

Brasserie Hugo



Bar

Wine Menu



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Welcome to a Journey
into the Heart of
Mediterranean Flavors

Hugo is a Mediterranean-inspired brasserie with a focus on French and Italian cuisine, interpreted with a Nordic twist. Our wine list reflects this spirit – offering both beloved classics and carefully selected bottles that pair perfectly with our kitchen.

Cheers and enjoy!
Hugo

Wine by the Glass

White Wine

Cousiño Macul – Chardonnay (Chile, Maipo Valley)

Fresh tropical fruit, light body, smooth finish.
85,- DKK / glass

Cousiño Macul – Riesling (Chile, Maipo Valley)

Crisp acidity, green apple and citrus notes.
85,- DKK / glass

Pinot Grigio Ermacora (Italy, Friuli)

Fresh Pinot Grigio with pear, citrus and a crisp mineral finish.
95,- DKK / glass

Auntsfield Estate – Sauvignon Blanc (New Zealand, Marlborough)

Vibrant and zesty, gooseberry and passionfruit.
135,- DKK / glass

Maison Albert Bichot - Chablis (France – Bourgogne)

Classic Chablis, lemon zest and saline minerality.
135,- DKK / glass

Red wine

Famille Chéron – Côtes du Rhône Oratoire de la Brune (France, Rhône)

Juicy red berries, smooth and versatile.
85,- DKK / glass

Cousiño Macul – Cabernet Sauvignon (Chile, Maipo Valley)

Ripe cassis and plum, balanced tannins.
85,- DKK / glass

Bibbiano – Chianti Classico (Italy, Tuscany)

Bright cherry fruit, earthy notes, lively acidity.
95,- DKK / glass

Albert Bichot – Bourgogne Pinot Noir Secret de Famille (France, Burgundy)

Elegant Pinot Noir, soft spice and red fruit.
165,- DKK / glass

Gianfranco Alessandria – Barolo San Giovanni (Italy, Piedmont)

Powerful and structured, dark fruit and firm tannins.
180,- DKK / glass

Bubbles by the glass

Champagne – Taittinger: Brut Réserve

Delicate and refined, citrus, brioche, white flowers.
895,- DKK / 150,- DKK glass

Prosecco – Veneto – Marsuret: Prosecco di Valdobbiadene San Boldo NV

Fresh and lively, pear and apple with floral lift.
425,- DKK / 95,- DKK / glass

Champagne & Prosecco

Champagne Taittinger

Founded in 1734, Champagne Taittinger is one of the few remaining family-owned houses in the region. With nearly 290 hectares of prime vineyards, the estate ensures a steady supply of top-quality grapes for its elegant and well-balanced Champagnes. Beneath the ruins of the 13th-century St. Nicaise abbey, Taittinger's historic cellars provide the perfect conditions for aging their wines – a legacy of tradition and refinement.

France – Champagne

100 - Taittinger Brut Prestige

Bright citrus, fine mousse, creamy brioche.
850,- DKK / 150,- DKK / glass

Taittinger Rosé Prestige (BTG)

Fresh red berries, elegant mousse, lively finish.
1.245,- DKK

102 - Taittinger Sec Nocturne

Smooth, off-dry style with stone fruits.
1.450,- DKK

103 - Taittinger Prélude, Brut Grands Crus

Elegant, citrus, minerality and fine mousse.
1.875,- DKK

104 - Taittinger Les Folies de la Marquetterie

Rich style, ripe fruit and toasted notes.
1.925,- DKK

105 - Comtes de Champagne, Blanc de Blancs (2013)

Pure Chardonnay, creamy, citrus and chalk.
5.200,- DKK

106 - Comtes de Champagne, Blanc de Blancs (2014)
Elegant, floral and mineral, great finesse.
5.500,- DKK

Italy – Prosecco

107 - Marsuret, Prosecco di Valdobbiadene San Boldo NV
Fresh and lively, pear, apple and blossom.
425,-DKK / 95,- DKK / glass

White wines

Chile – Maipo Valley

108 - Cousiño Macul: Riesling
Crisp acidity, green apple and citrus notes.
375,- DKK

109 -Cousiño Macul: Chardonnay
Fresh tropical fruit, light body, smooth finish.
395,- DKK

New Zealand – Marlborough

110 - Auntsfield Estate: Sauvignon Blanc, Single Vineyard
Vibrant style, passionfruit and lime zest.
475,- DKK

