Dan Turèll

SODA & JUICES

Coca-Cola	40,-
Coca-Cola Zero	40,-
Sprite Zero	40,-
Sparkling Elderflower	45,-
Sparkling Raspberry	45,-
Bornolms Mosteri - Orange	40,-
Bornholms Mosteri - Apple	40,-

SNACKS & FOOD

Bread & Oil	45,-
Salted Almonds	40,-
Gordal Green Olives	65,-
Vesterhavs Cheese	65,-
Ramson & Vinegar Chips	45,-
Truffle Chips	45,--
Rillettes de Canard	125,-
Magret de Canard fumé	145,-
Pain Grillé	95,-
Empanadas - *ask for varieties*	115,-
Charcuterie Plate	225,-
Chili con Carne	145,-

All cocktails & food may contain traces of allergens
Please ask your server for more details

BAR MENU



All prices are in DKK
When paying with international credit cards fees may apply

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WINE BY THE GLASS

Bubbles/Champagne		Gl./Btl.
NV	Saint Louis, Blanc de Blancs, Brut	75/425
NV	Lagache, Brut, Champagne	120/700
NV	Yvonne Seier Christensen, Skagen Brut	160/900

White wine		
2025	Anciens Temps, Sauvignon Blanc, Gascogne, France	80/400
2024	Kellerhof, Grüner Veltliner, Niederösterreich	90/450
2024	Domaine Paquet, Bourgogne Blanc	100/450
2022	Rita & Rudolf Trossen, Riesling, Mosel	125/625
2023	Isabelle Suire, Saumur Blanc, Chenin Blanc	110/550
2024	Sylvain Pataille, Bourgogne Aligoté	160/800
2023	Maison Pascal Robin, Chablis, L'Orée Délys	200/1000
2023	Domaine Leflaive, Mâcon-Verzé	245/995

Rosé		
2023	Stone Peak, White Zinfandel	80/400
2025	Whispering Angel, Provence	120 / 700

Orange wine		
2023	Weingut Helmut Crist, Wilder Cuvée, Franken 1L	80/450

ASK TO SEE FULL BOTTLE LIST

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DRAFT BEER 40 CL

Carlsberg Lager	70,-
Tuborg Classic	70,-
1664 Kronenbourg	70,-
1664 Kronenbourg Blanc	70,-
Guinness	80,-
Jacobsen Yakima IPA	80,-
Jacobsen Juletid IPA	80,-

BOTTLED BEER 33 CL ±

Tuborg Guldøl	40,-
Tuborg Julebryg	40,-
Brooklyn - Stonewall IPA	50,-
Alefarm - The Past & the Present IPA	200,-
Carlsberg Nordic - Non-alcoholic	35,-
Brooklyn - Special Effects - Non-alcoholic	50,-

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COCKTAIL PITCHERS

495,-

Kiss from a Rose
Infused Vodka - Pepper - Pink Grape

Jazzmin
Gin - Jasmine Leaf - Orange - Crémant



VIRGIN COCKTAILS

90,-

Misty Mint
Tanqueray 0% - Mint - Passionsfruit

Tropical Breeze
Mango - Lemon - Soda

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WINE BY THE GLASS

Red wine		Gl./Btl.
2022	Croix des Vents, Vin de Pays d'Oc	80/400
2020	Stone Barn, Zinfandel, California	90/450
2019	Chateau Odilon, Bordeaux	100/500
2023	Domaine Frédéric Esmonin, Bourgogne Rouge	100/500
2021	Vinas Mora, Kaamen I, Croatia	110/550
2022	Tenuta San Guido, Le Difese, Toscana IGT	155/550
2019	Mauro Marengo, Ravera, Barolo	200/1000
2023	Henri Boillot, Bourgogne Rouge	250/1250



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HOUSEMADE COCKTAILS

All cocktails 140,- | Two of a kind 240,-

Seier | *Smokey & Acidic*
Mezcal - Lemon - Agave - Salt 

Club Tropicana | *Tropical & Fresh*
REAPER - Grappa - Pineapple - Egg Whites 

Pear Pressure | *Velvety & Fruity*
Vanilla Vodka - Bordiga Viol - Pear - Lemon 

Limon Cloud | *Fruity & Acidic*
Mezcal - REAPER - Kombucha - Lemon 

Winter Wonder | *Negroni twist*
Moderne Vermouth - Mondino - Pimento Dram 

Midori Sour | *Fresh & Aromatic*
Midori - Orange - Lemon - Egg Whites 

Blushing Oak | *Sweet & Boozy*
Cognac - Pear - Liqueur43 - Pear 

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CLASSIC COCKTAILS

All cocktails 140,- | Two of a kind 240,-

Sazerac
Michter's Rye Whisky - Absinthe - Bitters

Old Fashioned
Michter's Bourbon - Bitters - Orange

Amaretto Sour
Amaretto - Ketel One Vodka - Egg Whites - Lemon

Margarita | ***Feeling Brave? Make it Spicy!***
Calle 23 Blanco - Bad Dog Orange - Agave

White Negroni
Tanqueray Gin - Vermouth Moderne - Italicus

Espresso Martini
CPH Distillery Coffee Spirit - Badboy Coffee Liqueur - Espresso

Craving something else?
Ask away!