



Vores Daiquiri

[ˈvåræˈs daiˈkiˌri]

100 dkk

This season's refreshing rum classic is made with Havana Club 3 year old rum, rich homemade blackberry jam, fresh lime and a cheeky splash of Taffel akvavit. A real crowd pleaser.

Om Kvæde

[ˈømˈ kvæˌðə]

120 dkk

Slow cooked floral quince cordial is paired with Lillet Blanc, Tea Pot bitters and lengthened with dry Laherte Ultradition champagne into a moreish spritz.

Skrædder Punch

[ˈsgræðø ˈpønˈs]

110 dkk

A seasonal cobbler made with fresh red currants, rich Ron Zacapa 23, spicy Pimento Dram and our own fruity blend of wines. Garnish galore, the way cobblers should be.

Tyve Tyve

[ˈtyːvə ˈtyːvə]

110 dkk

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



Hyggelig Martini

[ˈhygəli ˈmah.təni]

110 dkk

A proper martini in a wetter style. Tanqueray no. Ten gin is stirred with Lillet Blanc aperitif, Vild Hygge akvavit and grapefruit bitters. A boozy, liquid interpretation of a very Danish word; “Hygge”.

At Gå Agurk

[ad' gɔ a'gʊɾk]

110 dkk

This whisky sour twist brings mint and cucumber into the equation along with lemon juice and Bulleit bourbon. We do a little extra seasoning with Branca Menta and Lairds apple brandy.

Østersø Cola

[ˈøsdɔsø'koːla]

110 dkk

Pimm's No. 1 and Ketel One Vodka make the base of this drink containing something that (almost) every Dane loves... Liqueurice. We freshen it up with lemon juice and add a dash of peach liqueur.

Little Italy

110 dkk

Our booze heavy take on a New York classic; Rittenhouse rye whisky, bitter Italian Cynar and Cocchi Storico. Not for the faint hearted!



Humle Old-Fashioned

[ˈhʊmlə ɔːwlˌfasjoˈneð]

120 dkk

The perfect old-fashioned for the colder months. Four Roses Small Batch is stirred down with Danish Snoremark apple and hopped mead and sweetened with our house apple cider syrup.

Silk Stockings

110 dkk

A quintessential creamy classic cocktail. Don Julio Blanco tequila, crème de cacao, homemade grenadine and fresh cream shaken into perfection.

Communist Cocktail

110 dkk

A cocktail of the people. Plymouth Navy Strength gin, Danish Cherry Heering liqueur, fresh lemon and orange juice and a dash of egg white shaken together in unspoiled harmony. Taken from a 1933 pamphlet titled "Cocktail Parade". Here's to you!

Ballademager

[bɑːlæːðəˌmæːˈjɔ]

120 dkk

The Rapsallion cocktail has made its mark on the world. This fuller version combines Talisker 10 year old smoky whisky, Pedro Ximenez sherry and a whole egg, flipped with Pastis.



Our Recommended Serves

Solbær Rom

80 dkk

Havana Club 7 year old rum, blackcurrant cordial, topped with Fever-Tree soda.

Dill and Apple

80 dkk

D-Argentum dill aquavit, pressed apple juice and twist of lemon

Campari St. Clemens

80 dkk

Campari, fresh pressed orange juice and Fever-Tree bitter lemon

Horses Neck

90 dkk

Michter's Bourbon, Fever-Tree Ginger ale and the zest of a lemon



Beers

Green Keeper

50 dkk

Draught:

Organic unfiltered organic pilsner 4,8%

Ruby Lager

50 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%

Guest Ale/Beer

(Seasonal)

60 dkk

Ask the staff!

Virgin Cocktails

Stumt Muldyr

[*'sdåmt mul,dyr'*]

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, Ultradition

110 / 550

Beaudier 'Rosé de Saignée', Laherte

750

Le Cotet, MAGNUM, Jacques Lassaigue

2100

White

Calles Jazz Riesling (*Germany*)

70 / 350

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

80 / 400

Red

Le Rouge de Cornus, Garreliere (*France*)

70 / 350

Umberta Barbera, Iuli (*Italy*)

80 / 400

Cider

2015 Æblerov Frankofil (*Denmark*)

70 / 350



Pork Cracklings

45 dkk

Good pork crackling, served with 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.

Rillette

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.