

Serveres fra 12.00 – 23.00 / Served from 12.00 – 23.00

SNACKS

Saltede marcona mandler <i>/Salted marcona almonds</i>	45,-
Rodfrugts chips med aromatisk mayonnaise <i>/Root vegetable chips with aromatic mayonnaise</i>	45,-
Krogmodet flæskesvær med piment <i>/Pork cracklings with piment</i>	45,-
Hvidløgsbrød med urter <i>/Garlic bread with herbs</i>	55,-

FADØL

Heineken" Extra Cold" - 0,25/0,5l <i>Alk: 4,6%</i>	38/65,-
Royal "Øko Classic" - 0,3/0,4l <i>Alk: 4,6%</i>	43/65,-
Fuglsang Øko pilsner - 0,4L <i>Alk: 4,8%</i>	65,-
Ølbræt – 4 slags a 15cl. af tjenerens valg	98,-
"Gæste Øl" 0,4l <i>Spørg Deres tjener</i>	70,-
Too Old To Die Young Great Grandpa Hazy 0,4L <i>Alk 5,9%</i>	70,-
Craftbeers by Anarkist New England IPA – 0,4l <i>Alk: 5,4%</i>	70,-
Santas Fruit - 0,4L <i>Alk: 5,9%</i>	70,-
Edelweiss Wheat Beer – 0,5l <i>Alk: 5,0%</i>	70,-
Schiøtz Mørk Mumme <i>Alk: 6,5%</i>	70,-
Nørrebro Bryghus Nørrebro Bryghus Julebryg – 0,4l <i>Alk: 7,3%</i>	70,-
ALKOHOLFRI ØL <i>/Non-alcoholic beer</i> Heineken 0.0% 0,33l	38,-
Anarkist Hazy IPA 0,5% flaske - 0,5l	60,-

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LÆSKEDRIKKE

/SOFT DRINKS

Flaske sodavand 0,25 cl.

38,-

/Bottle of soda 0,25cl.

Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free,
Faxe Kondi Orange Free, Mirinda Lemon

Filtreret vand ad libitum pr pers.

20,-

Ved køb af øvrige drikkevarer, er vandet gratis

/Filtered water price per pers.

By buying other drinks, the water is for free.

Økologisk lemonade fra Rebæl

/Organic gastro lemonade from Rebæl

Hyldeblomst lemonade: Hyldeblomst - Mynte – Citron

48,-

/Elderflower lemonade: Elderflower - Mint – Lemon

Fersken lste: Fersken - Hvid te – Citronverbena

48,-

/Peach Iced tea: Peach – White tea – Lemon verbena

Æblemost: Æble - Kamille – Kardemomme

48,-

/Apple cider: Apple – Chamomile – Cardamom

Rabarber lemonade: Rabarber - Vanilje – Roser

48,-

/Rhubarb lemonade: Rhubarb – Vanilla – Roses

Citron lemonade: Citron - Ingefær – Honning

48,-

/Lemon lemonade: Lemon - Ginger – Honey

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VARME DRIKKE

/HOT DRINKS

Stempelkaffe pr. person 40,-
/French press coffee pr. Pers.

Espresso 30,-
/Espresso

Cafe Latte / Cappuccino 40,-
/Café Latte / Cappuccino

Americano 35,-
/Americano

Varm chokolade med flødeskum 48,-
/Hot Chocolate with whipped cream

Irish Coffee med 4 cl. 110,-
Irish Coffee with 4cl.

Bradley's Organic Tea 40,-
White tea Strawberry & Vanilla Øko

Black tea Red Fruit Øko

Earl Grey Øko

Green tea lemon Øko

SØDT

3 stk. små kager 65,-
/3 small cakes

Fyldte chokolader fra Valrhona - 3 slags 45,-
/Chocolates from Valrhona

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COCKTAILS

Espresso Martini (classic)	110,-
Absolut Elyx vodka – Espresso – Kahlúa – Chocolate bitters	
Whiskey Sour (classic)	110,-
Four Roses bourbon – Lime – Egg white – Simple syrup – Bitters	
Negroni (classic)	110,-
Gin – Campari – Vermouth	
Rosemary Sour (Signature)	110,-
Cranberry Gin – Cointreau – Cranberry – Rosemary Syrup – Lime - Egg white	
Pumpkin Special (signature)	110,-
Pumpkin Snaps – Havana Club 7 añs rum – Egg white – Lime – Simple syrup	
Staycation (signature)	110,-
Aperol – Havana Club 7 añs rum – Pineapple – Mango – Coconut	
Cloud 19 (signature)	110,-
Malfy Con Limone gin – Rhubarb – Lemon – Gin foam	
Spritz	
Hugo Spritz	110,-
Ellenor elderflower liqueur – Cava – Lime – Mint	
Lillet Spritz	110,-
Lillet Blanc – Cointreau – Cava – Orange – Soda	

