

# BRØNNUM

## COCKTAILS

### Oolong Express 140

WHISKY, OOLONG, HONEY, FENNEL, PEPPERMINT & GINGER ALE  
Refreshing & long; a great place to start your journey

### Secret Garden 130

GIN, SENCHA, SORREL, ELDERFLOWER & VERJUS  
Fresh and herbaceous

### Fleur de Lis 135

RUM, APPLE, SAGE, EARL GREY & FLEUR-DE-LIS AKEVITT  
A silky soft & fruity punch; our signature cocktail

### Somewhere Around Daiquiri 130

RUM, APRICOT, ALMOND & VERJUS  
Sour and smooth with delicate fruit notes

### Cosmic Colada 130

RUM, PINEAPPLE, BANANA, LIME, COCONUT & TONKA  
Sweet retreat, a twist on the timeless classic

### Seedlip & Tonic 90

SEEDLIP & TONIC  
That refreshing feeling // Non-alcoholic cocktail

### Sweet Scarlet Jo 90

A VERRE APRÈS, GRENADINE & SODA  
Elegant, sweet & blushing red cheeks // Non-alcoholic cocktail

### Cocktail of the Week

ALWAYS A TASTEFUL SURPRISE

## CLASSICS

### Pisco Sour 130

PISCO, LIME JUICE, SUGAR, EGG WHITE & ANGOSTURA

### Martini 130

GIN & VERMOUTH

### Negroni 120

GIN, CAMPARI & VERMOUTH

### Old Cuban 150

RUM, CHAMPAGNE, MINT, SUGAR & LIME

### Sazerac 165

SAZERAC RYE, ABSINTH & BITTERS

Please note that we require a credit card with large groups and big spenders

# BRØNNUM

## CHAMPAGNE, CRÉMANT & WINE

### Champagne

NV Louis Roederer, Collection 242	135 / 750
NV Barnaut, Brut Nature, Grand Cru	165 / 900
NV Barnaut, Rosé Authentique, Grand Cru	170 / 950

### Crémant

NV Domaine Ligier, Crémant du Jura, Blanc de Blancs	100 / 475
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### White

2020 Dom. de Celliers de Creys, Le Cuvée de Gueux Jaquère & Altesse	110 / 500
2018 Dom. de la Verpaille, Cuvée Harmonie Chardonnay	100 / 475
2019 Frédéric Cossard Chardonnay	650
2019 Frédéric Cossard, Feel Good Savagnin	750
2019 Jean Claude Rateau, Beaune 1. cru, Les Coucheries Chardonnay	800

### Rosé

2020 Castillo de Monte La Reina, Pinktone Tempranillo	80 / 375
2019 Dom. Marchand Frères, Cuvée Béatrice Pinot Noir / Gamay	95 / 450

### Red

2019 Chapuis & Chapuis, Bourgogne Rouge Pinot Noir	110 / 500
2019 Domaine Foillard, Morgon Côte de Py Gamay	95 / 450
2018 Dom. Marchand Frères, Cuvée Eline Pinot Noir	125 / 575

## BEER, CIDER & SNACKS

### Beer & Cider

FIRST MATE PILSNER <i>Svaneke Brewery, Bornholm, Denmark</i>	60
BLONDE <i>Svaneke Brewery, Bornholm, Denmark</i>	65
BROWN ALE <i>Svaneke Brewery, Bornholm, Denmark</i>	65
INDIA PALE ALE <i>Svaneke Brewery, Bornholm, Denmark</i>	65
CIDER <i>Demi Sec &amp; Organic, Kernegaarden, Fejø, Denmark</i>	75

### Snacks

Salted Crips	40
Amazing Green Olives	40
Smoked Almonds	40
Saucisse & Chorizo with Mustard & Cornichons	85
Danish Organic Hops Cheese with Rye Chips & Blackcurrant Jam	95

All cocktails & snacks may contain traces of allergens.  
Please ask your server for more details