



Vores Daiquiri

[ˈvåræˈs daiˈkiːri]

110 dkk

This season's refreshing rum classic is made with old school Bacardi Heritage, replicating a rum from the 30's. Fruity, homemade bell pepper jam, fresh lime and a cheeky splash of Ancho Reyes Mexican Chili Liqueur for spice. A rich, irresistible daiquiri.

Skomager

[ˈsgoˌma]

110 dkk

A cobbler cobbling light tequila from Don Julio, fresh passion fruit, mint and zesty pink grapefruit with gorgeous Lustau East India Sherry. What is not to like in this delicious fruity number?

Freja's Champagne

[ˈfreˈjas sjamˈpanjə]

110 dkk

We are bringing back this ever popular champagne cocktail. Fresh ginger muddled with Geranium Gin, dry Luxardo Maraschino Liqueur and fresh lemon. Delicate, floral and punchy.

Tyve Tyve

[ˈtyːvəˈtyːvə]

110 dkk

A complex yet refreshing gin cocktail. Homemade parsnip & carrot syrup, fresh lemon juice, coco nib infused Lillet Blanc and Tanqueray Gin are shaken up to make this exciting concoction.



Ros og Ris

[ˈrɔːs ɔw riːs]
110 dkk

A perfect cocktail for a Tiki fanatic or curious palate. Jasmine rice infused Banks 5 Island Rum. Served on crushed ice with coconut, lime and Angostura Bitters.

Travhesten

[ˈtrɔwˈhɛsdɔ]
110 dkk

The Danish derby is here. Back your favourite horse; Bulleit Rye Whiskey, Campari, D-argentum Dill Aquavit, fresh grapefruit juice sweetened with our own grenadine and a dollop of ByBi honey from the busy bees at the old Carlsberg Brewery.

Rødt Flip

[ˈrøðtˈflɛb]
120 dkk

This season's creamy number isn't so heavy. Homemade refreshing beetroot shrub shaken fluffy with Teeling Single Grain Whiskey, Coco Lopez, Mr. Urth's Mexican Coffee Liqueur and a whole egg. To enhance those wonderful aromas we top it with a little sparkling water.

Our New York Minute

120 dkk

Our take on one of our favourite cocktails from around the world. Calle 23 Reposado tequila is stirred down with Luxardo Maraschino, Lustau sweet vermouth and finished with a splash of orange bitters. A marvellously complex drink for the well established palate.



NORDIC COCKTAILS

Sønder Boulevard

[ˈsønˀbuləˈvaːd]

120 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 Small Batch Bourbon, Cocchi Americano vermouth and just the right amount of Fernet Branca.x

Sleipner

[ˈslɛipˀnɛr]

110 dkk

A favourite combo of ours. Homemade Cashew Orgeat and cherries from Heering. We boozed the combo with fresh lemon juice, cumin heavy Taffel Akvavit and rich Hennessy V.S. Cognac, served in a proper mug.

Østersø Cola

[ˈøsd̥, søˀˈkoːla]

110 dkk

Pimms No. 1 and Ketel One Vodka make the base of this drink, containing what (almost) every Dane loves... Licorice! We freshen it with lemon juice and add a dash of peach. It's crazy!

Den Hvide Greve

[ˈdɛn viˀðɛ græˀwɛ]

110 dkk

A bitter blend for the experienced bon vivant. A complex and heavy cocktail. Nordguld Amber Aquavit gives this cocktail its backbone. We then add Gran Classico for bitterness and finish with a generous helping of Cocchi Americano. A perfect Nordic alternative to a white Negroni



On Tap

Radler
65 dkk

A German invention that relates to the ability to ride a bike after a couple of these. We mix grapefruit soda with Bavarian wheat beer from Weihenstephaner. A fruity and very refreshing pint.

(Only served in the main bar)

Favorite Classics

Negroni Sbagliato
110 dkk

If it's wrong then why does it feel so right? The sbagliato (erroneous, incorrect) part comes from mixing Campari and Vermouth, but substituting gin with sparkling wine. We use Martini Rosso and Laherte Ultradition champagne.

Pisco Punch
110 dkk

If one would have gone to California in the 19th century it is more than probable that a bowl of Pisco Punch would have been served. This way of drinking it is deceitfully easy. Please remember it's hard alcohol when we mix Barsol Quebranta pisco, with fresh lemon juice and homemade pineapple syrup. It's gold rush and gunslinging galore in a glass.



Beers

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

Lidkoeb Pilsner
60 dkk

Our own unfiltered organic pilsner 4,8%

Ruby Lager
60 dkk

Slightly hoppy unfiltered American style lager, 4,8%

Founders All Day IPA
60 dkk

Light style IPA with Simcoe and Amarillo hops, 4,7%

(Draft beer only served in the main bar)

Virgin Cocktails

Stumt Muldyr
[*'sdåmt mul.dy'r*]
65 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

110 / 550

(2011) Beaudier 'Rosé de Saignée', Laherte

750

Le Cotet, MAGNUM, Jacques Lassaigne

2100

White

2014 Calles Jazz Riesling

70 / 350

2013 Le Blanc de la mariée, Garrelières

80 / 400

Red

2012 Le Rouge de Cornus, Garreliere

70 / 350

2014 Umberta Barbera, Iuli

80 / 400



SNACK & THE OTHER STUFF

Pork Cracklings

45 dkk

Good pork crackling, served with homemade sweet and sour blackberry dip.

Roasted Salted Nuts

40 dkk

Cashewnuts and Almonds mixed.

Olives

40 dkk

Green olive steeped in seasonal brine.

Boards

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

Rillettes

75 dkk

Hearty rilette from Bordeaux with cornichons, French mustard and great bread.

Sausages

75 dkk

A selection of rich Tuscan wildboar salame and aged French Rosette de Lyon sausages with mustard cornichons and great bread.

Comte Cheese

75 dkk

16 month old Comté with our seasonal homemade jam and great bread.

The other stuff

Coffee

30 dkk

Smokes

20 stk. 60 dkk

“Loosies” 5 dkk

Snack and The other stuff