USA – California – River Junction

111 - McManis Family Vineyard: Chardonnay
Ripe tropical fruit, vanilla and a round, balanced finish.
450,- DKK

France – Bourgogne – Côte d’Or

112 - Domaine Adélie: Bourgogne Aligoté ‘Champ Renard’
Crisp citrus and green apple.
525,- DKK

France – Bourgogne – Chablis

113 - Maison Albert Bichot: Chablis
Classic Chablis, lemon zest and saline minerality.
565,- DKK

France – Bourgogne – Mâconnais

114 - Albert Bichot: Mâcon-Lugny ‘Les Charmes’
Fresh Chardonnay, peach and floral.
575,00 DKK

115 - Albert Bichot: Pouilly-Fuissé
Elegant Chardonnay, orchard fruit and flinty notes.
1.000,- DKK

France – Bordeaux – Blanc Sec

116 - Lions de Suduiraut: Bordeaux Blanc
Crisp dry white, citrus, peach and subtle oak.
590,- DKK

France – Alsace – Orschwillerbourg

117 - Domaine Robert Roth: Riesling ‘Orschwillerbourg’ (ØKO)
Crisp Riesling, citrus, white flowers, mineral edge.
595,- DKK

118 - Domaine Robert Roth: Gewurztraminer “Les Terres de Grès”
Fragrant Gewurztraminer with lychee, rose petals and gentle spice.
385,00 DKK

119 - Domaine Robert Roth: Pinot Blanc “Les Terres de Grès”
Fresh Pinot Blanc with apple, pear and floral notes, crisp finish.
375,- DKK

France – Alsace – Hornstein

120 - Domaine Robert Roth: Riesling ‘Hornstein’ (ØKO)
Elegant Riesling, lemon zest and slate minerality.
625,- DKK

France – Loire – Pouilly-Fumé

121 - Domaine des Mariniers: Pouilly-Fumé
Smoky Sauvignon Blanc, citrus and flint.
750,- DKK

France – Loire – Sancerre

122 - Domaine de Bellecours: Sancerre Blanc
Fresh Sauvignon Blanc, gooseberry and minerality.
750,- DKK

France – Bourgogne – Côte Chalonnaise

123 - Maison Albert Bichot: Mercurey Blanc ‘Les Champs Michaux’ (ØKO)
Fresh Chardonnay, citrus and chalky minerality.
1.150,- DKK

France – Bourgogne – Chablis 1er Cru

124 - Domaine Long-Dépaquit: Chablis ‘Vaillons’
Mineral-driven, citrus and white flowers.
1.200,- DKK

France – Bourgogne – Côte de Beaune

125 - Domaine du Pavillon (Bichot): Meursault ‘Clos de Magny’ (ØKO)
Rich, buttery Chardonnay with stone fruit.
2.525,- DKK

126 - Maison Albert Bichot: Chassagne-Montrachet Blanc
Rich Chardonnay, stone fruit and hazelnut.
2.550,- DKK

127 - Maison Albert Bichot: Puligny-Montrachet Blanc
Refined, citrus, white peach and subtle oak.
2.950,- DKK

France – Bourgogne – Chablis Grand Cru

128 - Domaine Long-Dépaquit: Chablis ‘Vaudésirs’
Intense, mineral-driven Chablis with citrus and length.
2.685,- DKK

Italy – Tuscany

129 - Monteverro: Vermentino (ØKO)
Fresh, Mediterranean herbs, citrus and salinity.
590,- DKK

Italy – Friuli

130 - Pinot Grigio Ermacora
Fresh Pinot Grigio with pear, citrus and a crisp mineral finish.
450,- DKK

131 - Vie di Romans: Chardonnay
Rich Chardonnay with ripe peach, citrus and elegant oak notes
725,- DKK

Italy – Veneto – Soave

132 - Pieropan: Soave Classico
Crisp Garganega, citrus and almond finish.
395,- DKK

133 - Pieropan: Soave Classico “Calvarino”
Single-vineyard Soave, mineral and floral.
630,- DKK

134 - Piemonte – Roero Matteo Correggia: Arneis
Fresh Arneis with pear, citrus and floral notes, crisp finish.
475,- DKK

Italy – Lombardia – Lugana

135 - Cà dei Frati: Lugana “I Frati”
Fresh Turbiana, peach, citrus and saline finish.
460,- DKK

Italy – Marche – Castelli di Jesi

136 - Garofoli: Verdicchio “Podium”
Structured Verdicchio, citrus, almond and depth.
555,- DKK

