



HOUSE COCKTAILS

Rimfrost

[ˈriːmˈfrɔst]

100 dkk

An unforeseen combination of Bulliet Rye whisky infused with fresh dill, St. Germain elderflower liqueur, Peychaud's bitters and a refreshing dose of dry Laherte champagne. It is a must try, so go in for the dill.

Vores Daiquiri

[ˈvɔræˈs daiˈkiːri]

90 dkk

This season's house daiquiri is made with our own mandarin and apricot jam. We shake Havana 3 years rum, a dash of Taffel aquavit for spice and fresh lime juice: The future may be orange, but so is the present!

Rita's Sjus

[ˈritaˈs sjus]

100 dkk

A long margarita made with Don Julio blanco tequila with rosemary, herbaceous Galliano L'autentico, lemon juice and agave. It is cheekily topped with pale ale.

Papirflyveren

[ˈpaˈpiːr ˈflyˌwɔːrən]

100 dkk

Refreshing and light, this concoction of Four Roses Yellow Label, Aperol and Gran Classico is the perfect drink for a warm summer evening. A little bit of fresh lemon gives it just the right acidity! Be careful - this stuff is addictive!



Stjerne Gimlet

[ˈsdjærnə gimˌlitʰ]

100 dkk

Back in the days a gimlet was a sailor's drink. Gin and cordial to lift the spirit and help the sailors to avoid scurvy on the long haul. We kept the sailors gin from Plymouth and made our own cordial with the star fruit carambola which has a high content of antioxidants and vitamin C. Avoid the scurvy and order this sweet, strong and sour number.

Nøddeknækkeren

[ˈnødðəknægˈvʰæn]

100 dkk

This nutty sidecar variation is shaken up with roasted walnut orgeat, Hennessy VS. cognac, dry orange curacao and fresh lemon juice.

Pære på dåse

[ˈpæːv pɑˈdɑːsə]

100 dkk

Childhood memories of canned pears with the syrup is the inspiration for this puree made with pear and basil and combined with Fio de Bigode cachaça, lime juice and celery bitters. We top this wonderful fruity and refreshing concoction with pilsner.

Æggesnaps

[ˈægəsnaˈbs]

110 dkk

The Rapsallion cocktail has taken its rule over world as a serious drink. This is a flipped version making it fully protein heavy. Talisker smoky whisky with sweet Pedro Ximenez sherry and a whole egg, flipped with Pastis.



NORDIC COCKTAILS

Solbærrom

[ˈsoˌl,bærˈrɔm]

110 dkk

No Danish childhood is complete without having sneaked a swig of your dad's blackcurrant rum from the kitchen cabinet; it is no longer in production, so we have made Lidkoebs own with stirring a Zacapa 23 yr. rum old fashioned with blackcurrant and Gammel Dansk bitters.

Gule Rødder

[ˈgulə,ˈrøðə]

100 dkk

Root vegetables are in season and we have mixed up homemade carrot cordial with Jubilæums aquavit, warm spiced Falernum liqueur and fresh lemon juice. Walk the nutritious road less travelled, and swizzle this bright orange creation

Grøn og Hvid

[ˈgrønˈɔw ˈviˈð]

100 dkk

Dill aquavit, white chocolate cream and crème de cacao with a light dust of licorice on top...need we say more? This surprising creation is on offer for all those craving something sweet and luscious.

Østersø Cola

[ˈøsdø,søˈkoˌla]

100 dkk

Pimm`s No. 1 and Ketel One Vodka makes the base of this drink containing what (almost) every Dane is loves... Licorice. We refreshes it with lemon juice and add a dash of peach. It is crazy!



Savory

Dansk Mary

[*'dan'sk meəri*]

110 dkk

A variation of the classic Bloody Mary using barrel aged Taffel aquavit as the base spirit and garnished with a pearl onion. We have perfected the recipe using aquavit and other spices to bring you a more flavorsome, new Nordic twist to this classic hangover cure.

Favorite Classics

Bobby Burns

100 dkk

A new contemporary classic by the legend Dale De Groff making a Scottish manhattan using Benedictine, Martini Rosso sweet vermouth and smoky Laphroig 10 year old whisky.

Lions Tale

110 dkk

The so-called national drink of Bermuda or Barbados depending who you ask. Fresh, fruity and strong this drink is based on Plantation 5 year old Barbados rum with Falernum, lime juice and angostura bitters added for good measure. Served over crushed ice it is perfect for summer.



Beers

Our beers are hand brewed in small amounts and is ever changing. Please ask our staff for tonight's selection. Always on tap:

**Svaneke
Greenkeeper**
60 dkk

Unfiltered organic pilsner 4,8%

Ruby Lager
60 dkk

Slightly hoppy unfiltered American style lager, 4,8%

Founders Pale Ale
60 dkk

Medium-bodied pale ale with cascade hops, 5,4%

Virgin Cocktails

Stumt Muldyr
[*'sdåmt mul,dyr'*]
50 dkk

Our non boozy option made with organic Rhubarb cordial, fresh lemon juice, homemade ginger syrup. and sparkling water. This will carry your wagon home safely.



Wines

Champagne

Glass / Bottle

Laherte, Ultradition	100 / 500
(2011) Beaudier 'Rosé de Saignée', Laherte	750
2007 Côte de Bechalin Blanc de Noir, Roses de Jeanne	900
(2008) Cuvée l'Apôtre Blanc de Blanc, David Léclapart	1400
Vignes de Montgueux MAGNUM, Jacques Lassaigue	1800

White

2014 Calles Jazz Riesling	70 / 350
2013 Le Blanc de la mariée, Garrelières	80 / 400
2011 Arena Savenières, Domaine Mosse	650
2013 St Aubin 1. cru, Domaine Sextant Julien Altaber	950

Red

2012 Le Rouge de Cornus, Garreliere	70 / 350
2014 Umberta Barbera, Iuli	80 / 400
2013 Morgon 'Cote du Py', Jean Foillard	750
2008 Pommard 1. cru 'Charmots', Fanny Sabre	1250



SNACK & THE OTHER STUFF

Pork Cracklings

35 dkk

Good pork crackling, served with blackberry dip.

Roasted Salted Nuts

35 dkk

Cashewnuts and Marcona almonds mixed.

Olives

35 dkk

Black Nicoise olives.

Boards

Is served as long as we have or no later than 22.00.

Rillettes

50 dkk

Porkrillette with cornichons, French mustard and great bread.

Sausages

50 dkk

2 nice dry French sausages with mustard and great bread.

Comte Cheese

50 dkk

24 month old Comté with quince jam and great bread.

The other stuff

Coffee

25 dkk

Smokes

20 stk. 50 dkk

“Loosies” 5 dkk