



**champagne cocktail****GARDEN OF EDEN**

fruity &amp; spiced

Laherte Frères Champagne  
 Wolfschmidt Kummel  
 Homemade Apple & Lavender Shrub  
 Bornholms Apple Juice

**140 kr****all day sour****LITTLE MEXICAN MERMAID**

fresh &amp; herbal

La Escondida Mezcal  
 Yellow Chartreuse  
 Lime Juice  
 Peach & Rhubarb Foam

**130 kr****quencher****WINTER COBBLER**

refreshing &amp; fruity

Plymouth Sloe Gin  
 Hennessy Cognac  
 Port & Red Wine  
 Cherry & Orange  
 Lemon Balm & Spice

**125 kr****non alcoholic****TANGERINE TANTRUM**

citrusy &amp; fresh

Tangerine Cordial  
 Seedlip Grove 42  
 Lemon Juice  
 Fever-Tree Tonic  
 Lemon Balm

**70 kr**



**after dinner**

## HEARTBEET

complex & spiced

Four Roses Small Batch Bourbon  
Prunus Nigra Cherry Wine  
Beetroot & Ginger Cordial  
Rosemary  
Aphrodite Bitters

**130 kr**



**pick me up**

## BRØNNUM BLOODY MARY

full & complex

Seaweed Infused Dill Aquavit  
Homemade Pickled Tomato Juice  
Smoked Salt  
Copenhagen By-Bi Honey  
Lemon Juice

**140 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**

---

**old fashioned**



## ALL THE KINGS MEN

spiced & full

The Dalmore Cigar Malt  
Homemade Pineapple Shrub  
Pink Peppercorns  
Peychaud's Bitters

**150 / 600 kr**

**fizz****YOUR DAILY DOSE**

creamy &amp; citrusy

Tanqueray No. TEN Gin  
 China China Orange Liqueur  
 Seedlip Grove 42  
 Tangerine Cordial  
 Cream & Lemon Juice  
 Peychaud's Bitters  
 Fever-Tree Ginger Ale

**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 HOUSE EDITION**

buttery &amp; dry

Brown Butter Washed Zacapa Negra Rum  
 Falernum Liqueur  
 Cane Sugar  
 Mint  
 Kernegaarden Organic Dry Cider

**140 kr****non alcoholic****BEET IT**

fresh &amp; spiced

Beetroot & Ginger cordial  
 Lemon & Carrot Juice  
 Rosemary  
 Fever-Tree Ginger Beer

**70 kr**

---

## YES, WE DO MAKE GIN & TONIC

We do ours with Fevertree tonic and your choice of Gin. We suggest the bright citrusy & full **Tanqueray TEN**, the classic & earthy **Plymouth** or go complex **Monkey 47** for that full on experience.

## CHEERS

---

**hot drink**



## BRØNNUM IRISH COFFEE

rich & creamy

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

140 kr

**after dinner**



## THE ANDERSON TWO STEP

Choose FLIP OR SOUR

Coffee Infused O.P. Anderson Aquavit  
Pedro Ximenes Sweet Sherry  
Carpano Antica Formula Vermouth  
Cane Sugar  
Aztec Chocolate Bitters

While creating this cocktail we ended up with not just one, but two gorgeous and very different drinks from the same base ingredients. We could not decide and included them both. Now you have to choose;

## FLIP IT WITH WITH A WHOLE EGG OR SOUR IT UP WITH LEMON JUICE

130 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	<b>90 kr</b>
AÑEJO 15 AÑOS	<b>190 kr</b>
UNIÓN	<b>275 kr</b>
TRIBUTO 2018	<b>230 kr</b>

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

MAESTROS MANHATTAN	<b>135 kr</b>
THE 15TH FASHIONED	<b>240 kr</b>

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	245kr	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

2200 kr

KRUG GRANDE CUVÉE NV

2200 kr

DEUTZ BRUT CLASSIC

800 kr

1500 kr

AMOUR DE DEUTZ 2008

2200 kr

---

Extensive Champagne list available. Curious? Please ask your server



## WHITE WINES



### SAUVIGNON BLANC "CENDRILLON"

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

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, 2016

75 kr

375 kr

## RED WINES



### IL FAIT TRÉS SOIF

Maxime-François Laurent, Rhône, 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**

### 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
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