

Cocktails

Negroni

Cocchi Vermouth, Geranium Gin & Fussetti bitter 110,-

Old Fashioned

Few Bourbon, Angostura bitters & Cane sugar sirup 110,-

“Koldskål” clarified milk punch

Strawberries, Rum, Vanilla vodka, Biscuits & Lemon 110,-

Paloma

Tequila, Three Cents Pink Grapefruit Soda & Lime 110,-

Aperol Spritz

Aperol, Sparkling wine & Sparkling water 110,-

Dark & Stormy

Plantation Rum, Gingerbeer, Lime & Angostura bitters 105,-

Vermouth & Tonic

Moderne Orange Vermouth & Fever-tree Tonic 105,-

Gin & Tonic

Geranium Gin & Fever-tree Tonic 105,-

Amaro & Tonic (non alcoholic)

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

Citrus Spritz (non alcoholic)

Limoncello zero alcohol & Three Cents Grapefruit Soda 85,-

Bibendum

vinbar

Avec

Armagnac <i>Gelas 10 års</i>	95,-	Tequila <i>Ocho Blanco</i>	60,-
Cognac <i>Pierre Fernand 1'er Cru Reservé</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 Barolo barrique</i>	95,-	Whisky <i>Nikka from the barrel</i>	110,-
Grappa <i>Marolo Barolo</i>	95,-	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,-		

Coffee

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

Wine of the week

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