Rosé wines

138 - France – Bourgogne – Côte de Nuits Domaine Collotte: Marsannay Rosé
Dry rosé, red berries and floral freshness.
525,- DKK / 95,- DKK / glass

139 - Italy – Abruzzo – Cerasuolo Komaròs: Cerasuolo d’Abruzzo DOC
Fresh Montepulciano rosé, red berries and floral notes.
385,- DKK / 85,- DKK / glass

Red wines

Argentina – Mendoza

140 - Andeluna 1300, Malbec
Chile – Maipo Valley
375,- DKK

141 - Santa Rita: Antiguas Reservas Cabernet Sauvignon
Classic Cab, cassis and firm structure.
390,- DKK

142 - Cousiño Macul: Cabernet Sauvignon
Ripe cassis and plum, balanced tannins.
375,- DKK

New Zealand – Marlborough

143 - Auntsfield Estate: Pinot Noir, Single Vineyard
Vibrant Pinot Noir, red berries and spice.
695,- DKK

Portugal – Douro

144 - Cedro do Noval Tinto
Dark fruit, floral notes, smooth tannins.
560,- DKK

Spain – Rioja

145 - Solar de Samaniego: Rioja Reserva
Classic Rioja, red berries, cedar and vanilla.
585,- DKK

Spain – Priorat

146 - Terra Seca
Powerful Priorat, dark fruit and mineral intensity.
745,- DKK

147 - Coloma Vernet: Garnacha
Juicy Garnacha, red fruit and spice.
1.945,- DKK

Spain – Ribera del Duero

148 - Duron Tinto Reserva
Tempranillo, dark plum, vanilla and spice.
685,- DKK

Italy – Tuscany

149 - Monteverro: Verruzzo di Monteverro (ØKO)
Soft blend, ripe dark fruit and spice.
625,- DKK

Italy – Tuscany

150 - Monteverro: Terra di Monteverro (ØKO)
Structured, blackcurrant, herbs and oak.
1.599,- DKK

Italy – Veneto – Valpolicella

151 - Brigaldara: Valpolicella DOC
Light Corvina blend, cherry fruit and soft spice.
395,- DKK

Italy – Toscana – Chianti Classico

152 - Bibbiano: Chianti Classico DOCG
Classic Sangiovese, red cherry and herbal notes.
435,- DKK

153 - Brigaldara: Ripasso della Valpolicella Superiore
Richer Valpolicella, dark fruit and smooth tannins.
470,- DKK

Italy – Piemonte – Monferrato

154 - Accornero: Barbera del Monferrato “Giulin”
Bright Barbera, red fruit and soft spice.
560,- DKK

Piemonte – Langhe

155 - G. Colombo: Langhe Nebbiolo
Elegant Nebbiolo with red berries, roses and fine tannins.
635,- DKK

Piemonte – Monferrato

156 - Accornero: Barbera “Campomoro”
Juicy Barbera, plum and vibrant acidity.
400,- DKK

Italy – Toscana – Chianti Classico

157 - Bibbiano: Chianti Classico Riserva “Marzi”
Structured Sangiovese, depth and ageing potential.
640,- DKK

158 - Bibbiano: Gran Selezione “Vigne del Montornello”
Top Chianti Classico, powerful Sangiovese with finesse.
835,- DKK

Italy – Toscana – Montalcino

159 - Baricci: Rosso di Montalcino DOC
Fresh style Sangiovese, bright red fruit and spice.
870,- DKK

160 - Brigaldara: Amarone “Cavolo”
Rich Amarone, dried fruit, chocolate and spice.
945,- DKK

USA – California – Lodi

161 - McManis: Cabernet Sauvignon
Juicy blackcurrant, soft tannins, easy drinking.
440,- DKK

USA – Oregon – Willamette Valley

162 - Cristom: Pinot Noir ‘Mt. Jefferson Cuvée’
Silky pinot, cherry, forest floor and spice.
1.150,- DKK

France – Rhône – Côtes du Rhône

163 - Famille Chéron: Côtes du Rhône Rouge ‘L’Oratoire de la Brune’
Bright, peppery, supple finish. Plum and violet, smooth tannins.
375,- DKK

France – Beaujolais – Villages

164 - Maison Albert Bichot: Beaujolais-Villages ‘Château de Varennes’
Juicy Gamay, red berries, light and fresh.
375,- DKK

