menu

COCKTAILS

WINTER 25/26

Negroni **95,-**

Our take on a classic. Four Pillars gin, Cucielo and Dolin Vermouth, Campari

UC Sour **110,-**

Whiskey sour with amaretto, cherry and fresh lime (contains egg whites)

Sherry Manhattan **90,-**

Braastad cognac, Pedro Ximenez Sherry, Dolin vermouth

Espresso Dantini **105,-**

Espresso martini “Danished” up with liquorice and akvavit

Rum Buck **90,-**

Twist on a Dark n Stormy. Rum blend, ginger syrup, fresh lime, topped with ginger beer

menu

WINE

the menu is subject to changes

By the glass

Pinot Grigio, Prosecco, Nebbiolo, Sangria, Berry Spritz	65,-

Bubbles

Philippe de Nantheuil, Champagne	695,-
St Louis, blanc de blancs, Cremont	295,-

White

Le grand bourgeois, Sauvignon Blanc	240,-
Dachs, Riesling (medium dry, low acidity)	220,-
Gorgee de Soleil, Chardonnay	250,-

Red

Adaras, Shiraz	240,-
Dachs, Pinot Noir	240,-
Quinta de Saes, Palhete (served cold)	295,-
Monda Voodoo, field blend (f'ing good)	395,-

HOUSE DRINKS MENU

the menu is subject to changes

HOUSE SPIRITS, 4CL + MIXER

Gin, Vodka, Rum, Tequila, Bourbon, Whisky

70,-

HOUSE WINE BY THE GLASS

Pinot Grigio, Prosecco, Nebbiolo, Sangria 50,-

65,-

HOUSE BEERS FROM TAP

Odense Pilsner, Odense Classic, Birra Moretti,
Murphy's Stout **from 50,-**

CRAFT BEERS

Constant changing selection of craft beers from
tap and by the can **from 69,-**

Happy Hour every day from 16:00 - 18:00

Beers

Odense Pilsner, Odense Classic, Birra Moretti 35,-

wine by the glass

Pinot Grigio, Prosecco, Nebbiolo, Sangria 50,-

House spirits, 4 cl. + mixer

Gin, Vodka, Rum, Tequila, Bourbon, Whisky 50,-