

COCKTAILS

BLACKBERRY SOUR Gin, Blackberry syrup, Lemon juice, Egg white	110
GINGER MERENGUE Whiskey, Ginger syrup, Lemon juice, Merengue, Cinnamon	110
ELDERFLOWER MOJITO Dark rum, Elderflower & Jasmin, Lemon juice	110
LADY BITE Vodka, Raspberry & Strawberry, Egg white	110
BOTANIST Gin, Thyme syrup, Lemon juice	110
LIGHT N' BREEZY Light rum, Dark rum, Gomme, Lime juice, Angostura orange bitter	110
PASSION Light rum, Passion fruit puree, Sugar syrup, Lemon juice	110
BASIL SMASH Gin, Lemon juice, Basil & Timur syrup, Basil leaves	110
CHERRY SOUR Whiskey, Cherry syrup, Lime juice, Egg white	115
ESPRESSO MARTINI Vodka, Khalua, Gomme, Espresso shot	115

WINE & SPRITS

HOMEMADE GLÖGG Roasted almonds, Marinated raisins	75
RED Pinot Noir: Frank Faust Mephisto, DE Tempranillo: Baron de Pilar Crianza, ES	80/350
ROSÉ St. Martin, FR	80/350
WHITE Chardonnay: St. Martin, FR	80/350
SPUMANTE (sparkling wine) San Martino, IT	70/300
SLOE SPRITZ	100
APEROL SPRITZ	100
CAPTAIN'S SPRITZ (no alcohol)	85

OTHER DRINKS

COFFEE & WARM DRINKS

Americano (double shot)	30
Latte (double shot)	45
Cappuchino (double shot)	45
Espresso (double shot)	30
Irish Coffee (with whipped cream, shredded chocolate)	85
Island Toddy	80
Hot Chocolate (with whipped cream)	55
Chai Latte	45
Tea (ask for the assortment)	25

BEER FROM TAP

Tuborg	60
Tuborg Classic	60
1664 Blanc	70
Brooklyn Stonewall	70
Jacobsen Yakima IPA	70

BOTTLED BEER

Tuborg Gold	40
Carlsberg Nordic	40
Brooklyn Lager	45
Grimbergen	45
Double Ambrée	

CANNED BEER FROM TØL

45 Days Organic Pilsner 4,7%	50
Implosion 0,3%	55
City Session 4,5%	55
Tropical Rumble 4,3%	55
Gose to Hollywood 3,8 %	55

WOOD-FIRED PIZZA

BASIL 🌿 Tomato sauce, Fresh mozzarella balls, Basil, Olive oil	95
POTATO 🌿 Tomato sauce, Potatoes, Goat cheese, Red onions turned in balsamic glaze, Rosemary, Garlic	115
SPICY Tomato sauce, Mozzarella, Ventricina (spicy italian sausage), Grilled bell pepper	120
BEEF Tomato sauce, Mozzarella, Bresaola (air dried salted beef), Red onion, Rucola, Balsamic glaze, Garlic, Fresh pepper	120
PESTO 🌿🌿 Pesto, Vegan cheese, Red cherry tomatoes, Red bell peppers	120
TOFU & SHITAKE 🌿🌿 Tomato sauce, Vegan cheese, Sliced shitake, Soft tofu, Truffle oil	120
BIANCA 🌿 Mozzarella, Fresh mozzarella, Tomatoes, Garlic oil, Basil	120

SANDWICH

STEAK Bell peppers, Artichoke, Rucola, Chili-mayo	80
HAM & CHEESE Digekrone, Rucola, Homemade pesto	80
VEGGIE 🌿🌿 Pickled onions, Aubergine, Bell peppers, Rucola, Homemade pesto	80
CHICKEN Pickled onions, Bell peppers, Rucola, Chili-mayo	80

BREAKFAST & SNACKS

SKYR with granola and berry coulis	40
FRESHLY BAKED SOUR DOUGH BREAD with organic butter and "Vesterhavs" cheese	40
BURRATA PLATE High quality burrata cheese, Toasted sourdough bread, Fresh basil, Cherry tomatoes, Olive oil	120
MIXED SNACKS (enough for two) Olives, salted and roasted almonds, ryebread chips, roasted red pepper pesto	85
HOMEMADE ORGANIC LEMONADE Choose between:	45
Blackberry	
Ginger	
Passion	
Rhubarb	
Elderflower	
Thyme & Lemon	
Raspberry & Strawberry	

SALAD

MIXED SALAD 🌿 Carrots, Cucumber, Cherry tomatoes, Onions, Roasted cashew, Homemade sesame dressing	85
HUMMUS DIJON SALAD 🌿 Hummus, Mixed green salad, Shredded beetroot, Bell peppers, Pistachios, Homemade dijon dressing	85

🌿 Vegansk 🌿 Vegetarisk

Please ask the staff about allergenic ingredients in our dishes.

