

champagne cocktail**FEMME FATALE**

fruit, spice & hollywood-danger

Laherte Frères Champagne
 Fejø Calva
 Ruby Port
 Balsamic Syrup

140 kr**aperitif****AVALANCHE NEGRONI**

complex & herbal

Tanqueray Gin
 Dolin Blanc Vermouth
 Green Chartreuse
 Suze Aperitif
 Crème de Menthe

125 kr**all day sour****TRUE BLUE**

fruity, fresh & SO 80ies

Ketel one Vodka
 Curaçao
 Moesgaard Tangerine
 Mozart Dry Chocolate Spirit
 Grapefruit & Lemon

125 kr**non alcoholic****PROHIBITION CUP**

fresh & spiced

Gnista Floral Wormwood
 Bornholm Mosteri Apple juice
 Thyme syrup
 Lime & Coconut
 Ginger Beer

60 kr



quencher

ELLIS ISLAND HIGHBALL

refreshing & herbal

Lillet Blanc Aperitif Wine
Talisker 10 years Single Malt
Averna Amaro
Ginger Ale

120 kr



old fashioned

NUT ROCK & RYE

fruity & boozy

Hazelnut infused Bulleit Rye
Malus X Feminam Apple Wine
Olorosso Sherry
Maple Syrup
Abbots Bitters

135 kr



fizz

PERUVIAN FIZZ

fresh & herbal

Pisco Barsol Quebranta
Bitter Truth Pimento Dram
Lime & Pineapple Juice
Thyme Syrup
Peychaud's Bitters
Soda

130 kr

TRY OUR COCKTAIL OF THE MOMENT

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

120-160 kr



all day sour

SEVEN NATION DAIQUIRI

fresh & spiced

Bybi Urban Honey Rum
Banks 5 island Rum
Diplomatico Reserva Exclusiva
Cointreau Noir
Falernum
Aztec Chocolate bitters
Lime

120 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.



pick me up

BRØNNUM BLOODY MARY

full & complex

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

140 kr



all day sour

PAPA'S REMEDY

spiced & fresh

Linie Aquavit
Stauning Peated Whiskey
Honey
Ginger
Lemon

130 kr

YES, WE DO MAKE GIN & TONIC

We suggest the **Malfe Rosa** with grapefruit & rhubarb, the deep complex **Monkey 47 Sloe** or choose **Hendrick's Limited Edition** for those fresh & light floral notes

CHEERS

afterdinner sipper



THE OLD CHERRY QUARTER

fruity & rich

Remy Martin Cognac
Carpano Antica Formula Vermouth
DOM Benedictine
Sour Cherry Syrup
Peach Bitters & Absinthe

135 kr

after dinner



SICILIAN LEMON PIE

rich & creamy

Tapatio Reposado
Limoncello
Schumacher Chili Citron Snaps
Orgeat
Cream

125 kr

hot drink



BRØNNUM IRISH COFFEE

rich & creamy

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

95 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 2019	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
BELLE EPOQUE, PERRIER JOUET 2011		2500 kr	

Extensive Champagne list available. Curious? Please ask your server

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

HOMMAGE A WILLIAM DEUTZ 2010

2600 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

DELOACH CHARDONNAY

Russian River Valley, California, USA, 2017

110 kr

550 kr

CHASSAGNE-MONTRACHET 1ER CRU MORGEOT

Burgundy, France, 2015

800 kr

ROSE WINE

LUC SAINT - ROCHE "CUVÉE DES VIGNERONS"

Mont Baudile, Languedoc, France, 2018

80 kr

390 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, 2016

425 kr

BAROLO MARCENASCO RENATO RATTI

Barolo, Italy, 2013

115 kr

575 kr

GEVREY-CHAMBERTIN 1ER CRU LAVEAUX ST. JACQUES

Domaine Frédéric Esmonin, France, 2014

725 kr

SNACKS

GREAT NUTS

Mixed with a touch of smoke.

35 kr

MARCONA ALMONDS

Gently roasted & delicately salted.

40 kr

GREEN OLIVES

Great flavour in green packages. Mind the stone.

35 kr

CHIPS & DIP

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

40 kr

SAUCISSE & CHORIZO

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

75 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

Svaneke Brewery, Bornholm, Denmark

DON'T WORRY IPA

alcohol-free & fresh 0,0%

50 kr

CIGARS

Cohiba

ROBUSTO

spicy, sturdy & full
230 kr

Cohiba

SIGLO VI

spicy, sturdy & full
295 kr

Montecristo

NO.4

spicy, nutty & medium
120 kr

Romeo y Julieta

CHURCHILL

large, earthy & medium
225 kr

Romeo y Julieta

ROMEO NO.1

earthy, complex & medium
115 kr

Hoyo De Monterrey

EPICURE NO.2

wood, smooth & light
130 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, Cream</small>	95 kr