

Serveres fra 12.00 – 23.00 / Served from 12.00 – 23.00

**SNACKS**

Saltede nødder 45,-  
/Salted nuts

**FADØL**

/On tap

Heineken Extra Cold 25cl. 38,- / 50cl. 65,-  
Lager – ABV: 4,6% – EBC: 7 – IBU: 18,5

Royal ØKO Classic 30cl. 43,- / 40cl. 65,-  
Lager – ABV: 4,8% – EBC: 23 – IBU: 19

Edelweiss 50cl. 70,-  
Wheat Beer – ABV: 4,9% – EBC: 9,1 – IBU: 9

Anarkist New England 40cl. 70,-  
IPA – ABV: 5,4% – EBC: 12 – IBU: 18

Anarkist Fizzy Lime Fusion 40cl. 70,-  
IPA – ABV: 5,0% – EBC: 12 – IBU: 15

Anarkist Bohemian Ballroom 40cl. 70,-  
Czech Style Lager – ABV: 4,7% – EBC: 11 – IBU: 20

Himmerland Special Brew, Seasonal 40cl. 70,-  
Irish red ale – ABV: 5,5% – EBC: 40 – IBU: 22

TOTDY Great Grandpa 40cl. 70,-  
IPA – ABV: 5,9% – EBC: 7 – IBU: 25

Schiøtz Mørk Mumme 40cl. 70,-  
Mum – ABV: 6,5% – EBC: 80 – IBU: 25

Happy Joe Dry Apple 30cl. 60,-  
Cider – ABV: 4,7%

Royal Blanche 40cl. 70,-  
Wheat Beer: 4,6% – EBC: 6 – IBU: 8

**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**

<b>Mojito</b> Havana Club 3 Años rum – Sugar – Lime – Mint – Soda	125,-
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<b>Gin Hass</b> Malfy Con Limone – Mango – Lemon soda	110,-
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<b>Dark 'n' Stormy</b> Havana Club 7 Años rum – Lime – Ginger Beer – Angostura bitters	110,-
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<b>Bottle of the house</b> Malfy gin – Absolut vodka – Havana Club 3 años rum Inkl. 5 fl. soda/ 5 bottles of sodas included	795,-
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<b>Premium bottle</b> Hendrick's – Monkey 47 – Havana Club 7 años rum Inkl. 5 fl. soda/ 5 bottles of sodas included	1195,-
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<b>House Cognac</b>	995,-
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MOUSSERENDE VIN /SPARKLING WINE	GL./FL.
<b>England</b>	
N.V. Nyetimber Classic Cuvée	165/1000,-
N.V. Nyetimber Rosé	1250,-
<b>Frankrig / France</b>	
N.V. Champagne Lhuillier Brut Tradition	150/750,-
N.V. Cremant d'Alsace "Prestige", Paul Ginglinger, Alsace	120/500,-
<b>Italien / Italy</b>	
N.V. Prosecco, Rocca dei Forti, Veneto	85/400,-
N.V. Asti, Fiorelli, Piemonte	400,-
<b>Spanien / Spain</b>	
N.V. Cava Brut, Cavas Marevia, Valencia	90/450,-
<b>ALKOHOLFRI /NON ALCOHOLIC</b>	<b>GL./FL</b>
<b>Mousserende Vin / Sparkling Wine</b>	
N.V. Alcohol Free Sparkling, Rocca dei Forti, Italien	75/350,-
N.V. Le Blanc Alcohol Free Sparkling, French Bloom, Frankrig	135/750,-
<b>Hvidvin / Whitewine</b>	
Sauvignon Blanc Alcohol Free, J. de Villebois, Frankrig	75/350,-
<b>Rødvvin / Redwine</b>	
N.V. Pinot Noir Alcohol Free, Raisin, Frankrig	75/350,-
<b>ROSE /ROSE</b>	<b>GL./FL</b>
<b>Frankrig / France</b>	
Côtes de Provence "By Ott", Domaine Ott, Provence	500,-
Côtes de Provence "By Ott", Domaine Ott, Provence <b>Magnum</b>	1200,-
Côted de Provence "By Ott", Domaine Ott, Provence <b>3 Liter</b>	2500,-
Mont Rose, Domaine de Montrose, Pays d'Oc <b>Magnum</b>	800,-
<b>Spanien / Spain</b>	
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,-
<b>Danmark / Denmark</b> Lush Green, Guldbæk Vingaard, Svenstrup	450,-
<b>Tyskland / Germany</b> Riesling Trocken, Schloss Lieser, Mosel	95/475,-
Riesling Kabinett, Weingut Forster, Nahe	95/475,-
<b>Østrig / Austria</b> Grüner Veltliner, Jurtschitsch Sonnhof, Kamptal	475,-
<b>Frankrig / France</b> Riesling, Trimbach, Alsace	95/480,-
Riesling, Trimbach, Alsace <b>Halvflaske</b>	300,-
2013 Clos St. Urban Pinot Gris Grand Cru, Zind Humbrecht, Alsace	750,-
Sancerre, Jean Paul Balland, Loire	575,-
Sancerre "Grande Cuvée", Jean Paul Balland, Loire	750,-
Bourgogne Blanc, Jean Marc Brocard, Bourgogne	120/500,-
2023 Bourgogne Blanc, Alan Chavy, Bourgogne <b>Magnum</b>	1100,-
Chablis, Domaine Dupré, Bourgogne	550,-
<b>Italien / Italy</b> Gocce Chardonnay, Roots Beverages, Sicilien	80/375,-
<b>Spanien / Spain</b> Contrapunto Albariño, Bodegas Granbazán, Rías Baixas	425,-
<b>New Zealand</b> Sauvignon Blanc, Cloudy Bay, Marlborough	650,-

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RØDVIN /RED WINE	GL./FL
Dagens glas / Glass of the day	80,-
<b>Tyskland / Germany</b> Pinot Noir, Von Göhler, Baden	90/425,-
<b>Frankrig / France</b> Côtes-du-Rhône, Maison Pierrond, Rhône	95/475,-
Châteauneuf-du-Pape, Maison Pierrond, Rhône	800,-
Bourgogne Rouge, Domaine Lupé-Cholet, Bourgogne	135/550,-
2013 Lalande de Pomerol, Domaine de Musset, Bordeaux	95/400,-
<b>Italien / Italy</b> Gocce Nero d'Avola, Roots Beverages, Sicilien	80/375,-
Barbera d'Alba, Grimaldi, Piemonte	475,-
2011 Rosso di Montepulciano, Dionora, Toscana	100/500,-
Chianti Classico, Borgo Scopeto, Toscana	475,-
Ripasso Costa Regale, Cantine Lenotti, Veneto	500,-
2019 Ripasso Superiore, Monteci, Veneto <b>Magnum</b>	1100,-
2008 Amarone Della Valpolicella Classico, Monteci, Veneto <b>50 cl.</b>	500,-
<b>Spanien / Spain</b> 2022 Hacienda Monasterio, Ribera del Duero	900,-
2011 Rioja, Laderas de Cabama, Rioja	500,-
<b>USA</b> 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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