France – Rhône – Vacqueyras

165 - Famille Chéron: Vacqueyras Rouge ‘Les Deux Amants’
Ripe grenache fruit, spice and grip.
495,- DKK

France – Rhône – Crozes-Hermitage

166 - Famille Chéron: Rouge ‘Coteaux de la Beaume’
Syrah with blackberry, pepper and herbs.
535,- DKK

France – Beaujolais – Saint-Amour

167 - Jean-Paul Brun: Saint-Amour, Terres Dorées
Light, perfumed Gamay with red berries.
675,- DKK

France – Beaujolais – Morgon

168 - Jean-Paul Brun: Morgon ‘Côte du Py-Javernières’, Terres Dorées
Structured Gamay, dark cherry, mineral edge.
700,- DKK

France – Bordeaux – Pomerol

169 - Château Chantalouette (2nd wine, Ch. de Sales)
Plush Merlot, plum and gentle spice.
750,- DKK

France – Bordeaux – Saint-Émilion Grand Cru

170 - Château Pindefleurs
Merlot-led, dark fruit, soft oak.
795,- DKK

France – Beaujolais – Fleurie

171 - Jean-Paul Brun: Fleurie ‘Grille Midi’, Terres Dorées
Floral Gamay, silky texture, vibrant fruit.
825,- DKK

France – Bourgogne – Côte d’Or

172 - Maison Albert Bichot: Bourgogne Pinot Noir ‘Secret de Famille’
Silky pinot, cherry and subtle oak.
825,- DKK

France – Bourgogne – Côte Chalonnaise

173 - Domaine Adélie (Bichot): Mercurey Rouge ‘En Pierre Milley’ (ØKO)
Juicy pinot noir, bright fruit and soft tannins.
1.000,- DKK

France – Rhône – Châteauneuf-du-Pape

174 - Château Mont Thabor: Châteauneuf-du-Pape
Grenache blend, ripe berries, garrigue herbs.
1.025,- DKK

France – Bourgogne – Côte de Beaune

175 - Maison Albert Bichot: Beaune ‘Clos de l’Ermitage’
Elegant pinot, cherry fruit, subtle oak.
1.095,- DKK

176 - Albert Bichot: Savigny-lès-Beaune Rouge ‘Grands Picotins’
Silky pinot noir, red berries and earthy spice.
1.200,- DKK

177 - Domaine du Pavillon (Bichot): Pommard ‘Clos des Ursulines’ (ØKO)
Robust pinot, earthy notes and firm tannins.
2.100,- DKK

France – Bordeaux – Saint-Émilion Grand Cru Classé

178 - Château Laroze
Cassis, cedar and polished tannins.
1.200,- DKK

France – Rhône – Gigondas

179 - Domaine du Grand Montmirail: ‘La Grand Comtadine’
Grenache-led, ripe fruit, herbs and spice.
1.200,- DKK

France – Bourgogne – Côte de Nuits

180 - Domaine Collotte: Fixin ‘Les Crais de Chêne’ Vieilles Vignes
Firm structure, dark cherry, mineral.
1.300,- DKK

181 - Albert Bichot: Nuits-Saint-Georges
Structured pinot noir, dark fruit and spice.
1.800,- DKK

182 - Maison Albert Bichot: Gevrey-Chambertin ‘Les Evocelles’
Focused pinot; black cherry, spice, length.
2.350,- DKK

183 - Albert Bichot: Chambolle-Musigny
Elegant pinot noir, floral notes, fine tannins.
2.950,- DKK

184 - Domaine du Clos Frantin (Bichot): Vosne-Romanée (ØKO)
Perfumed pinot, dark cherry, exotic spice.
3.150,- DKK

France – Bordeaux – Pauillac

185 - Château Pichon Baron: Les Griffons de Pichon Baron (2. vin)
Elegant Pauillac, cassis, cedar and graphite.
1.750,- DKK

Dessert / Sweet

186 - Domaine Augustin: Banyuls Rimage AOP
Ripe berries, cocoa and spice.
745,- DKK / 150,- DKK / glass

187 - Château Raymond Lafon
Honeyed apricot, citrus and saffron, fresh acidity.
1.050,- DKK / 250,- DKK / glass

188 - Italy – Veneto – Soave Pieropan: Recioto di Soave “Le Colombare” (50 cl)
Sweet Soave, honey, dried apricot and candied citrus.
790,- DKK / 160,- DKK / glas