. DKK 395

Riesling, Germany

Champagne Brut
gl. DKK 125 / btl. DKK 795

Locret-Lachaud, France

Champagne Rosé Brut
DKK 745

Locret-Lachaud, France

Champagne de l'Abbatiale
1. Cru DKK 985

Locret-Lachaud, France

ROSÉ

2015 Les Rafelieres Rosé
gl. DKK 70 / btl. DKK 325

Loire, France

2016 Melopée de Gavoty Rosé
btl. DKK 385

Cotes de Provence, France

Amidst the bustling harbour front, you will experience delicate regional produce and the change of seasons, as we serve food uniting taste, beauty, health and organic consciousness
Ofelia is operated by Meyers

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WHITE WINE

2016 Nationale Chardonnay
gl. DKK 60 / btl. DKK 285

France - notes of citrus and nectarines

2014 Riesling Meyers White
btl. DKK 335

Mosel, Germany

2013 Chardonnay HobNob
gl. DKK 80 / btl. DKK 425

Pays d'Oc, France

2015 Pinot Grigio Perlage
organic btl. DKK 355

Veneto, Italy

2014 Sauvignon Blanc Giesen
organic btl. DKK 495

Marlborough, New Zealand

2016 Paulinshof Austrück
Riesling Trocken

gl. DKK 115 / btl. DKK 475

Mosel, Germany

2016 Soave D.O.C Classico
organic btl. DKK 525,-

Veneto, Italy

2014 Chardonnay Stillman
Street btl. DKK 555

California, USA

2015 Sancerre Blanc Bernard
Reverdy btl. DKK 635

Loire, France

2015 Chablis Domaine Sainte
Claire, organic btl. DKK 675

Bourgogne, France

2014 Pouilly Fume les Cris
Domaine A. Cailbourdin

btl. DKK 735

Loire, France

2014 Lilleøvin Arwen
btl. DKK 695

Lolland, Denmark

2013 Puligny-Montrachet
Domaine Michelot

btl. DKK 995

Bourgogne, France

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RED WINE

2015 Nationale C*arignan
Grenach Syrah gl. DKK 60 /
btl. DKK 285

France - notes of cherries, red plumbs,
raspberries and thyme

2014 Meyers Red, bio.
btl. DKK 325

Côtes du Rhône, France

2014 Valpolicella Valpantena
btl. DKK 375

Veneto, Italy

2011 Spätburgunder M Fritz
Wassmer gl. DKK 120 /
btl. DKK 535

Baden, Germany

2014 Barbera d'Alba San
Pancrazio btl. DKK 495

Pimonte, Italy

2012 Zinfandel Renwood
Winery gl. DKK 125 /
btl. DKK 575

California, USA

2013 Giesen Pinot Noir
btl. DKK 655

Marlborough, New Zealand

2011 Walker Bay Shiraz
btl. DKK 715

Walker Bay, South Africa

2012 Châteauneuf-du-Pape
Vignoble Fabre

½ btl. DKK 555 /btl. DKK 945

Mont-Redon, France

2011 Brunello di Montalcino
Maddelena Cordello, organic
btl. DKK 965

Tuscany, Italy

2014 PSI - Peter Sisseck
btl. DKK 1150

Ribera del Duero, Spain

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DESSERT WINE

Pedro Ximenez Sherry
6 cl. DKK 65 / ½ btl. DKK 265
Lustau, Spain

2009 LBV Port unfiltered
Quinta Do Novall
6 cl DKK 65 / btl. DKK 595
Douro, Portugal

2013 Château Cantegril
6 cl. DKK 85 /
btl. DKK 595
AOC Sauternes, France

2014 Lilleøvin Elvira
½ btl. DKK 945
Meyers, Lolland, Denmark

AVEC & SPIRITS 3 CL

Baileys DKK 55

Cointreau DKK 55

Gosling's Black Seal Rum
DKK 55

Geranium Gin DKK 55

Wannborga Øland Vodka
Ultra Premium, organic
DKK 55

Cognac Symphonie XO,
Jon Bertelsen DKK 55

Woodford Reserve
Bourbon Whisky DKK 55

Eilan Gillan Islay Whisky
DKK 65

Cognac No 10 VSOP Alliance
DKK 75

AQUAVIT

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selection
3 cl. DKK 55

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