



55 grader Nord

[55 'gra'dɔ no'r]

100 dkk

Inspired by a classic champagne cocktail we have brought warming flavours together to give you a refreshing concoction made with Danish Geranium 55 gin, dry orange curaçao, lemon juice and almond liqueur Creme de Noyeaux.

Blomme og Anis Daiquiri

['blɔməɔw anis dai'ki'ri]

90 dkk

This seasons house daiquiri is fruity and uplifting. It is shaken with homemade Plum and star anise jam, fresh lime juice and ALOT of Cuban Havana 3 years old rum.

Brændte Mandler

['brän'tə manlɔ]

110 dkk

Bulleit Rye whiskey infused with homemade sugar toasted almonds into and then stirred with Angostura and Peychaud's bitters. A heavy and invigorating mixture served up in an absinth rinsed coupette.

New Orleans Minute

110 dkk

We bring back an old boozy tequila cocktail for this season. Heavily inspired of a NOLA classic; we stir Don Julio Reposado tequila with dry maraschino liqueur, sweet Antica Formula vermouth and serve it up in a coffee infused mescal, rinsed glass. Confused? You won't be once you met this gentleman.

House Cocktails



Hvid og Rød

[vi'ð ɔw røð']

100 dkk

A fresh surprising flavour combination Tanqueray gin, Lillet Blanc aperitif, fresh lemon juice balanced with chocolate from Crème de Cacao. You get to build it yourself and mix in beetroot paint while drinking.

Cykel Sjus

[sygəl sjus]

100 dkk

The thought of having a German Raddler made with lemonade and beer was too good to let go. Our lemonade is made with a salted grapefruit cordial, lime juice and a kick of Don Julio Blanco tequila and Aperol.

Mælkeskæg

[mælgægæ'g]

90 dkk

Cachaça can be mixed with much more than lime and sugar. This is a classic batida twisted for our longitude with homemade sea buckthorn syrup, condensed milk, lashings of Fio de Bigode cachaça and a dollop of Esrum dill aquavit.

Sorte Hest

[sordə hæst]

110 dkk

A sweet flip that makes you go ahhh. Smooth and Ambler Rye whiskey, Antica Formula sweet vermouth and Ruby Port is shaken with a whole egg. Then topped with Svaneke Stout. Named after one of the areas coloured horses in Vesterbro.

House Cocktails



Chokolade Sour
[ˈsjokɔˈlaˌðə saʊə]
110 dkk

A Smoky sour cocktail based on Talisker Storm whisky from Isle of Skye, lemon juice and a chocolate cloud to bring in the sweeter notes for balance.

Fin' Rom
[ˈfiˈn rɔm]
100 dkk

Looking for a light fruity cocktail then this blend of caramelized figs, Gosling Bermuda rum, Pedro Ximénez sherry and lime might just be what you're looking for. Full ripe fruity flavours with a zinging finish. Just do it!

Valkyrie
[ˈvalˈkyrjə]
100 dkk

Norse mythology describes the Valkyrie as a herd of femalenfigures that decide who survives and who dies in battle. We let you decide yourselves with a drink made with Four Roses yellow label bourbon, Apple Jack, fresh lemon juice and spicy house ginger syrup. A warming long drink that just might be your destiny.

Hvide Greve
[ˈviˌðe græˌwə]
90 dkk

A bitter blend for the experienced bon viviant who is looking for a complex and heavy cocktail. Nordguld amber aquavit gives this cocktail backbone, bitterness from the addition of Gran Classico and the equation is finished with the sweetness of Cocchi Americano vermouth.

House Cocktails



Support Patrick

Masso's Legacy
100 dkk

This drink has gone all the way to the Danish final of the Bacardi Legacy 2015! Enjoy Patrick Graser's amazing creation of a fresh and subtle drink. Bacardi superior is shaken with green chartreuse, fresh pineapple juice, homemade pineapple syrup and balanced with lime juice. Burnt coconut powder on top makes the sensation. We think it is a winner. If you do, instagram it and tag: **#massoslegacy**

Favorite Classics

Brooklyn
100 dkk

A lighter version of a Manhattan from 1909 but with the same elegance. Stirred Bulliet Rye whisky with Amer Picon and Noilly Prat dry vermouth. You are welcome to try a Manhattan afterwards.

Airmail
110 dkk

Quite simply rum with a little honey, lime and champagne. A fantastic refreshing long drink from the Esquire cocktail book of 1944. We chosen to give you Havana 7 but feel free to try another rum.

Specials



Beers

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

Always on tap:

Indslev

60 dkk

Unfiltered organic pilsner, 4,6%

Evil Twin

60 dkk

Lidkoeb Pale Ale, 5,5%

Evil Twin

60 dkk

Lidkoeb Indian Pale Ale, 7%

Virgin Cocktails

Stumt Muldyr

[sdåmt mul,dy'r]

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.



Sparkling

	<i>Wines Glass/Bottle</i>
NV, Piollot, Brut Nature	100 / 500
Perles de Mont Blanc, Belluard	350
NV Rosé de Saignée, Lahaye	750
NV Blanc de blancs 'Vignes de Montgueux', Lassaigue	800
2003 Le Vigne d'Or, Tarlant	1000
NV Reserve Extra Brut, Piollot Magnum	1100

White

2013 Chenin de la Colline, Garrelière	80 / 400
2013 Châtelaine, Domaine de la Cadette	90 / 450
2013 Pierres Chaudes Pinot blanc, Meyer	500
2012 Coufe Chien, Domaine du Perron	600

Red

2012 Lard, des choix rouge, Champs Libres	80 / 400
2013 Mais ou est donc Ornicar	90 / 450
2013 Vin de Kav, Chiroubles, Karim Vionnet	500
2013 Garance Bourgogne rouge, Domaine Montanet-Thodén	700



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.

Rillette

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