ØL & SNACKS

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

SNACKS

Saltede nødder */Salted nuts*	45,-

FADØL

/On tap

Heineken Extra Cold *Lager – ABV: 4,6% – EBC: 7 – IBU: 18,5*	25cl. 38,- / 50cl. 65,-
Royal ØKO Classic *Lager – ABV: 4,8% – EBC: 23 – IBU: 19*	30cl. 43,- / 40cl. 65,-
Edelweiss *Wheat Beer – ABV: 4,9% – EBC: 9,1 – IBU: 9*	50cl. 70,-
Anarkist New England *IPA – ABV: 5,4% – EBC: 12 – IBU: 18*	40cl. 70,-
Anarkist Fizzy Lime Fusion *IPA – ABV: 5,0% – EBC: 12 – IBU: 15*	40cl. 70,-
Anarkist Bohemian Ballroom *Czech Style Lager – ABV: 4,7% – EBC: 11 – IBU: 20*	40cl. 70,-
Himmerland Special Brew, Seasonal *Irish red ale – ABV: 5,5% – EBC: 40 – IBU: 22*	40cl. 70,-
TOTDY Great Grandpa *IPA – ABV: 5,9% – EBC: 7 – IBU: 25*	40cl. 70,-
Schiøtz Mørk Mumme *Mum – ABV: 6,5% – EBC: 80 – IBU: 25*	40cl. 70,-
Happy Joe Dry Apple *Cider – ABV: 4,7%*	30cl. 60,-
Royal Blanche *Wheat Beer: 4,6% – EBC: 6 – IBU: 8*	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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SOFTDRINKS

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

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 Iste: Fersken - Hvid te – Citronverbena 48,-
/Peach Iced tea: Peach – White tea – Lemon verbena

Æblemost: Æble - Kamille – Kardemomme 48,-
/Apple cider: Apple – Chamonile – 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 & SØDT

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

VARME DRIKKE
/HOT DRINKS

Stempelkaffe pr. person */French press coffee pr. Pers.*	50,-
Espresso */Espresso*	30,-
Cafe Latte / Cappuccino */Café Latte / Cappuccino*	40,-
Americano */Americano*	35,-
Varm chokolade med flødeskum */Hot Chocolate with whipped cream*	48,-
Bradley´s Organic Tea White tea Strawberry & Vanilla Øko Black tea Red Fruit Øko Earl Grey Øko Green tea lemon Øko	40,-

SØDT

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

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COCKTAILS

Serveres fra 12.00 – 23.00 / *Served from 12.00 – 23.00*

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

Old Fashioned 110,-
Four Roses Bourbon – Maple Syrup – Bitters – Orange Bitters

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

SPRITZ

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

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

Lillet Spritz 110,-
Lillet Blanc – Sparkling Wine – Orange – Soda

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.

COCKTAILS

Serveres fra 12.00 – 23.00 / *Served from 12.00 – 23.00*

SIGNATURE

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

Pure Passion 110,-
Malfy Originale Gin – Passionfruit – Passionfruit Sirup – Passionfruit Juice – Lime – Egg Whites

Big In Japan 110,-
Absolut Elyx Vodka – Kwai feh Lychee – Cranberry – Pomegranate – Coconut – Lime

Midnight Orchard 110,-
Havana Club 7 Años Rum – Apple Juice – Apple/Vanilla Sirup – Simple Sirup

The Golden Fruits 110,-
Limonchello – Malfy Con Limone Gin – Elderflower – Yuzu Foam

Beekeeper 125,-
Chartreuse Yellow – Ellenor Elderflower Liqueur – Honey – Lemon

Creamy Espretini 120,-
Vanilla Vodka – Kahlúa – Espresso – Egg Yolk

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MOCKTAILS

Serveres fra 12.00 – 23.00 / *Served from 12.00 – 23.00*

CLASSICS

Gin Hass 95,-
Citadelle 0.0% – Mango Sirup – Lemon Soda

Gin & Tonic 95,-
Citadelle 0.0% – Indian Tonic – Lemon

SIGNATURE

Green Sip 95,-
Elderflower – Cucumber – Lime – Soda

Passion Club 95,-
Rebæl Peach Iced Tea – Passion – Peach – Lime – Strawberry

Cloud 19 Mocktail 95,-
Rebæl Rhubarb – Van Nahmen Rhubarb – Lemon – Grenadine – Egg Whites

