

champagne cocktail**THYME FOR QUINCE**

fruity & herbaceous

Laherte Frères Champagne
Cold Hand Winery Quince Wine
Cointreau Noir
Lemon Thyme

140 kr**all day sour****CPR MARGARITA**

fruity & spiced

Tapatio Blanco Tequila
Cardamom & Jalapeño Syrup
Pineapple
Lime Juice

125 kr**quencher****TREACLE PART DEUX**

spiced & summery

Zacapa Edicion Negra
St. Germain Elderflower Liqueur
Ginger & Rosemary Syrup
Lemon Bitters
Sunflower Seed Infused Apple Juice

140 kr**non alcoholic****AN APPLE A DAY**

fresh & rich

Lemon Juice
Sunflower Seed Infused Apple Juice
Ginger & Rosemary Syrup
Fever-Tree Soda

70 kr



pick me up

BRØNNUM BLOODY MARY

full & complex

Dill Aquavit
Homemade Tomato & Spice Blend
Bybi Urban Honey
Lemon Juice

140 kr



quencher

MATCHA MINT JULEP

refreshing & herbal

Four Roses Small Batch Bourbon
Matcha Tea
Mint
Sugar Syrup
Peach Bitters

140 kr



all day sour

CLOVER CLUB SOUR

fruity & fresh

Taffel Akvavit
Dolin Blanc Vermouth
Raspberry Syrup
Red Sorrel
Lemon Juice

130 kr

TRY OUR COCKTAIL OF THE MONTH

A varying range of seasonal
House creations & classic cocktails.
Please ask us. We will love to let you know.

120-160 kr

**fizz****JUST DILL WITH IT**

fresh & herbal

Tanqueray No. TEN Gin
 Dill Cordial
 Lemon Juice
 Hibiscus
 Lambic Beer

135 kr

**FINE SPIRITS & GREAT
 CHAMPAGNE**

We have an extensive range of amazing spirits and small selection of fine champagne. Ask for the list or swing by the bar for a look in the cabinets.

**long drink****CIDER SPRITZ**

complex & herbal

Lillet Blanc
 Suze Aperitif
 Longeteau Ruhm Agricole
 Citrus Cordial
 Kernegaarden Organic Apple Cider

135 kr**non alcoholic****SUMMER BLAST**

fresh & citrusy

Seedlip Grove 42
 Citrus Cordial
 Mint
 Lemon Juice
 Grapefruit Blast Soda

70 kr

YES, WE DO MAKE GIN & TONIC

We do ours with Fever-Tree tonic and your choice of Gin. We suggest the bright citrusy & full **Tanqueray TEN**, the classic & earthy **Plymouth** or choose **Hendrick's** for those fresh & light floral notes.

CHEERS



aperitif

CORE VALUE

complex & bitter

Boulard Grand Solage Calvados
Lairds Applejack
Dubonnet
Martini Bitter
Fejø Eau de Vie

130 kr



after dinner

NAUGHTY ALEXANDER

creamy & fruity

Havana Club 3 Rum
Apricot Brandy
Crème de Cacao
Pineapple & Pink Peppercorn Shrub

125 kr



hot drink

BRØNNUM IRISH COFFEE

rich & creamy

Tullamore DEW & Phoenix Whiskey
Teeling Small Batch Whiskey
Connemara Whiskey
Cane Sugar
Espresso
Liquorice Cream

140 kr

FINE SPIRITS



Eclectic and exclusive LOUIS XIII is perhaps the most iconic Cognac in the world.

Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, LOUIS XIII is an exquisite blend of up to 1,200 eaux-de-vie sourced 100% from Grande Champagne, the first cru of the Cognac region.

We are proud to be able to offer our guest this unique experience. We recommend enjoying LOUIS XIII neat. (But our bartenders would be thrilled to make you a LOUIS XIII cocktail if you wish).

1000 kr / 2 cl

Cocktails from **2000 kr**



The Iconica Collection is a celebration of age-old tradition, the skill and passion of the Maestros del Ron Cubano and a homage to the Cuban culture and way of life.

Try them neat or with a small block of ice in a full 4 cl serve:




SELECCIÓN DE MAESTROS	90 kr
AÑEJO 15 AÑOS	190 kr
UNIÓN	275 kr
TRIBUTO 2018	230 kr

A TASTING OF ALL 4 **440kr / 2 cl of each**

MAESTROS MANHATTAN	135 kr
THE 15TH FASHIONED	240 kr

HAVANA CLUB UNION & COHIBA SIGLO VI **520 kr**

CHAMPAGNES

			 mgn
LAHERTE FRÈRES "ULTRADITION" NV	120 kr	650 kr	
LE MESNIL, BLANC DE BLANCS, GRAND CRU NV	135 kr	750 kr	1450 kr
RUINART, BLANC DE BLANCS NV		1150 kr	
BOLLINGER ROSÉ NV	175 kr	1050 kr	1950 kr
HOMMAGE A WILLIAM DEUTZ 2010	265kr	1800 kr	
DEUTZ DEMI SEC 2012		950 kr	

