

THE END



At SYV NI 13, the concept is Social Dining, also known as sharing plates. The different dishes are tasted together as they are gradually presented at the table. This happens at a pace that suits you and, in the order, recommended by the chef.

Information about allergenic ingredients in our dishes can be obtained by contacting the restaurant staff.

The building TRÆ

TRÆ is not just a building. At 78 meters, TRÆ is Denmark's tallest structure primarily made of wood and upcycled materials. The sunshades are produced from discarded wind turbine blades, the flooring is a byproduct of the timber industry, and the facade consists of aluminum panels from the construction industry that would otherwise have been discarded. Every choice made in the construction process has been carefully considered, resulting in a significantly lower CO2 footprint.

The Sydhavnen Area

At the end of Jægergårdsgade, Sydhavnen is emerging. A massive transformation is underway—one that we are proud to be part of. The plans for the area are ambitious, and within a few years, Sydhavnen will be home to two hotels, the music venue TRAIN, educational institutions, and restaurants. It will be a place where the old meets the new and cultures merge.

LUNCH MENU

MARINATED HAND-PEELED SHRIMPS – QUAIL EGG – FERMENTED LEMON – 177,-

BEEF TARTARE – FRIED POTATO – TABASCO – 183,-

OMELET – AIR-DRIED HAM – ROASTED MUSHROOMS – 147,-

COCKEREL TERRINE – PEAR CHUTNEY – BITTER GREENS – 169,-

POTATO ON RYEBREAD – PICKLED ASPARAGUS – TOMATO MAYONNAISE – 127,-

DANISH STRIPLOIN – SAUCE CHORON – GRILLED ROOT VEGETABLES – 323,-

PAN-FRIED TURBOT – STUFFED MUSSEL SAUCE – CRUSHED POTATO – 289,-

2-COURSE CHEF'S CHOICE – 367,-

3-COURSE CHEF'S CHOICE – 437,-

COFFEE:

ESPRESSO _____ 35,-

Fazenda da Lagoa, Brazil, Medium roast, Notes of chocolate and nuts

AMERICANO _____ 40,-

CAPPUCINO _____ 45,-

FLAT WHITE _____ 45,-

POUR OVER _____ 45,- per person

El Bombo, Columbia, Light/Medium roast, Notes of hasselnuts and dark chocolate

All of our coffee comes from Sydhavnskafe

PETIT FOUR WITH THE COFFEE? _____ 39,- per person

EVENING MENU

3 SNACKS & 7 COURSES – 549,-

LOBSTER – FRESH CHEESE – CURED FENNEL

FRIED CROQUETTE – SLOW-COOKED BEEF – TOMATO MAYONNAISE

CHEESE RAVIOLI – CARAMELIZED ONIONS – CAPER BERRIES

PAN-SEARED SCALLOP – BAKED LEEK – STUFFED SAUCE

ADD-ON: CAVIAR +73,-

BEETROOT TACO – CREAMY CELERIAC – ROASTED HAZELNUTS

VEAL TARTARE – SALTED RASPBERRY – PISTACHIO

CARAMELIZED ZUCCHINI – ROMESCO SAUCE – AIRY SMOKED CHEESE

HANGER STEAK IN DARK MALT – BROCCOLINI – CRISPY CHICKEN SKIN

ROASTED ROOT VEGETABLES – LARDO – CARROT MERINGUE

RHUBARB VARIATION – CREAMY LICORICE – BURNT MERINGUE

BEER:

BRØL PILSNER (DRAFT) – 75,-

BRØL VIENNA LAGER (CLASSIC) (DRAFT) – 75,-

BRØL IPA (DRAFT) – 75,-

BRØL ANDERS (NON-ALCOHOLIC) – 55,-

SODA & JUICE:

PEPSI / PEPSI MAX – 35,-

ADELHARDT ORANGE SODA / ELDERFLOWER LEMONADE – 40,-

LEMONADE / KOMBUCHA – 75,-

3-GLASS NON-ALCOHOLIC PAIRING – 195,-

“DRIVE HOME” MENU (1 GLASS OF WINE FROM THE UPGRADED WINE MENU + 2 GLASSES OF JUICE) – 245,-

AVEC OG DESSERT WINE

DESSERT WINE / PORT WINE

CAPRICHOSO DULCE – 85,- / 400,-
2016 COLHEITA TAWNY PORT –90,- / 550,-
TOKAJI LATE HARVEST – 90,- / 445,-
RIESLING SPÄTLESE – 95,- / 500,-
GEWURSTRAMINER AUSLESE – 85,- / 400,-

RUM, 4 CL.

HAVANA CLUB 7 YR - 70,-
APPLETON ESTATE SIGNATURE – 70,-
A.H RIISE BLACK BARELL – 75,-
A.H RIISE ROYAL DANISH NAVY – 95,-
GREAT DANE BARREL AGED – 90,-

GIN, 4 CL.

BEEFEATER BURROUGH'S RESERVE -100,-

COGNAC, 4 CL.

MARTELL XO – 180,-
MARTELL VSOP – 75,-

GRAPPA 5CL

BERTA ELISI GRAPPA – 95,-

WHISKEY, 4 CL.

