

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,-
Hvidløgsbrød med urter <i>/Garlic bread with herbs</i>	55,-

FADØL

/On tap

Heineken Extra Cold <i>Lager – ABV: 4,6% – EBC: 7 – IBU: 18,5</i>	25cl. 38,- / 50cl. 65,-
Royal ØKO Classic <i>Lager – ABV: 4,8% – EBC: 23 – IBU: 19</i>	30cl. 43,- / 40cl. 65,-
Edelweiss <i>Wheat Beer – ABV: 4,9% – EBC: 9,1 – IBU: 9</i>	50cl. 70,-
Anarkist New England <i>IPA – ABV: 5,4% – EBC: 12 – IBU: 18</i>	40cl. 70,-
Anarkist Fizzy Lime Fusion <i>IPA – ABV: 5,0% – EBC: 12 – IBU: 15</i>	40cl. 70,-
Anarkist Bohemian Ballroom <i>Czech Style Lager – ABV: 4,7% – EBC: 11 – IBU: 20</i>	40cl. 70,-
Fast Forward DIPA, Seasonal <i>DIPA – ABV: 8,0% – EBC: 8 – IBU: 25</i>	40cl. 70,-
TOTDY Great Grandpa <i>IPA – ABV: 5,9% – EBC: 7 – IBU: 25</i>	40cl. 70,-
Schiøtz Mørk Mumme <i>Mum – ABV: 6,5% – EBC: 80 – IBU: 25</i>	40cl. 70,-
Happy Joe Dry Apple <i>Cider – ABV: 4,7%</i>	30cl. 60,-
Royal Blanche <i>Wheat Beer: 4,6% – EBC: 6 – IBU: 8</i>	40cl. 70,-

FLASKE

/Bottles

Nørrebro Bryghus Økologisk Æble Cider	33cl. 60,-
Heineken 0.0%	33cl. 38,-
Anarkist American Easy 0,5%	50cl. 60,-
Anarkist Hazy IPA 0,5%	50cl. 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

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

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CLASSICS

Espresso Martini 125,-
Absolut Elyx vodka – Kahlúa – Espresso – Chocolate bitters

Whiskey Sour 110,-
Four Roses bourbon – Lime – Egg white – Simple syrup – Bitters

Negroni 110,-
Malfy Originale gin – Campari – Sacred English Amber vermouth

Hurricane 110,-
Havana Club 3 Años – Havana Club 7 Años – Orange Juice –
Passion Syrup – Grenadine – Lime

SIGNATURE

Cloud 19 110,-
Malfy Con Limone gin – Rhubarb – Lemon – Gin foam

Passion Club 110,-
June Wild Peach gin – Brachetto D'Acqui – Passionfruit –
Peach – Lime

Big In Japan 110,-
Absolut Elyx – Kwaiffee Lychee – Cranberry – Pomegranate –
Coconut – Lime

Solis 110,-
Italicus – Malfy Con Limone – Sauvignon 0,0 – Egg Whites –
Simple Syrup - Lemon

SPRITZ

Chandon Spritz 90,-
Mousserende vin med bittersød appelsin og krydrede noter, frisk syre og let
perlende finish.
*Sparkling wine with bittersweet orange and subtle spice, balanced by fresh
acidity and a light, lively finish.*

Aperol Spritz 110,-
Aperol – Sparkling wine – Orange – Soda

Hugo Spritz 110,-
Ellenor elderflower liqueur – Sparkling wine – Lime – Mint

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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 Havana Club 3 Años rum – Sugar – Lime – Mint – Soda	125,-
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Gin Hass Malfy Con Limone – Mango – Lemon soda	110,-
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Dark 'n' Stormy Havana Club 7 Años rum – Lime – Ginger Beer – Angostura bitters	110,-
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Bottle of the house Malfy gin – Absolut vodka – Havana Club 3 años rum Inkl. 5 fl. soda/ 5 bottles of sodas included	795,-
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Premium bottle Hendrick's – Monkey 47 – Havana Club 7 años rum Inkl. 5 fl. soda/ 5 bottles of sodas included	1195,-
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House Cognac	995,-
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MOUSSERENDE VIN /SPARKLING WINE	GL./FL.
Frankrig / France N.V. Brut Universelle, Baron d'Albert, Champagne	180/900,-
N.V. Cremant d'Alsace "Prestige", Paul Ginglinger, Alsace	120/500,-
Italien / Italy N.V. Prosecco, Rocca dei Forti, Veneto	85/400,-
N.V. Asti, Fiorelli, Piemonte	400,-
Spanien / Spain N.V. Cava Brut, Cavas Marevia, Valencia	90/450,-
ALKOHOLFRI /NON ALCOHOLIC	GL./FL
Mousserende Vin / Sparkling Wine N.V. Alcohol Free Sparkling, Rocca dei Forti, Italien	75/350,-
N.V. Le Blanc Alcohol Free Sparkling, French Bloom, Frankrig	135/750,-
Hvidvin / Whitewine 2021 Sauvignon Blanc Alcohol Free, J. de Villebois, Frankrig	75/350,-
Rødvin / Redwine N.V. Pinot Noir Alcohol Free, Raisin, Frankrig	75/350,-
ROSE /ROSE	GL./FL
Frankrig / France 2022 Côtes de Provence "By Ott", Domaine Ott, Provence	500,-
2022 Côtes de Provence, Esprit Gassier, Provence Magnum	900,-
Spanien / Spain 2023 Tempranillo Momento Rosa, La Mancha	80/375,-