CHAMPAGNES



DRAPPIER, BRUT NATURE SANS SOUFRE NV

750 kr

BOLLINGER SPECIAL CUVÉE NV

900 kr

1850 kr

DOM PÉRIGNON 2009

2600 kr

KRUG GRANDE CUVÉE NV

2600 kr

DEUTZ BRUT CLASSIC

800 kr

1500 kr

AMOUR DE DEUTZ 2008

2300 kr

Extensive Champagne list available. Curious? Please ask your server

WHITE WINES



SAUVIGNON BLANC "LE BLANC DE LA MARIEE"

Domaine de la Garrelière, Touraine, Loire, France, 2018

80 kr

400 kr

RIESLING, TRUM

Pichler-Krutzler, Wachau, Austria, 2015

475 kr

DELOACH CHARDONNAY

Russian River Valley, California, USA, 2015

110 kr

550 kr

CHASSAGNE-MONTRACHET 1ER CRU MORGEOT

Burgundy, France, 2014

800 kr

ROSE WINE

LUC SAINT - ROCHE "CUVÉE DES VIGNERONS"

Mont Baudile, Languedoc, France, 2018

75 kr

375 kr

RED WINES



LE ROUGE DES CORNUS

Domaine de la Garrelière, Touraine, Loire, France, 2017

80 kr

400 kr

RYDER ESTATE CABERNET SAUVIGNON

Central Coast, California, USA, 2014

445 kr

BAROLO MARCENASCO RENATO RATTI

Barolo, Italy, 2013

115 kr

575 kr

GEVREY-CHAMBERTIN 1ER CRU LAVEAUX ST. JACQUES

Domaine Frédéric Esmonin, France, 2014

750 kr

SNACKS

GREAT NUTS

Mixed with a touch of smoke.

35 kr

MARCONA ALMONDS

Gently roasted & delicately salted.

40 kr

CHIPS & DIP

Sea salted potato crisps & a cheeky dip on the side.

40 kr

GREEN OLIVES

Great flavour in green packages. Mind the stone.

35 kr

SAUCISSE & CHORIZO

Air dried & bite sized. Sausages rolled in parmesan & spanish style chorizo with mustard & cornichons.

75 kr

RILLETTES

From La Grande Charcuterie de Bordeaux.

Served with rye chips, mustard & cornichons.

90 kr

COMTÉ DE ST ANTOINE

Cheese with character. Matured for 16 months and served with rye chips & chutney.

90 kr

BEERS & CIDER

Svaneke Brewery, Bornholm, Denmark

COPPER-KEEPER

light & crisp organic lager. 4,2%
60 kr

Svaneke Brewery, Bornholm, Denmark

BLONDE

light & fruity wheat beer. 4,6%
60 kr

Stone Brewing, Berlin Germany/USA

GO TO IPA

citrusy & bitter india pale ale. 4,8%
70 kr

Brønnums

SEASONAL BEER

Smaller batches of great flavours from
our brewing partners around the world

Please ask for details

Kernegaarden, Fejø, Denmark

APPLE CIDER

dry & fresh organic cider. 4,5%
75 kr

CIGARS

Cohiba

ROBUSTO

spicy, sturdy & full
225 kr

Cohiba

SIGLO VI

spicy, sturdy & full
295 kr

Montecristo

NO.4

spicy, nutty & medium
115 kr

Romeo y Julieta

CHURCHILL

large, earthy & medium
225 kr

Romeo y Julieta

ROMEO NO.1

earthy, complex & medium
105 kr

Hoyo De Monterrey

EPICURE NO.2

wood, smooth & light
125 kr

H. Upmann

NO.2

earthy, smooth & medium
140 kr

SOFT DRINKS

SAN PELLEGRINO	35 kr
PINK GRAPEFRUIT BLAST <small>Tuxen Brewing Co</small>	35 kr
GINGER ALE, GINGER BEER, TONIC <small>Fever-Tree</small>	35 kr
COCA COLA / LIGHT	35 kr
ORGANIC APPLE <small>Bornholms Mosteri</small>	40 kr
ORGANIC CRANBERRY <small>Bornholms Mosteri</small>	40 kr

Or try one of our fantastic alcoholfree cocktails

COFFEE & TEA

DOUBLE ESPRESSO / AMERICANO	35 kr
CORTADO / CAPPUCINO / CAFFE LATTE	40kr
ORGANIC EARL GREY TEA FROM A.C.PERCH'S	40 kr
BRØNNUM IRISH COFFEE <small>Irish Whiskey, Cane Sugar, Coffee, Liqourice Cream</small>	140 kr