

Cocktails

Signature Cocktails 120,-

Ginnie In A Bottle

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

Sweet and slightly acidic

Cardamom Kiss

Absolut Blue Vodka, Lemon Juice, Honey Syrup & Cardamom Bitters

Aromatic with a smooth blend of zesty and sweet

It's Cinnamon, Hon

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

Rich and floral with a smooth sweetness

Lions Breath

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

Spicy and sweet, with freshness from the grapes

Smooth Criminal

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

Spicy and earthy with fresh sweetness

Karma Is A Bit Chai

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

Acidic with a smooth blend of spiced sweetness

Cocktail Menu

Choose 3 Cocktails

295,-

Mocktail Menu

Choose 3 Signature Mocktails

200,-

Wine Menu

A set menu of 3 selected wines

295,-

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

Gin & Tonic

Beefeater 0,0% & Tonic

Refreshing with a hint of bitter



Wine Menu

Sparkling

Sparkling Brut	McPherson Winery, Victoria, Australia	85	350
Pet/Nat	Cuvée Noctambule, Vercheny, France	110	495
Champagne Brut	l'Eloquente, Charly-sur-Marne, France	-	650
Soirée Brut Rosé	Grover Zampa, Nandi Hills, India	-	390

Rosé

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

White

Pinot Grigio	Riva d'Oro, Venezie, Italy	85	350
Grüner Veltliner	Helmut Maglock, Kamptal, Austria (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, Germany	-	550
Sancerre	Domaine Tabordet, Loire, France [organic]	-	595
Chardonnay Premium Cuvée	Chartron et Trebuchet, Bourgogne, France	-	695
Chablis Grand Cru	Chartron et Trebuchet, Bourgogne, France	-	1200
Sauvignon Blanc Art Col.	Grover Zampa, Nandi Hills, India	-	510

Orange

Fizzy Orange	Equinox, Germany/Hungary	-	450
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Red

Sangiovese	Luccarelli, Puglia, Italy	85	350
Côtes du Rhône	Alain Jaume, Rhône, France [organic]	90	395
Ripasso Superiore	Semprebon, Valpolicella Classico, Italy	-	450
Pinot Noir	Bogle Winery, California, USA [cert. green]	100	495
Tempranillo Crianza	Ardal, Ribera del Duero, Spain	-	550
Pinot Noir Premium Cuvée	Chartron et Trebuchet, Bourgogne, France	-	695
Pomerol	Château La Croix Saint-Vincent, Bordeaux, France [organic]	-	850
Gevrey Chambertin	Chartron et Trebuchet, Bourgogne, France	-	1100
Flor de Pingus	Dominio de Pingus, Ribera del Duero, Spain	-	1600
Tignanello	Marchesi Antinori, Toscana, Italy	-	2400
Chêne Grande Reserve	Grover Zampa, Nandi Hills, India	-	895

Dessert wine

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

Alcohol free

Sauvignon Blanc Zéro	Chavin, Vin De France, France	-	450
Cabernet Sauvignon	Rawsons Retreat, Nuriootpa, Australia	-	450

**Stocked vintages can be provided by our waiters*

Drinks Menu

Draught Beer

Carlsberg Pilsner 0,5l	55,-
Tuborg Classic 0,5l	55,-
Kronenbourg 1664 Blanc 0,5l	65,-
Kingfisher Premium Lager 0,5l	65,-
Brooklyn Stonewall IPA 0,5l	65,-
Jacobsen Brown Ale 0,5l	65,-
Brooklyn SE 0,4% 0,5l	55,-

Soft drinks

Coca Cola, Coca Cola Zero, Lemon, Sprite Zero, Fanta, Tonic, Ginger Beer 0,5l	45,-
Ginger & Lime Lemonade	45,-
Elderflower & Jasmine Lemonade	45,-
Apple Juice	35,-
Mineralized Still/Sparkling Water <small>Pr. person + free refill</small>	25,-
Mango Lassi	50,-

Warm drinks

Café Latte	45,-
Cappuccino	45,-
Americano	35,-
Espresso	30,-
Chai Latté	40,-
Indian Chai	45,-
Tea	40,-
Hot Chocolate	40,-