

# C O C K T A I L S

## SEASON ALL 85



### BENNY BLANCO

KYRÖ GIN, LEMON THYME VERMOUTH, TONIC  
*DRY AND HERBAL. WHEN YOU LOVE GIN & TONIC*



### GARIBALDI

CAMPARI SHAKEN WITH VIOLET AND FRESH OJ  
*VELVET AND FRUITY. NICENESS IN A GLASS*



### MARTINI ESPRESSO

BOURBON, CACAO, COLD BREW COFFEE  
*EASY DESSERT. NO FURTHER COMMENTS.*



### POMELO

GIN, BITTER, ELDERFLOWER, LEMON, EGG WHITE  
*FRESH AND ELEGANT. A CUP OF SUMMER.*



### MEADOW

RHUM, PEAR, QUINCE TEA, TONIC  
*LIGHT, FLORAL AND REFRESHING*



### ANGEL'S SHARE

RYE VODKA, CHUN MEE, CUCUMBER, EGG WHITE  
*HERBAL AND FLUFFY*



### LAPSANG BITTER

MEZCAL, CRANBERRY, LAPSANG TEA, BERGAMOTE  
*REFRESHING YET COMPLEX*



### HANAMI

NIKKA WHISKY, BLUEBERRY, CHERRY, LEMONADE  
*EASY AND LIGHT FRUIT*



### GRAPPA DE LAMPONE

RASPBERRIES, LEMON, EGG WHITE, GRAPPA  
*FRESH AND TART*



## HOUSE NEGRONI

ALL NEGRONIS ARE 90.- AND SERVED 'NO ICE'

### ORIGINALE

GERANIUM GIN, CAMPARI, VERMOUTH

### RISTRETTO

BEEFEATER GIN, CAMPARI, COFFEE VERMOUTH

### ALBICOCCA

O. E. GIN, CAMPARI, APRICOT VERMOUTH

### BERGAMOT

BOODLES GIN, MONDINO, BERGAMOT VERMOUTH



## BOTTLED COCKTAILS

WE BATCH AND BOTTLEREST ALL OUR MOST POPULAR COCKTAILS IN ORDER FOR YOU TO TAKE HOME THE BEST FROM YOUR LOCAL BAR. PLEASE ASK FOR PRICES AND OUR SELECTION

## CLASSICS ALL 95



### THE HAZARD

RYE WHISKEY, COGNAC, MAPLE, XOCO BITTERS  
*OUR FAVORITE VERSION OF THE OLD FASHIONED*



### AGAVE NERO

TEQUILA, BITTER, PUNT E MES, MARASCHINO  
*HERBAL AND SMOOTH*



### TUXEDO

DRY GIN, FINO SHERRY, ORANGE FLOWER WATER  
*FLORAL AND TIGHT*



### NIGHTCAP

EL DORADO 12Y RUM, PLANTATION O.D. WALNUT  
*OUR CHOICES OF EXCELLENT RUM SERVED ON ICE*

## PLEASE ASK FOR ALTERNATIVES

IF YOU FEEL FOR SOMETHING THAT IS NOT COVERED BY THE MENU, WE HAPPILY PROMOTE ALTERNATIVES OF YOUR LIKING

# M I S C E L L A N I O U S

## MOCKTAILS ALL 60

NO ALCOHOL



### NIGHT AT THE OASIS

ELDERFLOWER, TONIC, LEMON, EGG WHITE  
*REFRESHINGLY TART*



### VIRGIN MARY

TOMATO, GILT SPICED MIX, CELLERY  
*SPICY AND SAVERY*



### QUINCY JONES

PEAR, QUINCE TEA, TONIC  
*LIGHT AND REFRESHING*



### HONEY I'M HOME

FLUFFY CHUN MEE TEA, CUCUMBER HONEY, SODA  
*HERBAL AND COMPLEX*



### MACAO TRADING COMPANY

CRANBERRY, LAPSANG TEA, BERGAMOTE  
*REFRESHING YET COMPLEX*

## BAR SNACKS

OLIVES	35
ROASTED ALMONDS	35

## BEER

PILSNER	35
IPA	45

*OUR SELECTION OF BEER VARIES FROM WEEK TO WEEK. PLEASE ASK THE BARTENDER FOR RECOMMENDATIONS*

# GILT.

## WINE & SPUMANTE

### ROSSO

CA'VIOLA / BARBERA D'ALBA 2014.....60 / 300

### BIANC

THOU BIANC, CHARDONNAY 2012.....50 / 250

### SPARKLING

SPUMANTE COCCHI BRUT, PINOT NERO.....60 / 300  
ALTA LANGA, CHARDONNAY.....85 / 420

WE BATCH AND BOTTLE REST ALL OUR MOST POPULAR COCKTAILS IN ORDER FOR YOU TO TAKE HOME THE BEST FROM YOUR LOCAL BAR. THE REASON FOR BOTTLE RESTING IS SIMPLY TO UTILISE MOST FLAVOURS FROM THE DIFFERENT SPIRITS WHEN COMBINING OVER A LONGER PERIOD OF TIME IN THE SAME VESSEL.

THIS LEADS TO A MORE COMPLEX, YET MORE INTENSE EXPERIENCE REFERING TO THE DIFFERENT TASTE ASPECTS OF THE DRINK.

PLEASE ASK THE BARTENDER FOR MORE INFORMATION ON THE PROCESS AND THE DIFFERENT SPIRITS FOR MORE IN-DEPTH KNOWLEDGE ABOUT PROCESS AND AFFINITIES



## CRISPY ALL 75

### SPRITZ

RHUBARB-INFUSED VERMOUTH SERVED WITH SPARKLING WINE AND DROPS OF HONEY

### BELLINI

CREME DE PÉCHE WITH DROPS OF PEACH TEA SERVED WITH PROSECCO

### AMARO

ITALIAN BITTER LIQUEUR SERVED WITH QUINCE TEA AND A SPLASH OF TONIC

### BAMBOO

SHERRY AMONTILLADO WITH PEAR VERMOUTH AND DASHES OF WALNUT BITTER

SERVING NØRREBRO SINCE 2003