

mēlo

WINE BAR

SPARKLING

Castell de Sant Pau Cava Brut - Vinorable / Catalonia - Spain
Xarel-lo, Macabeo, Parellada
Easy-drinking with mild notes of citrus and white flowers

Glass

Bottle

60 kr.

240 kr.

Riesling Brut (2018) - Graf Neipperg / Württemberg - Germany
Riesling
Fresh green apples with notes of citrus and peach

95 kr.

380 kr.

Penning (2020) - Vejrhøj / Sealand - Denmark
Phönix and Mouscaris
Lightly sparkling with balanced sweetness and pleasant acidity

100 kr.

400 kr.

ORANGE & ROSÉ

Pinot Gris Orange (2020) - Domaine Agape / Alsace - France
Pinot Gris
Buttery and thick, packed with notes of juicy red fruits

Glass

Bottle

125 kr.

500 kr.

Naturaleza Salvaje (2020) - Azul y Garanza / Navarra - Spain
Grenache Blanc
Nutty, peachy and herbal with hints of orange blossom

125 kr.

500 kr.

Via Revolucionaria (2020) - Passionate Wine / Mendoza - Argentina
Torrontés
Notes of peach, apricot, with undertones of sage, chamomile, and sandalwood

105 kr.

420 kr.

Stay Brave (2019) - Testalonga / Swartland - South Africa
Chenin Blanc
Orange peel, with fresh citrus and honey notes

125 kr.

500 kr.

Grenache Rosé (2020) - Abbotts & Delaunay / Pays d'Oc - France
Grenache
Dry, fresh and mineral rosé wine in Provence style

65 kr.

260 kr.

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WHITE

	Glass	Bottle
Chardonnay (2019) - Lamblin & Fils / Pays d'Oc - France <i>Chardonnay</i> <i>Dry with elegant taste of pear, nectarine and lemon peel</i>	50 kr.	200 kr.
Chardonnay (2020) - Domaine la Grange / Pays d'Oc - France <i>Chardonnay</i> <i>Fresh and dry bursting with tropical fruit notes</i>	75 kr.	300 kr.
Sylvaner (2020) - Domaine Agape / Alsace - France <i>Sylvaner</i> <i>Highly mineral with honey and fruit notes, balanced with citrus acidity</i>	90 kr.	360 kr.
Sancerre (2018) - Domaine Alain Girard et Fils / Loire - France <i>Sauvignon Blanc</i> <i>Acidic with notes of quince, apricots and pear</i>	125 kr.	500 kr.
Bourgogne Les Setilles (2017) - Olivier Leflaive / Bourgogne - France <i>Chardonnay</i> <i>Notes of flowers, citrus and ripe melon</i>	125 kr.	500 kr.
Ademan Adalia (2019) - Bodega y Viñedos Maires / Toro - Spain <i>Verdejo</i> <i>Medium intense aroma, with complex fennel and roasted herbaceous notes</i>	95 kr.	380 kr.
Dragon Stone (2020) - Weingut Leitz / Rheingau - Germany <i>Reisling</i> <i>Semi-dry with notes of pineapple, peach and melon</i>	75 kr.	300 kr.
Green Vibes (2021) - Schmitt / Pfalz - Germany <i>Sauvignac</i> <i>Green apples, pears, gooseberries, lemon, grass and kiwi</i>	95 kr.	380 kr.
Quer Einsteiger (2019) - Schmitges / Mosel - Germany <i>Pinot Blanc and Pinot Gris</i> <i>Dry and balanced with hints of green fruit and citrus</i>	95 kr.	380 kr.

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WHITE

Blanc de Noir (2019) - Weingut Burggarten / Ahr - Germany
Pinot Noir
Red fruits with hints of white pepper and highly mineral

Glass

Bottle

115 kr.

460 kr.

Veltinsky (2019) - Graf Hardegg / Weinviertel - Austria
Grüner Veltliner
Dry with crispy citrus, gooseberries and creamy apple notes

65 kr.

260 kr.

Sauvignon Blanc (2019) - Vandenberg / Limestone coast - Australia
Sauvignon Blanc
Well balanced acid with sweet notes of stone fruit, gooseberries and lots of citrus

75 kr.

300 kr.

RED

Hauteval (2019) - Saint Saturnin / Languedoc - France
Carignan
Spicy and dark with a little smoke, cloves, blackberries, and black currants

Glass

Bottle

75 kr.

300 kr.

Le Coq Volant (2019) - Domaine Galuval / Côtes Du Rhône - France
Grenache, Syrah
Dark cherries, blackberries a hint of smoke with soft round tannins

100 kr.

