



HOUSE COCKTAILS

Vores Daiquiri

[*'våræ's dai'ki'ri*]

110 dkk

This season's refreshing rum classic is made with light Havana 3 year old rum, rich homemade blackberry jam, fresh lime and a cheeky splash of Taffel akvavit. A rich, zesty and undeniably irresistible daiquiri.

Valnødde Brus

[*'val,nøðo bru's*]

120 dkk

A rye whisky based, nutty fizz. Homemade, roasted, creamy walnut orgeat is mixed with gorgeous organic apple juice, fresh lemon, Peychaud's bitters & Bulleit rye whisky. All shaken with egg white and lengthened with a little soda.

Rita's Sjus

[*'rita's sjus*]

110 dkk

A long margarita made with rosemary infused Don Julio blanco tequila, herbaceous Galliano L'autentico, lemon juice and agave then cheekily topped with pale ale.

Blomme Gimlet

[*'blumə gim·lit'*]

110 dkk

Homemade plum and clementine cordial, full of seasonal spices; stirred with organic Kew gin from Dodds and Peychauds' bitter to create a multi-layered gimlet.



Anders & Swizzle

[ˈɑnðʊs anˈsviðzlə]

110 dkk

The iconic Caribbean drink has been given a stir or, more correctly, a swizzle. The bartenders will combine Zaca-pa 23 rum with organic O.P. Anderson aquavit, Pedro Ximinez sherry; lifted with fresh lime juice and a dollop of maple syrup. Swizzled, of course...

Hugorm

[ˈhūgˌorˈm]

110 dkk

If you love a whisky sour, then this is your tippie; cham-omile flowers are infused into Bulleit bourbon and then shaken fluffy with lemon juice, sugar, egg white and Henri Bourdain pastis.

Langs Hækken

[ˈlɔŋsˈhækˌən]

110 dkk

A lovely highball, mixing everything we love from this season. Dark Havana 7 rum with fiery homemade ginger syrup, angostura bitters and very dry Frankofil apple cider. What's not to like?!

Tyve Tyve

[ˈtyːvəˈtyːvə]

110 dkk

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



NORDIC COCKTAILS

En på hatten

['e'n pɑ'hat·ən]
120 dkk

An apple edition of the famous Manhattan cocktail. Malus X Masculin is stirred with Amaro di Angostura and Noilly Prat then served in a Taffel Akvavit rinsed glass. A fruity, boozy choice for the experienced drinker.

Mælkeskæg

['mælgæsgæ'g]
110 dkk

Cachaça can be mixed with much more than lime and sugar. This is a classic batida with a Nordic twist. Home-made sea buckthorn syrup, condensed milk, lashings of Fio de Bigode cachaça and a dollop of D-Argentum dill aquavit.

Østersø Cola

['øsdø,sø'ko:la]
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!

Ækvator Julep

['ækvæ:to'r ju:ləp]
120 dkk

Two heroes of the sea are combined in this julep. Fresh mint, smoky Talisker 10 year old single malt, complex Linie Aquavit and Angostura bitters are stirred on crushed ice to make this seasonal boozy julep.



Hot drink

Hot Milk Punch

110 dkk

Old school goodness served hot. Hennessy V.S. cognac and Goslings Black Seal rum with all spice from Pimento Dram, sweetness from honey and hotness from hot milk. Will keep you warm on the coldest of nights.

(Only served in the main bar)

Favorite Classics

Alfonso

110 dkk

The 1930 edition of “The Savoy Cocktail Book”, featured the first printed recipe of this cocktail with red Dubonnet, Angustura soaked sugar cube and dry Laherte Ultradition champagne.

Bobby Burns

120 dkk

A great modern-day classic from cocktail guru Dale DeGroff making a Scottish manhattan using Benedictine, Cocchi Storico sweet vermouth and smokey Laphroaig 10 year old whisky stirred to make this sweet, strong and hazy number



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%

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

Champagne

Glass / Bottle

Laherte, Ultratradition

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