

COCKTAILS

same price for all: 85,-

RHUBARBOMB

gin, rhubarb, lime & pomegranate

DARK 'N' STORMY

rum, ginger beer & lime

SCANDINAVIAN ROCKS

gin, lime, cucumber & syrup

GUNROOM G&T

gin, tonic & rosemary

IRISH COFFEE

whiskey, sugar, coffee & cream

WHISKEY SOUR

four roses, lemon & sugar

APPLE COLLINS

gin, apple syrup & lemon

WHITE RUSSIAN

kahlua, vodka & cream

THE BUTCHER'S BOARD 75,-

serrano ham, chorizo, miniature sausages, danish "vesterhav" cheese, olives and a pesto made from tomatoes and bell peppers



NON ALCOHOLIC

BOTTLED LEMONADE _____ 30,-

...ask your bartender!

VIRGIN COCKTAIL _____ 50,-

...ask your bartender!

BEER

TUBORG RÅ _____ 45,-

organic, unfiltered pilsner - draft

CARLSBERG _____ 35,-

pilsner

MIKKELLER _____ 50,-

pilsner, wheat or IPA

ALE NO. 16 _____ 40,-

brown ale from Fyn

BUBBLES

BLANC DE BLANC BRUT _____ 50,- /250,-

charles bailly, burgundy - france

CHAMPAGNE _____ 75,- /450,-

andré clouet, grand cru, bouzy - france