

Bibendum

vinbar

Cocktails

Negroni

Cocchi Vermouth, Geranium Gin & Fussetti bitter
105,-

Fall Spiced Old Fashioned

Few Bourbon, Angostura bitters & Honey-thyme & apple sirup
105,-

Old Fashioned

Few Bourbon, Angostura bitters & Cane sugar sirup
105,-

Spritz Noir

Limoncello, Cava & Blackberry sirup
95,-

Aperol Spritz

Aperol, Cava & Sparkling water
105,-

Paloma

Tequila, Three Cents Pink Grapefruit Soda & Lime
105,-

Dark & Stormy

Plantation Rum, Naturfrisk Gingerbeer, Lime & Angostura bitters
95,-

Vermouth & Tonic

Moderne Orange Vermouth & Fever-tree Tonic
95,-

Gin & Tonic

Geranium Gin & Fever-tree Tonic
95,-

Amaro & Tonic (non alcoholic)

Lucano Amaro zero alcohol & Fever-tree Tonic
85,-

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Avec

Armagnac <i>Gelas 10 års</i>	85,-	Tequila <i>Ocho Blanco</i>	60,-
Cognac <i>Pierre Fernand Reserve 1'er Cru</i>	125,-	Tequila <i>Blanco Calle 23</i>	85,-
Calvados <i>Pere Jules 3 ans Pays D'Auge</i>	75,-	Rom <i>Clement Vieux Agricole Select Barrel</i>	75,-
Grappa <i>Marolo Barbaresco Doppio Fusto</i>	95,-	Whisky <i>Nikka from the barrel</i>	110,-
Grappa <i>Marolo Barbera</i>	85,-	Whisky <i>Few Straight Bourbon</i>	95,-
Vermouth 6 cl. <i>Cocchi Dopo Teatro Amaro</i>	75,-	Whisky <i>Glen Scotia Double cask PX Sherry cask finish</i>	95,-
Vermouth 6 cl. <i>Moderne orange</i>	75,-		

Kaffe

Espresso	25,-	Dobbel Espresso	30,-
Americano	30,-	Cortado	33,-
Cappuccino	45,-	Café Latte	45,-
		Petit Four	35,-

Wine of the week

Every week we choose a special wine from our bible to pour by the glass