



HOUSE COCKTAILS

Freja's Champagne

[*'fre'jas sjam'panja*]

100 dkk

Inspired by an old classic cocktail - the French 75 - this beautiful champagne drink combines ginger with Geranium Gin, Maraschino Liqueur, fresh lemon and sugar. To bring all the flavors together, this drink deserves a generous amount of dry champagne. Drink outside and feel refreshed!

Kul Ananas Daiquiri

[*'kål ana,nas dai'ki'ri*]

90 dkk

This season's house daiquiri is fruity, uplifting and mysterious. Grilled pineapple with fennel seeds is shaken with Bacardi Carta Blanca and fresh lime juice. The barbeque season is open!

Mayahuel

110 dkk

Mayahuel is the female divinity associated with the agave plant. Luckily you don't necessarily need to be female or a god to love this refreshing concoction with Don Julio Blanco Tequila, Aperol, fresh grapefruit and lime juice and agave syrup. But it might just leave you feeling divine.

Sønder Boulevard

[*'søn'v bulə'va'd*]

100 dkk

The drink is, like the area it is named after, something for the tough ones! Inspired by a classic, this drink combines Four Roses Yellow Label Bourbon, Cocchi Americano vermouth and just the right amount of Fernet Branca for character.



Lille Fortun

[*'lilə for'tun*]

110 dkk

This refreshing drink, with its unpretentious and unexpected flavor combination, is one of our personal favorites. Tanqueray Gin and Chartreuse Verte is lengthened with fresh lemon, sugar and a kick of our house pale ale. Fresh sage leaves rounds it off.

Papirflyveren

[*'pa'pi'r fly•wə'rən*]

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!

Østersø Cola

[*'øsdə,sø'ko'la*]

100 dkk

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

Kæk Kaffe

[*'kæk kafə*]

100 dkk

This is Simon's interpretation of a good morning! Black Bottle Scotch, Cocchi Amaro Vermouth and Heering Coffee liqueur are balanced with fresh lemon juice. Topped with soda and you are ready to go! Enjoy the rest of your day!



NORDIC COCKTAILS

Our approach to bring the best Nordic produce and flavours into a great cocktail for you.

Et Glas Mælk

['e 't glas mæl 'k]

100 dkk

Denmark has an agricultural legacy and this is our version of captivating the farm in a cocktail. Rye infused Klodsede Bjørn vodka with hay syrup, milk and crème fraiche. It is the best glass of milk you ever had. Served with seasonal fruits!

Kolonihaven

['kolo 'ni 'hawən]

100 dkk

The cultivated garden of a small allotment sets the scenery for this cocktail. Bybi honey dissolved in Geranium gin, cloudy apple & cucumber juice. All that is lengthened with apple cider. All you need now is a hammock.

Vesterhavs Old Fashioned

['væsdə, ha 'ws əwl fəsjə 'neð]

110 dkk

A roaring sea, sandy beaches and a seagull howling in the background. This landscape inspired an old fashioned cocktail with barrel aged Taffel akvavit. It is stirred with amber syrup, Danish Arnibitter and seabreeze mist to give you a thriving drink full of boozy and windy flavours.



On tap

Valkyrie

['val'kyr'jə]

100 dkk

Norse mythology describes the Valkyrie as a herd of female figures 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. This might be your destiny.

Favorite Classics

Matador

90 dkk

It is OH so simple but OH so good. For the advanced drinker we bring you Don Julio Blanco Tequila, Pierre Ferrand Dry Curaçao and Noilly Prat Dry Vermouth form this irresistible combination of spirits, that is strong but fresh. No garnish because it doesn't need it!

Rum Swizzle

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 the perfect summer companion.

Specials



BEERS & VIRGINS

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.



Wines

Sparkling

	<i>Wines Glass / Bottle</i>
NV, Piollot, Brut Nature	100 / 500
Cremant de Loire, Domaine de Bablut	350
NV, Piollot, Rosé	750
NV Les Terroirs BdB, Agrapart	850
2008 Cinq Sens, Olivier Horiot	1000
NV Reserve Extra Brut, Piollot Magnum	1100

White

2013 Gutsriesling, Weingut Laurentiushof	70 / 400
2013 Cendrillon, Garreliere	90 / 450
2012 Saint Péray, Les Champs Libres	500
(2011) Je Suis Viré, Valette	600

Rosé

2014 Il fait très soif, Maxime-François Laurent	70 / 400
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Red

2012 Dellemore, Casebianche	80 / 400
2010 Grand Lague, Petite Baigneuse	90 / 450
2013 Maximus, Nicolas Carmarans	500
2012 Qveri, Vino Di Anna	600



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

Porkrilette 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

Snack and The other stuff