



Vores Daiquiri

[ˈvɔræˈs daɪˈkiːri]

100 dkk

A refreshing and easy take on one of our all time favorite classics

Caña Brava 3yr rum | lime juice | cantaloupe jam | splash of Taffel akvavit

Peach Melba

110 dkk

A beautiful sharp, crisp champagne cocktail with faint hints of smoke

Del Maguey Vida mezcal | peach liqueur | lime juice | champagne

Skomager

[ˈsgɔˌmaː]

110 dkk

A moreish cobbler, served long over crushed ice

Don Julio Blanco tequila | East India sherry | mint | pink grapefruit | passion fruit

Tyve Tyve

[ˈtyːvə ˈtyːvə]

110 dkk

A wonderfully interesting and approachable cocktail. Summer vibes with a light hint of chocolate

Tanquery gin | coco nib infused Lillet blanc | lemon juice | carrot and parsnip syrup



Hyggelig Martini

[*'hygəli 'mah.təni'*]

110 dkk

A Martini in the wetter style. Crisp, herbal and booze forward

Tanqueray no. Ten gin | V.I.E.R Nordic Hygge akvavit | Lillet blanc | Grapefruit bitters

Hugorm

[*'hūg.or'm*]

110 dkk

A floral twist on the classic Whiskey sour

Chamomile infused Bulleit bourbon | lemon juice | egg white | Pastis

Sleipner

[*'sleip.nər*]

110 dkk

A lovely, fluffy cocktail incorporating local flavours with a citrus kick

Merlet Cognac | Taffel akvavit | Cherry Heering | lemon juice | cashew orgeat

Jungle Baird

110 dkk

Inspired by a close friend of the house. This tiki number is juicy, complex and fun

Calle 23 blanco tequila | Ancho Reyes chili liqueur | Cynar | ginger syrup | lime | orange | pineapple



Jordnødde Old Fashioned

[ˈjɔːrˌnøðə ɑːwlˌfasjəˈneð]
110 dkk

Familiar American flavors in a familiar American classic, served on a block of ice

Peanut butter fat washed Four Roses Small Batch bourbon | banana syrup | bitters

Eastside

110 dkk

One of our favorite modern cocktails with one of our favorite gins. Shaken, short and extremely easy going

Kew organic gin | lime juice | mint | cucumber

Østersø Cola

[ˈøsdə,søˈkoːlə]
110 dkk

A quintessential Lidkoeb classic. Fresh, fruity and unique

Kettle One vodka | Pimm's no. 1 | peach liqueur | liquorice | lemon juice

Lidkoeb Shake

110 dkk

Best boozy shake in town and definitely worth a leap of faith

Just trust us...

Seasonal Serve

80 dkk

Ask the staff about our spirit and mixer of the season



Beers

Green Keeper

50 dkk

Organic unfiltered organic 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

[ˈɡoðˈroːð]

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

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

Rosé

2015 Calles Rosé (En lite råsa)

70 / 450

Red

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

70 / 350

Syrah de l'Ardèche 2015 - Domaine de Vigneaux (*France*)

80 / 400



SNACKS

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

Specialities

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

Five-Flavour Seasoned Beef

80 dkk

Traditional recipe from head chef's hometown.

Sliced beef shank seasoned with different spices for 6 hours and reserved for the best taste and texture

Japonica and Tofu Salad

50 dkk

Saccharina japonica - the seaweed from North Pacific ocean, tofu, rice vinegar, mirin and head chef's magic sauce

Comte Cheese

75 dkk

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