

BEER

DRAUGHT

KRONENBOURG 1664	66
CARLSBERG HOF	63

BOTTLE

STAROPRAMEN	65
OLD SCRATCH AMBER LAGER	69
ESTRELLA GALICIA (25CL)	48
LA CIDRAIE	65

SNACKS

<i>Marcona Almonds</i>	45
<i>Bistro Jarls Mixed Nuts</i>	35
<i>Potatoe Chips</i>	30
<i>Spanish Olives</i>	35



White & Rosé WINE

VIN DE TABLE BLANCS

Ask the staff what's available today 88/325

ANXO MARTIN, *Albarino, Spain* 95

PROVENANCE,
Sauvignon Blanc, South Africa 95

CHABLIS LA CHABLISIENNE,
Chardonnay, France 135

SANCERRE JÉRÔME GUENEAU,
Sauvignon Blanc, France 135

EXTRÊME, PIERRE SPARR
Riesling, France 135

CHÂTEAU RIOTOR ROSÉ,
Grenache/Cinsault/Syrah, France 95

Red WINE

VIN DE TABLE ROUGE

Ask the staff what's available today 88/325

EMILIO MORO,
Temperanillio, Spain 135

BARBERA DÁSTI, MICHELE CHIARLO
Barbera, Italy 95

CÔTES DE RHÔNE, OLIVIER RAVOINE
Grenach/Syrah, France 95

ZIG ZAG ZIN, *Zinfandel, USA* 115

BIG HOUSE RED, *Syrah/Petite Sirah, USA* 95

MAD FISH, *Pinot Noir, Australia* 90

Champagne BY THE GLASS

LOUIS ROEDERER 145

BRUNO PAILLARD 155

MUMM ROSÉ 160

2000 Pol Roger 175



ORANGE BLISS

Orange Rum, limejuice and sugar shaken with fresh egg white served in a frozen Coupette finished with an orange zest.

SIDECAR

Cognac, Cointreau and lemon juice shaken and served in a sugar rimmed Cocktail glass with a lemon zest.

TIKIBILLY

Makers Mark Bourbon, Aperol and fresh limejuice shaken with almondsyrup and a dash of orange bitters, served in a frozen Martini glass with an orange zest.



AVIATION

Gin, maraschino liqueur, Crème de Violette, lemon juice and sugar shaken and served in a chilled Cocktail glass with a maraschino cherry.



MARTINEZ

Plymouth Gin, Carpano Antica Formula, maraschino liqueur and a dash of orange bitters gently stirred with ice and served in a frozen Martini glass with an orange zest.

FRAMBOISE MARTINI

Absolut Vodka, Raspberry liqueur, lemonjuice, sugar and raspberry purée shaken hard and served up in a frozen Cocktail glass.

HEMINGWAY DAIQUIRI

Light Rum, Maraschino liqueur, limejuice and sugar shaken with grapefruit juice, served in a chilled Cocktail glass.

CLOVER CLUB

Beefeater Gin, dry vermouth, raspberry syrup and lemon juice shaken hard with fresh egg white served up in a frozen Coupette glass.



The MAI TAI (TRADER VIC)

In 1944 Victor Jules Bergeron, or Trader Vic as he became known tested a new drink on two friends from Tahiti by the name of Ham and Carrie Guild. After the first sip, Carrie exclaimed, "Mai Tai-Roa Aé" which in Tahitian means Out of this world - the best. So

Bergeron named his drink the Mai Tai.

Havana Club 7y, Orange liqueur and limejuice shaken with housemade almondsyrup, served over crushed ice in a rocksglas.

LONG DRINKS 130 KR/5 CL

PLANTER'S PUNCH
Goslings Black Seal Rum, limejuice, sugar shaken with a dash of Angostura Bitters served over ice with a splash of Soda and finished off with fresh nutmeg.

SAZERAC
An Peychaud Bitter soaked brown sugar cube stitterd with Sazerac Rye strained into a Herbsaint coated Rocks glass, and finished with a lemonzest

HORSE'S NECK
Martell VS Cognac poured over ice with Ginger Ale and Angostura Bitters finished off with a lemoncurl.

TOMMY'S MARGARITA
Viva Mexico Tequila, Agavesyrup and fresh limejuice shaken and served over ice in a Rocks glass.

SLOE GIN FIZZ
Gin, Sloe Gin, lemonjuice and sugar shaken hard with fresh egg white served over ice with a splash of Clubsoda.

PISCO SOUR
Pisco Quebranta, lemon juice and sugar shaken violently with egg white and Amargo bitters, served over ice cube in a Rocks glass.

NEOPOLITAN
Grasovka Bison Vodka and sugar shaken with half n half, served over crushed ice and finished with a Chambord float.



FRESH MIMOSA

Orange liqueur and freshly squeezed juice from half an orange topped with champagne.

SBAGLIATO

Campari and Carpano Antica Formula served over ice in a wine glass, topped up with champagne ,

BERRIED IN THE AFTERNOON

Raspberry liqueur in a Pernod-rinsed flute charged with champagne.

AIRMAIL

Dark rum, Limejuice and Honey shaken hard, topped with champagne.

RUSSIAN SPRING PUNCH
Vodka, Creme de Cassis and lemonjuice shaken and served up in a Coupette, charged with Louis Roederer champagne

Classic CHAMPAGNE COCKTAIL

An Angostura Bitters soaked brown sugar cube and cognac charged with champagne, served in a flute.



We also serve alcohol-free beverages.