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GIN & TONIC	
Malfy Originale	110,-
Malfy Con Limone	110,-
Malfy Con Arancia	110,-
Malfy Gin Rosa	110,-
Beefeater 24	128,-
Hendrick's	138,-
Monkey 47	148,-
LONG DRINKS	
Mojito	125,-
Havana Club 3 años rum – Sugar – Lime – Mint – Soda	
Gin Hass	110,-
Malfy Con Limone – Mango – Lemon soda	
Dark 'n' Stormy	110,-
Havana Club 7 años rum – Lime – Ginger Beer – Angostura bitters	
CIDERS	
Nørrebro Bryghus Æblecider ØKO 33cl	60,-
<i>Alk 4,9%</i>	
Happy Joe Red Love Cider 27,5cl	65,-
<i>Alk 4,5%</i>	
BOTTLE OF THE HOUSE	795,-
Malfy gin – Absolut vodka – Havana Club 3 años rum	
Inkl. 5 fl. soda/ 5 bottles of sodas included	
Lux bottle	1195,-
Hendrick's – Monkey 47 – Havana Club 7 años rum	
Inkl. 5 fl. soda/ 5 bottles of sodas included	
1 fl. Likør / Bailey	595,-
One bottle of liquor / Bailey	
1 fl. Husets cognac	995,-
Cognac of the house	

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MOUSSERENDE VIN /SPARKLING WINE	GL./FL.
N.V. Brachetto d'Acqui San Maurizio, Vallebelbo, Piemonte, Italien	80/395,-
N.V. Cava Brut, Cavas Marevia, Valencia, Spanien	90/450,-
N.V. Brut Universelle, Baron d'Albert, Champagne, Frankrig	125/795,-
HVIDVIN /WHITE WINE	
Dagens glas	80,-
2022 Gocce Chardonnay, Roots Beverages, Sicilien, Italien	75/350,-
2022 Riesling Trocken, Schloss Lieser, Mosel, Tyskland	95/475,-
2022 Sauvignon Blanc, Misty Cove, Marlborough, New Zealand	95/475,-
2022 Bourgogne Blanc, Jean-Marc Brocard, Bourgogne, Frankrig	115/595,-
2023 Grüner Veltliner, Jurtschitsch Sonnhof, Kamptal, Østrig	475,-
2022 Lush Green, Guldbæk Vingaard, Svenstrup, Danmark	495,-
2021 Riesling Trocken, Weingut Keller, Rhenihessen, Tyskland	595,-
2021 Chablis, Domaine Dupré, Bourgogne, Frankrig	695,-
2023 Sancerre, Jean Paul Balland, Loire, Frankrig	695,-
2020 Pouilly-Fuissé, Chateau Rontets, Bourgogne, Frankrig	795,-
2022 Macon Verze, Domaines Leflaive, Bourgogne, Frankrig	895,-
2018 Saint-Aubin 1. Cru, Arnaud Baillet, Bourgogne, Frankrig	995,-

*Ønsker I et større vinudvalg?
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RØDVIN /RED WINE	GL./FL
Dagens glas	80,-
2022 Gocce Nero d'Avola, Roots Beverages, Sicilien, Italien	75/350,-
2021 Pinot Noir, Von Göhler, Baden, Tyskland	95/475,-
2022 Cotes-du-Rhone, Maison Pierrond, Rhone, Frankrig	95/475,-
2021 Chianti Classico, Borgo Scopeto, Toscana, Italien	100/495,-
2022 Bourgogne Rouge, Domaine Lupé-Cholet, Bourgogne, Frankrig	115/595,-
2023 Barbera d'Alba, Grimaldi, Piemonte, Italien	595,-
2013 Lalande de Pomerol, Domaine de Musset, Bordeaux, Frankrig	595,-
2019 Cabernet Sauvignon, Columbia Crest, Washington State, USA	595,-
2018 Matambres, Monteabellon, Ribera del Duero, Spanien	695,-
2018 Chateauneuf-du-Pape, Chateau Maucoil, Rhone, Frankrig	750,-
2021 PSI, Dominio de Pingus, Ribera del Duero, Spanien	795,-
2018 Brunello di Montalcino, Piancornello, Toscana, Italien	795,-
2020 Hacienda Monasterio, Ribera del Duero, Spanien	895,-
2019 Morey- Saint - Denis, David Duband, Bourgogne, Frankrig	1095,-

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ROSÈ /ROSÈ	GL./FL
2023 Tempranillo Momento Rosa, La Mancha, Spanien	80/375,-
2022 Senftenberg Mercaz Rosé, Proidl, Niederösterreich, Østrig	495,-
2019 "Nais" Domaine de la Perrieres, Languedoc, Frankrig	495,-
2018 "Dybe Rødder" Rosé, Neder Kjærsholm, Kjellerup, Danmark	495,-
2022 Côtes de Provence "By Ott", Domaine Ott, Provence, Frankrig	550,-
2022 Côtes de Provence, Esprit Gassier, Provence, Frankrig MAGNUM	995,-
SØD VIN / DESSERTVINE	
<i>/ SWEET – DESSERT WINE</i>	
2022 Illmitzer Spätlese, Hans Tschida, Burgenland, Østrig	90/450,-
N.V. Tawny Port, Ramos Pinto, Douro, Portugal	95/495,-

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