*Ønsker I et større vinudvalg?
Spørg tjeneren efter HimmerLands vinkort.*

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HVIDVIN /WHITE WINE	GL./FL.
Dagens glas / Glass of the day	80,-
Danmark / Denmark 2023 Lush Green, Guldbæk Vingaard, Svenstrup	450,-
Tyskland / Germany 2024 Riesling Trocken, Schloss Lieser, Mosel	95/475,-
2023 Riesling Kabinett "Wehlener Sonneuhr", Schloss Lieser, Mosel	135/675,-
Østrig / Austria 2023 Grüner Veltliner, Jurtschitsch Sonnhof, Kamptal	475,-
Frankrig / France 2023 Riesling, Trimbach, Alsace	95/480,-
2023 Riesling, Trimbach, Alsace Halvflaske	300,-
2013 Clos St. Urban Pinot Gris Grand Cru, Zind Humbrecht, Alsace	750,-
2024 Sancerre, Jean Paul Balland, Loire	575,-
2022 Sancerre "Grande Cuvée", Jean Paul Balland, Loire	750,-
2023 Muscadet Sevre et Main "Les Verger", Luneau Papin, Loire	90/450,-
2023 Bourgogne Blanc, Jean Marc Brocard, Bourgogne	120/500,-
2023 Bourgogne Blanc, Alan Chavy, Bourgogne Magnum	1100,-
2022 Chablis, Domaine Dupré, Bourgogne	550,-
Italien / Italy Gocce Chardonnay, Roots Beverages, Sicilien	80/375,-
Spanien / Spain 2024 Contrapunto Albariño, Bodegas Granbazán, Rías Baixas	425,-
New Zealand 2024 Sauvignon Blanc, Cloudy Bay, Marlborough	650,-

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RØDVIN /RED WINE	GL./FL
Dagens glas / Glass of the day	80,-
Tyskland / Germany	
2023 Pinot Noir, Von Göhler, Baden	90/425,-
Frankrig / France	
2022 Côtes-du-Rhône, Maison Pierrond, Rhône	95/475,-
2023 Châteauneuf-du-Pape, Maison Pierrond, Rhône	800,-
2023 Bourgogne Rouge, Domaine Lupé-Cholet, Bourgogne	135/550,-
2013 Lalande de Pomerol, Domaine de Musset, Bordeaux	95/400,-
Italien / Italy	
Gocce Nero d'Avola, Roots Beverages, Sicilien	80/375,-
2023 Barbera d'Alba, Grimaldi, Piemonte	475,-
2011 Rosso di Montepulciano, Dionora, Toscana	100/500,-
2022 Chianti Classico, Borgo Scopeto, Toscana	475,-
2021 Ripasso Costa Regale, Cantine Lenotti, Veneto	500,-
2019 Ripasso Superiore, Monteci, Veneto Magnum	1100,-
Spanien / Spain	
2022 Hacienda Monasterio, Ribera del Duero	900,-
2011 Rioja, Laderas de Cabama, Rioja	500,-
USA	
2022 Juvenile Zinfandel, Turley, Californien	480,-

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SØDE VINE / SWEET WINE		GL./FL.
2023 Illmitzer Spätlese, Hans Tschida, Burgenland, Østrig		90/450,-
N.V. Tawny Port, Ramos Pinto, Douro, Portugal		95/495,-
N.V. Brachetto d'Acqui San Maurizio, Vallebelbo, Italien		85/400,-
UDVALG AF AVEC /SMALL SELECTION OF AVEC		
Cognac		3 cl.
V.S.O.P	Frapin	75,-
X.O.	Chateau de Beaulon	105,-
Calvados		3cl.
Fine	Famille Dupont	75,-
Horse d'Age	Famille Dupont	105,-
Whiskey		3 cl.
Rye	Stauning Whiskey	105,-
Islay Single Malt 10års	Laphroaig	105,-
Rom / Rhum		3,cl
Terra Verde X.O.	A Clean Spirit	75,-
Likør / Liqueur		3cl.
Baileys Irish Cream		58,-
Cordon Rouge	Grand Manier	65,-
Chartreuse Jaune	Chartreuse	85,-

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