



Wintergarden Bar

SIGNATURE MENU

SAPAS

Sapas are our version of tapas
– small snacks to be enjoyed.

For each Sapas our bartenders have
designed a signature cocktail to be paired
with.

CRAB 9

Roasted crab with saffron, yellow and red curry broth,
fermented chili mayonnaise with rice cracker.
(G,D)

« *Cocktail pairing: Learning to fly* »

PORK 9

Hickory-braised pork paired with the zingy delight of
yakikinu mayo, cozy roasted potatoes, and pickled
plums in rice wine vinegar. (G,D)

« *Cocktail pairing: Hivemind* »

MUSHROOM 9

Shiitake mushrooms marinated beau, spicy
eggplant with chili and coriander, and spinach in
rice vinegar. (G,VG)

« *Cocktail pairing: Amethyst* »

DUCK 9

Sweetly glazed duck breast paired with black lentils,
all drizzled in a dreamy cashew coconut sauce.
(G,incl)

« *Cocktail pairing: Point Cumana* »

FOOD

ST. GEORGE CAESAR SALAD 20

Romaine salad, classic Caesar dressing with
crispy bacon, croutons and parmesan cheese
(L, incl. fish)

TOPPINGS 5

Grilled chicken (L,G)

Deep fried tofu (V,G)

Shrimps (D,G)

Wood smoked salmon (L,G)

SKAGEN 16 | 25

Original shrimp Skagen, boiled egg and
mayonnaise (L)

Cold smoked tofu Skagen and with Cavi-art (V)

CLUB SANDWICH 25

Grilled levain bread, smoked pork and turkey,
crispy bacon, honey mustard, fresh salad and
pickled cucumber (L) Served with fries or salad

CHICKEN BURGER 25

Homemade brioche, deep fried chicken, fresh
lettuce, spicy mayonnaise, tomato paste & glazed
mango. (L) Served with fries or salad.

BEEF BURGER 25

Homemade brioche bun, beef steak, red onion
jam, whiskey BBQ sauce, tomato paste, cheddar,
fresh lettuce and pickled cucumber. (L)
Served with fries or salad.