



HOUSE COCKTAILS

Freja's Champagne

[*'fre'jas shām-pān*]

100 dkk

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

Blomme og Anis Daiquiri

[*'blɔmə ɔw 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.

Papirflyveren

[*'pa,pir' flyv'əɾən*]

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!

Lille Fortun

[*'lil'lə 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 are balanced with some fresh lemon and sugar. The kick to this drink is delivered by a shot of our house pale ale and fresh sage leaves.



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

[*'mælgæsgæ'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 Esum dill aquavit.

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.



Chokolade Sour

[ˈʃjokoˈlaːðə sɑːsər]

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.

Sønder Boulevard

[ˈsynˌðər bɔːlɐvɑːd]

100 dkk

The Søndre Boulevardier 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 and Cocchi Americano vermouth. Just the right amount of Fernet Branca is added and gives the drink its character.

Valkyrie

[ˈvalˈkyrjə]

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.

Hvide Greve

[ˈviˌðe græˌvə]

90 dkk

A bitter blend for the experienced bon vivant 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



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.



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, Piillot, Brut Nature	100 / 500
Perles de Mont Blanc, Belluard	350
NV Rosé de Saignée, Lahaye	750
NV Blanc de blancs 'Vignes de Montgueux', Lassaigne	800
2003 Le Vigne d'Or, Tarlant	1000
NV Reserve Extra Brut, Piillot Magnum	1100

White

2013 Gutsriesling, Weingut Laurentiushof	70 / 400
2013 Miss Terre, Domaine de la Sénéchalière	90 / 450
2012 Saint Péray, Les Champs Libres	500
(2011) Je Suis Viré, Valette	600

Red

2012 Dellemore, Casebianche	80 / 400
2010 Grand Largue, 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