400 kr.

Chinon (2019) - Domaine de l'R / Loire Valley - France
Cabernet Franc
Red cherries, plum, earthy with soft green bell peppers

110 kr.

440 kr.

Arbois (2020) - Domaine de la Pinte / Jura - France
Poulsard
Soaked red fruits, leather, plum, cherry with spice and smooth tannins

130 kr.

520 kr.

Morgan (2019) - Jean-Paul Thévenet / Beaujolais - France
Gamay
Sour cherries and raspberries with hints of sweet liquorice

130 kr.

520 kr.

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RED

	Glass	Bottle
Brio (2017) – Castello Romitorio / Tuscany - Italy <i>Sangiovese</i> <i>Medium-bodied, with balanced red fruit and soft tannins</i>	75 kr.	300 kr.
Dolcetto d'Alba (2018) – Aurelio Settimo / Piemonte - Italy <i>Dolcetto</i> <i>Delicious, juicy acidity with fresh red fruit and hints of violets and cinnamon</i>	90 kr.	360 kr.
Ripa della Volta (2019) – Ottella / Veneto - Italy <i>Corvina, Corvinone</i> <i>Juicy and refreshing, with notes of cherries, and ripe acidity</i>	95 kr.	380 kr.
Zabalda (2017) – La Bioca / Piemonte - Italy <i>Barbera</i> <i>Strawberry, sweet licorice, fresh hay bales with an underlying floral character</i>	95 kr.	380 kr.
Chianti Colli Senesi (2019) – La Cignoza / Tuscany - Italy <i>Sangiovese</i> <i>Dark ripe cherries, campfire smoke and a chocolate finish</i>	95 kr.	380 kr.
Nebbiolo d'Alba Superiore (2017) – La Bioca / Piemonte - Italy <i>Nebbiolo</i> <i>Notes of strawberries, leather and herbs</i>	120 kr.	480 kr.
Valdearanda (2017) – Bodega y Viñedos Maires / Toro - Spain <i>Tempranillo</i> <i>Broad and intense bouquet, with roasted and spice notes</i>	125 kr.	500 kr.
Burggarten Spätburgunder (2018) – Weingut Burggarten / Ahr - Germany <i>Pinot Noir</i> <i>Delicately sweet, combined with cool fresh acidity and notes of strawberry</i>	115 kr.	460 kr.
Zweigelt Hölle (2016) – Zuschmann-Schöfmann / Weinviertel - Austria <i>Zweigelt</i> <i>Delicate fruit taste, with fresh acidity and low tannins</i>	115 kr.	460 kr.

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RED

	Glass	Bottle
Red Coupage Nr. 2 (2020) - Hunting Season / Moldova <i>Cabernet Sauvignon, Feteasca Neagră, Merlot, Pinot Noir</i> <i>Strong dark fruits balanced with smooth tannins</i>	65 kr.	260 kr.
Saperavi (2019) - Castel Mimi / Bulboaca - Moldova <i>Saperavi</i> <i>Intense blackcurrant and blueberry aromas, with smoked plum and a hint of chocolate</i>	100 kr.	400 kr.
Cabernet Sauvignon (2016) - Milbrandt / Washington - USA <i>Cabernet Sauvignon, Cabernet France, Petit Verdot</i> <i>Full-bodied and broad, with hints of dark fruit</i>	80 kr.	320 kr.
Syrah (2017) - Terra Blanca / Washington - USA <i>Syrah</i> <i>Fresh blueberries with hints of smoke, bacon and a light barrel character</i>	100 kr.	400 kr.
Comienzos (2018) - Familia Crotta / Mendoza - Argentina <i>Malbec</i> <i>Red ripe fruits followed by the taste of ripe plums and a touch of vanilla and coffee</i>	50 kr.	200 kr.
Melee (2017) - Vandenberg / Limestone Coast - Australia <i>Shiraz, Cabernet Sauvignon</i> <i>Full-bodied with notes of plum, coffee and chocolate</i>	75 kr.	300 kr.
MC ² (2017) - Rymill / Coonawarra - Australia <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Dark and red berries with sweet spices and a dark chocolate finish</i>	80 kr.	320 kr.
Rocky Gully (2017) - Frankland Estate / Frankland River - Australia <i>Shiraz</i> <i>Fresh flavour with blueberries, blackcurrants and peach melba yogurt</i>	80 kr.	320 kr.

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BEER & CIDER

Cider / Glass	75 kr.
Cider / Bottle	300 kr.
Beer 330ml	50 kr.
Beer 500ml	65 kr.

