



**Five Finger Death  
Punch**  
80 dkk

**A long and refreshing, ever changing house punch**  
Ask one of our lovely staff for details

**Natskygge 2.0**

[*'nad·sgyge*]  
110 dkk

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

Plymouth Original gin | Cynar | grenadine | orange |  
lemon

**Østersø Cola**

[*'øsdø,sø'ko·la*]  
110 dkk

**A quintessential house classic containing that mag-  
ic ingredient Danes love. Liquorice!**

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



## Charmetrold

['tʃɑ:mət'rol']

120 dkk

There are two types of please in the world, people that like Mojitos and liars... This apple and passionfruit take is sure to do the trick

Havana 3 rum | Jubilæums akvavit | passionfruit | apple | lime | mint

## Mayahuel

120 dkk

A fresh, tasty and dangerously moreish fizz. Not to be missed

Calle 23 Blanco tequila | Aperol | blood orange | lime | agave | egg white | soda

## Jungle Bird

110 dkk

One of our favourite tiki classics, long, punchy and bitter-sweet

Banks 5 rum | Martini Bitter | pineapple | lime

## Freja's Champagne

['fre'jas sjam'panjə]

120 dkk

Freja is the Norsk Goddess of fertility, so just be careful after a couple of these...

Tanquery gin | Maraschino liqueur | ginger | lemon | Laherte Champagne |



**Watermelon  
Margarita (frozen)**  
80 dkk

**It is hard to think of a better drink for the summer. Generously spiked with tequila to make up for that holiday you missed out on**  
Calle 23 blanco tequila | Pierre Ferrand dry curacao | pressed watermelon | lime

**Banana and walnut  
Daiquiri (frozen)**  
80 dkk

**An epic twist on the much loved daiquiri, definitely worth a try**  
Bacardi Cuatro rum | Oloroso sherry | walnut orgeat | pressed apple | banana | lime

**Blomster og Bobler**  
[ˈblɔmˈsɔɐ̯ ɔw bɔblɐ̯]  
110 dkk

**A wonderful seasonal spritz. Sparkiling, floral and moreish**  
Lillet Blanc | Four Pillars Navy strength gin | Champagne | lemon | Szechuan pepper syrup

**Flottenheimer**  
[ˈflɔdɐnˈhɔjmɔ̃]  
110 dkk

**A deliciously approachable highball. Ever popular at Lidkøeb**  
Tanqueray No. Ten gin | Noilly Prat | rhubarb brine | cardamom | grapefruit soda

**Tropical Gimlet**  
110 dkk

**A beautiful booze forward gimlet, served on the rocks**  
Porter's Tropical Old Tom gin | verjus | papaya and sesame cordial



## 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**  
[ˈsdåmt mul,dyr]  
65 dkk

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

**Æble Julep**  
[ˈɛ:blə 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

Calles Jazz Riesling

*(Germany)*

Le Blanc de la mariée, Garrelières

*(France)*

75 / 375

80 / 400

### Rosé

Rosé La Cabane, Garrelières

*(France)*

80 / 400

### Red

Domaine Pierre-Olivier Bonhomme, Telquel 2018

*(France)*

Gamay Sans Tralala, Garrelières

*(France)*

80 / 400

80 / 400



## SNACKS

### **Pork Cracklings**

45 dkk

Good pork cracklings served with blackberry dip

### **Roasted Salted Nuts**

45 dkk

Cashewnuts and Almonds mixed

### **Olives**

45 dkk

Green olives steeped in seasonal brine

### **Specialities**

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

### **Sausages**

75 dkk

A selection of rich Tuscan wildboar salame and aged French Rosette de Lyon sausages with mustard cornichons and great bread

### **Comté Cheese**

75 dkk

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