



## Apple & Passionfruit Daiquiri (frozen)

80 dkk

**Come on, who doesn't love a frozen Daiquiri?**

Banks 5 rum | lime | passionfruit | pressed apple | sugar

## Tyve Tyve

[*'ty:və 'ty:və*]

110 dkk

**A wonderful, refreshing gin based cocktail, straight from the garden**

Tanqueray gin | cacao nib infused Lillet Blanc | carrot and parsnip syrup | lemon

## Østersø Cola

[*'øsdø,sø'ko·la*]

110 dkk

**A quintessential house classic containing that magic ingredient Danes love. Licorice!**

Kettle One vodka | Pimm's No. 1 | peach liqueur | lemon | licorice syrup

## American Trilogy

110 dkk

**We have borrowed this amazing Old Fashioned riff from New York's infamous "Attaboy". After a taste you will see why**

Bulliet rye whiskey | Laird's apple brandy | sugar | bitters



## Pear Swizzle

110 dkk

**A fresh, tasty and dangerously moreish swizzle.**

**Not to be missed**

Bulleit Bourbon | Velvet Falernum | lime |  
pressed pear | rosemary | bitters

## Natskygge 2.0

[*ˈnɑdˌsgygə*]

110 dkk

**A bitter-sweet yet delightful number. Perfect for those Autumn nights**

Plymouth Original gin | Cynar | grenadine | orange |  
lemon

## Fersken Røg

[*ˈfæsgəŋ røj*]

120 dkk

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

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

## Green & White

110 dkk

**Skipped desert? We've got your back. Sweet, creamy and delicious**

Dild Akvavit | creme de cacao | white chocolate cream



## Tropical Gimlet

120 dkk

**A booze forward Gimlet with some exoctic soul. inspired by some friends of the house. Stiff, boozy and complex**

Porter's Old Tom Tropical gin | verjus | papaya and sesame cordial

## Æblerov

[æ:blə·rov]

120 dkk

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

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

## Peanut Butter Shake

120 dkk

**A delicious and boozy think shake, breakfast flavours but this may well be the end of your night**

Peanut butter fat-washed Four Roses Small Batch bourbon | banana | creme de cacao | egg

## El Diablo

110 dkk

**One of our favourite tequila highballs. Long, fizzy and thirst quenching**

Calle 23 Blanco tequila | creme de cassis | lime | ginger beer



## Beers

**Svaneke Organic  
Pilsner**  
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

**Stumt Muldyr**  
[ˈsdɑ̃mt mulˌdyr]  
65 dkk

This will carry your wagon home safely  
Rhurbarb juice | lime | ginger syrup

**Æble Julep**  
[ˈɛːblə djuləp]  
65 dkk

A lovely virgin alternative to the much loved Mojito  
Apple juice | mint | lime | tonic water



## Champagne & Wines

### Champagne

Laherte, Ultratradition

*(Champagne!!!)*

*Glass / Bottle*

110 / 550

### White

Leiner, Riesling 2018 (1 Liter!)

*(Germany)*

Esperando a los Bárbaros Blanco 2018

*(Argentina)*

70 / 500

80 / 400

### Rosé

Le Rosé de la Cabane, Cabernat Franc, 2018

*(France)*

70 / 350

### Red

Esperando a los Bárbaros, Malbec

*(Argentina)*

Domaine du Château de Grand Pré, Beaujolais 2018

*(France)*

80 / 400

85 / 425



## SNACKS

### **Pork Cracklings**

45 dkk

Good pork cracklings served with blackberry dip

### **Roasted Salted Nuts**

40 dkk

Cashew nuts and almonds mixed

### **Olives**

40 dkk

Green olives steeped in seasonal brine

## Specialities

### **Saucisse & Chorizo**

60 dkk

Air dried & bite sized. Sausages rolled in parmesan & spanish style chorizo with mustard & cornichons

### **Comté Cheese**

60 dkk

16 month old Comté de St. Antoine with our seasonal homemade jam and rye bread crackers