Please ask at the bar for our current beer selection

SPIRITS

Great Dane Rum	70 kr.
Plantation Rum	75 kr.
Diplomatico Rum	60 kr.
Grey goose Vodka	75 kr.
Belvedere Heritage Vodka	120 kr.
Fussigny Cognac	80 kr.
Ferrand Cognac	100 kr.
High Coast Whiskey	90 kr.
Smokehead Whiskey	75 kr.
Glencadam Whiskey	90 kr.
Hapsburg Absinthe	50 kr.
Terra Alta Tequila	80 kr.

COCKTAILS

Gin & Tonic	90 kr.
Dark & Stormy	90 kr.
Cherry Cosmopolitan	100 kr.
Elderflower Bubbles	80 kr.
Espresso Martini	105 kr.
Limoncello Spritz	100 kr.
Mondino Spritz	100 kr.
Rhubarb Fizz	80 kr.
Vermouth Tonic	80 kr.

NON ALCOHOLIC

We have non alcoholic beer and wine options, please ask at the bar

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SNACKS

Olives	35 kr.
Truffel chips	35 kr.
Roasted almonds	35 kr.
Bread with oil and balsamic	35 kr.

FOOD

Cheese board / 3 types	100 kr.
Meat board / 3 types	100 kr.
Mixed board	180 kr.
Sardines Toasted bread, tomatoes and lemon	90 kr.
Duck pâté Toasted bread, pickles, chutney, tomatoes	90 kr.
Veggie spicy meatballs Pea based, spring onions, chilli and red wine	90 kr.
Broccoli shoots Miso dressing and sesame seeds	90 kr.
Burrata Fresh tomato, pesto, basil and balsamic	105 kr.

SOFT DRINKS

Fentimans soda	35 kr.
Ebletoft Gårdbryggeri soda	35 kr.
Jarritos soda	35 kr.
Bundaberg ginger beer	45 kr.
San Pellegrino 250ml	25 kr.
San Pellegrino 750ml	45 kr.
Acqua Panna 750ml	45 kr.

HOT DRINKS

French press coffee	35 kr.
Tea	35 kr.

*We aim to use only organic, gluten free and lactose free products in our food.
If you have any allergies please let us know.*

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BOTTLE LIST

M. Brugnon – Brugnon Brut Selection
Chardonnay, Pinot Noir
Champagne - France 550 kr.

Vejrhøj – Gylden (2019)
Solaris, Sauvignier Gris / Zealand - Denmark 550 kr.

Oliver Leflaive – Saint-Aubin 1er Cru (2015)
Chardonnay / Bourgogne - France 550 kr.

Alain Girard – Sancerre Confidence (2016)
Sauvignon Blanc / Loire Valley - France 550 kr.

Dr.Heger – Ihringer Winklerberg (2018)
Chardonnay / Baden - Germany 550 kr.

Hoffmann-Simon - Riesling Auslese (1996)
Riesling / Mosel - Germany 600 kr.

Vejrhøj – Nøgen (2019)
Solaris / Zealand - Denmark 550 kr.

Flat Rock – The Rusty Shed (2017)
Chardonnay / Ontario - Canada 550 kr.

Chateau Rahoul – Graves (2015)
80% Merlot, 18% Cabernet Sauvignon, 2% Petit Verdot
Bordeaux - France 560 kr.

Oliver Leflaive – Cote-de-Beaune Villages (2015)
Pinot Noir / Bourgogne - France 800 kr.

Domaine Decelle & Fils – Sauvigny-les-Beaune (2017)
Pinot Noir / Bourgogne - France 920 kr.

Grand Puy Lacoste – Pauillac (2003)
72% Cabernet Sauvignon, 26% Merlot,
2% Cabernet Franc
Bordeaux - France 1480 kr.

Chateau Batailley – Pauillac Grand Cru (2014)
82% Cabernet Sauvignon, 15% Merlot, 2% Petit Verdot,
1% Cabernet Franc
Bordeaux - France 1500 kr.

Lucien le Monie – Clos Saint Denis Grand Cru (2014)
Pinot Noir / Bourgogne - France 3500 kr.

SRC – Etna Rosso (2016)
Nerello Mascalese / Sicily - Italy 620 kr.

Carlisle – Zinfandel (2018)
Zinfandel / California - USA 660 kr.

Massena – The Eleventh Hour (2015)
Shiraz / Barossa Valley - Australia 800 kr.

JC's own – Rock-it (2016)
Grenache, Shiraz, Mataro, Cinsaut
Barossa Valley - Australia 800 kr.