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55 grader Nord

[55 'gra'do no'r]

100 dkk

Inspired by a classic champagne cocktail we have brought warming flavours together to give you a refreshing concoction made with Danish Geranium 55 gin, dry orange curaçao, lemon juice and almond liqueur Creme de Noyeaux.

Blomme og Anis Daiquiri

['blɔmə ɔw anis dai'ki'ri]

90 dkk

This seasons house daiquiri is fruity and uplifting. It is shaken with homemade Plum and star anise jam, fresh lime juice and ALOT of Cuban Havana 3 years old rum.

Brændte Mandler

['brän'tə manlə]

110 dkk

Bulleit Rye whiskey infused with homemade sugar toasted almonds into and then stirred with Angostura and Peychaud's bitters. A heavy and invigorating mixture served up in an absinth rinsed coupe.

New Orleans Minute

110 dkk

We bring back an old boozy tequila cocktail for this season. Heavily inspired of a NOLA classic; we stir Don Julio Reposado tequila with dry maraschino liqueur, sweet Antica Formula vermouth and serve it up in a coffee infused mescal, rinsed glass. Confused? You won't be once you met this gentleman.

House Cocktails

Specials

Beers & Virgins

Champagne & Wine

Snack & The other stuff



Kumquat What?

125 dkk

Winner of our recent in-house competition

Bulleit 10 Bourbon | strawberry infused
Paranubes | Falernum | kumquat juice | agave

Pinapisco

125 dkk

**You may not want pineapple on your pizza but
you will want it in your drink**

Barsol Pisco | grilled pineapple | lime | ginger
beer

Apples and Pears

125 dkk

A wonderfully approachable autumnal highball

Porter's Orchard gin | elderflower | pear | apple |
sparkling green tea

Watermelon Spritz

125 dkk

Hands down our favourite summer spritz

Radius cucumber gin | Four Pillars Navy strength
gin | Rondo | verjus | watermelon juice | tonic

Pineapple Punch

125 / 600 dkk

**A fantastic rum punch, available in both single
serve or buy the bottle (serves 5-6)**

CDI Tricorne rum | Paranubes rum | Union Pine-
apple rum | Evan William's bourbon | Falernum |
green walnut tea | lemon



Twisted Dry Martini

125 dkk

A boozy, zesty martini on the wetter side

Tanquarary 10 | Cuciello Blanco vermouth | Fino sherry | orange bitters

Biscoff Old Fashioned

125 dkk

A decadent twist on the much loved classic. Boozy, bold and complex

Biscoff fat washed Four Roses Single Barrel bourbon | Tempus Fugit banana liqueur | Oloroso sherry | chocolate bitters

Spice Devil

125 dkk

A spicy tequila number to rival any Paloma

Rhubarb infused Calle 23 tequila | cassis | agave | fresh pressed ginger juice | lime | soda

Cosmo Highball

125 dkk

This refreshing highball would be Samantha's choice, let it also be yours.....

Porters Tropical gin | lime | cranberry syrup | tonic

Østersø Cola

[*'øsdø,sø' kōla*]

125 dkk

A quintessential house classic containing that magic ingredient Danes love. Liquorice!

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



Virgin Cocktails

Stumt Muldyr

[ˈsdåmt mul,dyˈr]
80 dkk

A juicy, full flavoured mule

Rhubarb juice | lime | honey ginger syrup

Raspberry Beret

80 dkk

A delicious non-alcoholic spritz

Raspberry infused Mondino Senza aperitif | vanilla | grapefruit | tonic

Æble Julep

80 dkk

Our guilt free twist on the better known Mojito

fresh pressed apple | mint | lime | tonic

Wines & Beer

Champagne

Piper-Heidsieck (*Champagne!!!*)

Glass / Bottle

110 / 550

White / Rosé / Red (*Ask staff for details*)

90 / 450

Beers

Check out our chalk boards for our ever changing beer lists



SNACKS

Toasties

Hot Toast

65 dkk

Prosciutto cotto, Swiss & cheddar cheese, mustard, pickled onions

Boards

Cheese Board

80 dkk

18 month Comte cheese, fresh bread, homemade seasonal jam

Sausage Board

80 dkk

Cured Parmesan sausages, fresh bread, pickles, mustard

Bites

Roasted Salted Nuts

45 dkk

Almonds and cashews

Olives

45 dkk

Nocallara olives

Bread

45 dkk

Fresh bread, oil and balsamic

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

Snacks