AFTERNOON MENU

Monday - Friday 15:00 - 17:00

KOMMENDÖREN´S FRIED CHICKEN 215
smokey bbq, honey mustard,
celery pickles, chipotle rub

ASIAN STEAK TARTARE 185/295
sesame, roasted onion, shiso,
yolk, home chips

DEEP FRIED TUNA 185/325
cashew, bean sprout salad,
cilantro, sesame dip

SIDES 65

- HOME FRIES

- POMME GRATIN

- BLUE CHEESE SALAD
iceberg lettuce

- VEGETABLES
in garlic

- TOMATO SALAD
white onion

DESSERT...

POPCORN CARAMELLE
vanilla ice cream, caramel sauce
caramelized popcorn 95

KOMMENDÖREN´S TRUFFLE 60

MIXED NUTS 60, **POTATO CHIPS** 50
OLIVES 65, **BANDERILLAS** 55

OTHER BEVERAGES

SPARKLING WINES

N.V Dignitat, Cava Brut 125/695
N.V. Albert Lebrun, Premier Cru 175/1050
N.V. Deutz, Brut Classic 1345

ROSÉ

2025 Chateau d'Estoublon Roseblood, Provence, FRA 155/650

WHITE WINE

2023 Camera, Chardonnay/Trebbiano, IT 115/520
2025 Von Winning, Eva Riesling, Pfalz, GER 155/695
2022 Domaine Roc de l'Abbaye, Sancerre, Loire, FRA 215/1050
2021 Falua, Barao do Hospital Loureiro,
Vinho Verde, 2021, POR 150/670
2023 Chateau de la Chaume, Petit Chablis, FRA 165/755
2023 Bread and Butter, Chardonnay, CA 170/765

RED WINE

2022 Camera, Sangiovese, Emilia-Romagna, IT 115/520
2023 Chateau Chaume, Pinot Noir, Bourgogne, FR 160/720
2023 Chateau Gigognan, Côtes du Rhône, FRA 160/720
2018 Clarence Dillon, Clarendelle Bordeaux, FRA 180/800
2020 Malvira, Langhe Rosso, IT 170/765
2022 Bread and Butter, Cab. Sauvignon, CA 170/765

DRAFT

Carlsberg Export, DEN 88
Carlsberg HOF, DEN 88
Brooklyn Lager, USA 88
Kellerbier, N. C. B, SWE 102
100w IPA, N. C. B, SWE 132
Guinness, IR 124

BEER - BOTTLES

Budweiser, Lager, USA 94
San Miguel Fresca, Lager, ESP 94
San Miguel grande 1 liter, Lager, ESP 252
Charro Mexican Pilsner, Lager, MEX 97
Charro Mexican Ambar, Lager, MEX 97
1664 Blanc, Kronenbourg, Weissbeer, FR 97
Mahou Session IPA, Founders brewing, ESP 107
Ghost Brewery IPA, SWE 107
Glutenfri 90

CIDRE

La Chouette, Dry Cider, FRA 97
Kupela Basque, Demic Sec Cider, FR 97