



## Vores Daiquiri

[ˈvåræˈs daiˈkiˈri]

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 kvæːðə]

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'gʊrɡ]

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 əwɪˌfasjoˈneð]

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.



## Champagne, Wines & Cider

### 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

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

70 / 350

Umberta Barbera, Iuli (*Italy*)

80 / 400

### Cider

2016 Æblerov, Cox i Pæren (*Denmark*)

70 / 350



## SNACK & THE OTHER STUFF

### **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.