Pink Blossom 95,-
Van Nahmen Rhubarb – Elderflower – Strawberry – Vanilla – Yuzu – Egg Whites

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DRINKS

Serveres fra 12.00 – 23.00 / *Served from 12.00 – 23.00*

GIN & TONIC

Malfy Originale	110,-
Malfy Con Limone	110,-
Malfy Con Arancia	110,-
Malfy Gin Rosa	110,-
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

Cuba Libre 110,-
Havana Club 3 Años (Havana Club 7 Años +10,-) – Pepsi Cola – Lime

Bottle of the house 795,-
Malfy gin – Absolut vodka – Havana Club 3 Años rum
Inkl. 5 fl. soda/ 5 bottles of sodas included

Premium bottle 1195,-
Hendrick's – Monkey 47 – Havana Club 7 Años rum
Inkl. 5 fl. soda/ 5 bottles of sodas included

House Cognac 995,-

VINKORT

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

MOUSSERENDE VIN */SPARKLING WINE*	GL./FL.
England	
N.V. Nyetimber Classic Cuvée	165/1000,-
N.V. Nyetimber Rosé	1250,-
Frankrig / France	
N.V. Champagne Lhullier Brut Tradition	150/750,-
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	
Sauvignon Blanc Alcohol Free, J. de Villebois, Frankrig	75/350,-
Rødvin / Redwine	
N.V. Pinot Noir Alcohol Free, Raisin, Frankrig	75/350,-

ROSÈ */ROSÈ*	GL./FL
Frankrig / France	
Côtes de Provence "By Ott", Domaine Ott, Provence	500,-
Côtes de Provence "By Ott", Domaine Ott, Provence **Magnum**	1200,-
Côtes de Provence "By Ott", Domaine Ott, Provence **3 Liter**	2500,-
Mont Rosé, Domaine de Montrose, Pays d'Oc **Magnum**	800,-
Spanien / Spain	
Tempranillo Momento Rosa, La Mancha	80/375,-

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

/Want a bigger selection of wines?
Please ask the waiter for the main wine list.

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VINKORT

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

HVIDVIN */WHITE WINE*	GL./FL.
Dagens glas / Glass of the day	80,-
Danmark / Denmark	
Lush Green, Guldbæk Vingaard, Svenstrup	450,-
Tyskland / Germany	
Riesling Trocken, Schloss Lieser, Mosel	95/475,-
Riesling Kabinett "Wehlener Sonneuhr", Schloss Lieser, Mosel	135/675,-
Østrig / Austria	
Grüner Veltliner, Jurtschitsch Sonnhof, Kamptal	475,-
Frankrig / France	
Riesling, Trimbach, Alsace	95/480,-
Riesling, Trimbach, Alsace **Halvflaske**	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 Chardonnay Septembre, Edouard Delaunay, Bourgogne	130/550,-
2023 Bourgogne Blanc, Alan Chavy, Bourgogne **Magnum**	1100,-
Chablis, Domaine Dupré, Bourgogne	550,-
Italien / Italy	
Gocce Chardonnay, Roots Beverages, Sicilien	80/375,-
Spanien / Spain	
Contrapunto Albariño, Bodegas Granbazán, Rías Baixas	425,-
New Zealand	
Sauvignon Blanc, Cloudy Bay, Marlborough	650,-

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VINKORT

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

RØDVIN */RED WINE*	GL./FL
Dagens glas / Glass of the day	80,-
Tyskland / Germany	
Pinot Noir, Von Göhler, Baden	90/425,-
Frankrig / France	
Côtes-du-Rhône, Maison Pierrond, Rhône	95/475,-
Châteauneuf-du-Pape, Maison Pierrond, Rhône	800,-
Bourgogne Rouge, Domaine Lupé-Cholet, Bourgogne	135/550,-
Italien / Italy	
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 **Magnum**	1100,-
2008 Amarone Della Valpolicella Classico, Monteci, Veneto **50 cl.**	500,-
Spanien / Spain	
2022 Hacienda Monasterio, Ribera del Duero	900,-
2017, Vina Marro Rioja Gran Reserva, Domeco de Jarauta, Rioja	750,-
USA	
Juvenile Zinfandel, Turley, Californien	480,-

Ønsker I et større vinudvalg?
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VIN & AVEC KORT

Serveres fra 07.00 – 23.00 / *Served from 07.00 – 23.00*

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

		3 cl.
Cognac		
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,-

Ønsker I et større vinudvalg?
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