JAMESON WHISKY– 70,-
GLENLIVET 15-YEAR, SINGLE MALT– 90,-
THY SINGLE MALT – 80,-
STAUNING EL CLASICO – 110,-

BOURBON, 4 CL

FOUR ROSES, SINGLE BARELL – 100,-
FOUR ROSES, SMALL BATCH - 85,-

SNAPS, 4 CL

SYV NI 13 SNAPS (WALNUT OR PLUM) 50,-
LINIE AKVAVIT – 55,- / 550,-
SNEPPESNAPS 65,- / 525,- 35CL
BORNHOLM SNAPS 45,-

OTHER

NEDER KJÆRS HOLM CURRANTRUM , 4CL – 95,-
CALVADOS BOULARD GRAND SOLAGE – 75,-

ADD-ONS

SNACKS

SMOKED & PUFFED PORK RINDS – JUNIPER SALT – COARSE MUSTARD – 33,-

PANI PURI – TRUFFLE MAYONNAISE – AIR-DRIED HAM – 39,-

30G CAVIAR – SMOKED LEMON – FLATBREAD – 339,-

CITRUS-MARINATED OLIVES – 37,-

FRENCH FRIES – CREAMY CHIVES – 47,-

MIXED CRISP SALAD – MUSTARD VINAIGRETTE – 42,-

SWEETS

RHUBARB TRIFLE – 89,-



AFFOGATO – 63,-

CHEESE PLATTER – 117,-

SPARKLING:

 CREMANT DE BOURGOGNE ROSE _____	95,- / 475,-
<i>CAVE DE BISSEY, BURGUNDY, NV - FRANCE</i>	
 RATHFINNY CLASSIC CUVÉE _____	140,- / 695,-
<i>RATHFINNY WINE ESTATE, SUSSEX, 2019 - ENGLAND</i>	

WHITE WINE:

RIESLING "BLAUSCHIEFER" _____	100,- / 495,-
<i>KERPEN, MOSEL, 2023 – GERMANY</i>	
RIESLING KABINETT _____	90,- / 455,-
<i>GOLDATZEL, RHIENGAU, 2023 – GERMANY</i>	
PINOT GRIS RESERVE _____	525,-
<i>F. E. TRIMBACH, ALSACE, 2018 – FRANCE</i>	
CHABLIS _____	615,-
<i>DOMAINE DE L'ENCLOS, BURGUNDY, 2023 – FRANCE</i>	
BOURGOGNE BLANC _____	120,- / 575,-
<i>MAISON ALBERT SOUNIT, BURGUNDY, 2023 – FRANCE</i>	
 MANDOLAS DRY _____	110,- / 525,-
<i>OREMUS, TOKAJI, 2021 – HUNGARY</i>	
AROMAS DEL SUR _____	815,-
<i>BAT GARA, BASQUE COUNTRY, 2021 – SPAIN</i>	
MICROCOSMICO _____	90,- / 450,-
<i>BODEGAS FRONTONIO, ARAGON, 2022 – SPAIN</i>	
 TRENZADO _____	120,- / 595,-
<i>SUERTES DES MARQUES, TENERIFE, 2023 – SPAIN</i>	

RED WINE:

SPÄTBURGUNDER _____	100,- / 495,-
<i>HÖFFLIN, BADEN, 2021 - GERMANY</i>	
 FINCA MEIXEMÁN _____	140,- / 695,-
<i>ADEGAS GUIMARO, GALICIA, 2022 - SPAIN</i>	
ARBOIS TRADITION _____	95,- / 485,-
<i>AUGUSTE PIROU, JURA, 2021 - FRANCE</i>	
BOURGOGNE PINOT NOIR _____	160,- / 745,-
<i>DOMAINE CHASSELAY, BEAUJOLAIS, 2022 - FRANCE</i>	
MORGON GAMAY _____	490,-
<i>GEORGES DECOMBES & GHISLAINE VERMONT, BEAUJOLAIS, 2022 - FRANCE</i>	
CÔTES DU RHÔNE _____	85,- / 445,-
<i>FAMILLE PERRIN, CDR, 2021 - FRANCE</i>	
LALANDE DE POMEROL _____	555,-
<i>CHÂTEAU MONCETS, BORDEAUX, 2020 - FRANCE</i>	
BAROLO _____	650,-
<i>SENZANOME, PIEMONTE, 2012 - ITALY</i>	
IRROSSO SANGIOVESE _____	560,-
<i>CASANOVA DI NERI, TOSCANY, 2021 - ITALY</i>	
 LA CARBONELLE _____	110,- / 525,-
<i>CATHERINE BERNARD, PAY D'OC, 2017 - FRANCE</i>	
RÔNIGBERG SCHIAVA _____	100,- / 495,-
<i>ALOIS LAGEDER, SOUTH TYROL, 2020 - ITALY</i>	

BEVERAGE MENUS

WINE MENU – 3 GLASSES MARKED WITH A SMALL CLOVER:



STANDARD WINE PAIRING – 295,-



UPGRADED WINE PAIRING – 395,-

ADD DESSERT WINE FOR 85,-

3-GLASS NON-ALCOHOLIC PAIRING – 195,-

“DRIVE HOME” MENU (1 GLASS FROM THE UPGRADED WINE MENU AND 2 GLASSES OF NON-ALC) – 245,-

COCKTAILS:

AARHUS – 110,-

PORTER ESPRESSO MARTINI – 110,-

MÅMS – 110,-

SHISO COLLINS – 95,-

OLE BANAN – 110,-

IF YOU'RE MISSING SOMETHING, ASK FOR THE COCKTAIL MENU.

CLASSICS ARE ALSO AVAILABLE.

EVENING MENU

3 SNACKS AND 4 COURSES – 397,-

LOBSTER – FRESH CHEESE – CURED FENNEL

FRIED CROQUETTE – SLOW-COOKED BEEF – TOMATO MAYONNAISE

CHEESE RAVIOLI – CARAMELIZED ONION – CAPERBERRIES

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