

# Drinks Menu

## Draught Beer

<b>Carlsberg Pilsner 0,5l</b>	<b>55,-</b>
<b>Tuborg Pilsner 0,5l</b>	<b>55,-</b>
<b>Kronenbourg 1664 Blanc 0,5l</b>	<b>65,-</b>
<b>Kingfisher Premium Lager 0,5l</b>	<b>65,-</b>
<b>Brooklyn SE 0,4% 0,5l</b>	<b>55,-</b>

## Soft drinks

<b>Coca Cola, Coca Cola Zero, Lemon, Sprite Zero, Ginger Beer/Ale 0,33l</b>	<b>35,-</b>
<b>Ginger &amp; Lime Lemonade</b>	<b>35,-</b>
<b>Elderflower &amp; Jasmine Lemonade</b>	<b>35,-</b>
<b>Freshly Squeezed Orange Juice</b>	<b>45,-</b>
<b>Apple Juice</b>	<b>35,-</b>
<b>Mineralized Still/Sparkling Water</b>	<b>25,-</b>

Pr. person + free refill

## Warm drinks

<b>Café Latte 0,5l</b>	<b>45,-</b>
<b>Cappuccino 0,5l</b>	<b>45,-</b>
<b>Americano 0,5l</b>	<b>35,-</b>
<b>Espresso 0,5l</b>	<b>30,-</b>
<b>Chai Latté 0,5l</b>	<b>40,-</b>
<b>Indian Chai 0,5l</b>	<b>45,-</b>
<b>Tea 0,5l</b>	<b>40,-</b>
<b>Hot Chocolate 0,5l</b>	<b>40,-</b>

# Wine Menu

## Sparkling

Sparkling Brut	McPherson Winery, Victoria, Australien	85	350
Pet/Nat	Cuvée Noctambule, Vercheny, Frankrig	110	495
Champagne Brut	l'Eloquente, Charly-sur-Marne, Frankrig	-	650

## Rosé

Negroamaro	I Muri, Salento, Italien	85	350
Palm	Château l'Escarelle, Provence Mediterranée, Frankrig	-	395

## White

Pinot Grigio	Riva d'Oro, Venezia, Italien	85	350
Grüner Veltliner	Helmut Maglock, Kamptal, Østrig (vegan)	90	395
Sauvignon Blanc	Inviniti, Marlborough, New Zealand	-	450
Chardonnay	Bogle Winery, California, USA (cert. green)	100	495
Riesling Trocken Erste Lage	Kloster Eberbach "Steinberger", Rheingau, Tyskland	-	550
Sancerre	Domaine Tabordet, Loire, Frankrig [øko]	-	595
Chardonnay Premium Cuvée	Chartron et Trebuchet, Bourgogne, Frankrig	-	695
Chablis Grand Cru	Chartron et Trebuchet, Bourgogne, Frankrig	-	1200

## Orange

Fizzy Orange	Equinox, Tyskland/Ungarn	-	450
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## Red

Sangiovese	Luccarelli, Puglia, Italien	85	350
Côtes du Rhône	Alain Jaume, Rhône, Frankrig [øko]	90	395
Ripasso Superiore	Semprebon, Valpolicella Classico, Italien	-	450
Pinot Noir	Bogle Winery, California, USA [cert. green]	100	495
Tempranillo Crianza	Ardal, Ribera del Duero, Spanien	-	550
Pinot Noir Premium Cuvée	Chartron et Trebuchet, Bourgogne, Frankrig	-	695
Pomerol	Château La Croix Saint-Vincent, Bordeaux, Frankrig [øko]	-	850
Gevrey Chambertin	Chartron et Trebuchet, Bourgogne, Frankrig	-	1100
Flor de Pingus	Dominio de Pingus, Ribera del Duero, Spanien	-	1600
Tignanello	Marchesi Antinori, Toscana, Italien	-	2400

## Dessert wine

Sauternes	Louis Eschenauer, Bordeaux, Frankrig [50cl]	90	450
Recioto "Le Quare"	Gamba, Valpolicella Classico, Italien [50cl]	-	575

*\*Stocked vintages can be provided by our waiters*

# Cocktails

## Signature Cocktails 120,-

### Ginnie In A Bottle

Gin, Lillet Rose, Lemon Juice, Egg Whites, Hibiscus Syrup & Raspberries

Sweet and slightly acidic

### Cardamom Kiss

Vodka, Lemon Juice, Honey Syrup & Cardamom Bitters

Aromatic with a smooth blend of zesty and sweet

### It's Cinnamon, Hon

Bourbon, Lemon Juice, Cinnamon Syrup, Lychee Liqueur & Egg Whites

Rich and floral with a smooth sweetness

### Lions Breath

Rum, Lime Juice, Vanilla Syrup, Red Grapes & Firewater

Spicy and sweet, with freshness from the grapes

### Smooth Criminal

Altos Blanco, Mango Pulp, Lime Juice, Sugar Syrup, Firewater & Chaat Masala

Spicy and earthy with fresh sweetness

### Karma Is A Bit Chai

Cognac, Chai, Indian Spice Blend, Lemon, Eggwhite & Bitters

Acidic with a smooth blend of spiced sweetness

## Mocktails 85,-

### Nimbu Paani

Lemon, Sugar & Soda

### Sugar & Spice

Lime Juice, Honey Syrup, Fresh Cucumber & Ginger & Soda

Fresh spicy with a hint of sweetness

### Love Guru

Mango Pulp, Lime Juice, Sugar Syrup, Mint Leaves & Ginger Beer

Fruity and refreshing with some ginger heat

