



## Vores Daiquiri

[*'våræ's dai'ki'ri*]

110 dkk

**A great Daiquiri for the season. Fresh, sharp and moreish**

Havana 3 rum | Taffel akvavit | blackberries | lime | sugar

## Fersken Røg

[*'fæsgæng røj*]

120 dkk

**A crisp, refreshing, smoky number with faint hints of peach**

Del Maguey Vida mezcal | peach liqueur | lime | Laherte Champagne

## Alaska

120 dkk

**A classic Martini style drink ideal for the colder months**

Plymouth Original gin | Chartreuse Jaune | Madeira

## Tyve Tyve

[*'ty:və 'ty:və*]

110 dkk

**A wonderfully interesting and approachable cocktail.**

Tanquery gin | cacao nibs infused Lillet Blanc | lemon juice | carrot and parsnip syrup



### **Irsk Kaff'** (served hot)

[ˈirsg kafʰ]

110 dkk

**Our take on a much loved winter warmer. Rich, sweet and very boozy**

Roe and Co whiskey | Carpano Antica | Mexican coffee liqueur | vanilla cream

### **Guds Bedste Barn**

[guð besˈdæ baˈn]

110 dkk

**This seasons winner of our in-house staff competition. Not to be missed...**

Aalborg Krone akvavit | Velvet Falernum | sharon fruit cordial | lime | bitters

### **Natskygge**

[ˈnadˌsgygə]

110 dkk

**Named after the bitter-sweet colorful plant. Delicious, colorful and complex.**

Havana 7 rum | Cynar | grenadine | orange | lemon

### **Thick shake 2.0**

120 dkk

**The ultimate boozy shake...**

Peanut butter fat washed Four Roses Yellow Label | egg | banana | cacao | almond foam



## Æblerov

[ˈæːbləˌrɔw]

120 dkk

**A wonderful seasonal take on the much loved  
Dark and Stormy**

Ron Zacapa 23 | ginger | | honey | apple | lime

## Avenue

110 dkk

**A crowd pleasing, fresh and easy modern classic**

Four Roses Small Batch bourbon | Laird's apple brandy |  
passion fruit | grenadine | lemon

## Valnødde Brus

[ˈval,nøð bruˈs]

120 dkk

**A fantastic nutty fizz. Fluffy, earthy and  
full boddied**

Bulleit Rye whiskey | toasted walnut orgeat | apple | lemon  
| bitters | egg white | soda

## Ævle Bævle

[ˈæwlə ˈbæwlə]

90 dkk

**A nostalgic spirit and mixer with a little Nordic  
twist**

Ketel One vodka | lime | apple | dill



## Beers

### Green Keeper

50 dkk

Organic unfiltered pilsner, 4,6%

### Ruby Lager

50 dkk

Slightly hoppy unfiltered American style lager, 4,8%

### Founders All Day IPA

60 dkk

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

### Guest Ale/Beer

*(Seasonal)*

60 dkk

Ask the staff!

## Virgin Cocktails

### Iced Coffee

65 dkk

Just a fantastic iced coffee

Espresso | milk | cream | vanilla syrup

### God Rod

[ˈgɔðˈrɔˈð]

65 dkk

A non alcoholic cocktail straight from the garden

Carrot & parsnip syrup | Fevertree ginger ale | apple |  
lemon



## Champagne, Wines & Cider

### Champagne

*Glass / Bottle*

Laherte, Ultradition

110 / 550

### White

Calles Jazz Riesling (*Germany*)

70 / 350

Le Blanc de la mariée, Garrelières (*France*)

80 / 400

### Red

Passionate Wines, Esperando a los Bárbaros Malbec  
(*Argentina*)

70 / 350

Equinox - Mas Zentitude (*France*)

85 / 425



## SNACKS

### **Pork Cracklings**

45 dkk

Good pork cracklings served with blackberry dip

### **Roasted Salted Nuts**

40 dkk

Cashewnuts and Almonds mixed

### **Olives**

40 dkk

Green olives steeped in seasonal brine

### **Specialities**

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

### **Sausages**

75 dkk

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

### **Comté Cheese**

75 dkk

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