

DARLING

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BISTRO & BAR

PASSIONATE

*Lichi-Li - Vodka - Passion
Grapefruit - Ginger - Lime*

Acidic	110,-	Tropical
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PERUVIAN FIZZ

*Pisco - Pimento Dram - Lime
Eggwhite - Peychaud - Soda Water*

Fresh	110,-	Herbal
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NAKED & FAMOUS

*Mezcal - Aperol
Yellow Chatreuse - Lime*

Crisp	115,-	Smokey
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CASANOVA

*Dark rum - Lime - Mint
Sugar - Champagne*

Fresh	120,-	Indulgent
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NO° TEN

Tanqueray Ten Gin - Dry Vermouth
Rhubarb - Pink Grapefruit

Long	110,-	Refreshing
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NOUVEAU CARRÉ

*Rye whiskey - Cognac - Creme de Banane
Cardamom - Bitters*

Spiced	110,-	Smooth
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YES, WE DO MAKE
GIN & TONIC

For all times and all occasions.

We do ours with FeverTree tonic and your choice of gin. We suggest the bright, citrusy & full **Tanqueray No. Ten** for freshness. The herbal & botanical **Gin Mare** for a mediterranean vibe or go with the **Sipsmith London Dry** for a classic juniper aroma.

Price range from 80 - 140 DKK depending
on your choice of gin.

CHEERS!

COCKTAILS

MOCKTAILS

NO-HITO 65,-

Mint - Lime - Apple - Sugar - Soda

PASSION KILLER 65,-

Seedlip Spice - Passionfruit - Lime - Ginger

SODA 33 cl

Coca-Cola 39,-

Coca-Cola Zero 39,-

Faxe Kondi 39,-

JUICE 25 cl

Æblemost / Apple 39,-

Hyldeblomst / Elderflower 39,-

Rabarber / Rhubarb 39,-

DRAFT *40 cl*

Carlsberg Pilsner	50,-
Tuborg Classic	50,-
Kronenbourg 1664 Blanc	55,-
Jacobsen Brown Ale	60,-

BOTTLE

Mikkeller Blow Out IPA, <i>33 cl</i>	65,-
Mikkeller Riesling People, <i>33cl</i>	65,-
Mikkeller Green Gold IPA, <i>33cl</i>	65,-
Baghaven Havnesæson, <i>75cl</i>	275,-
Baghaven Ruud Peesch, <i>37,5cl</i>	145,-

NON-ALCOHOLIC

Mikkeller Weird Weather, <i>33 cl</i>	45,-
Mikkeller Limbo, <i>33cl</i>	45,-

BEER

SNACKS

CAVIAR 195,-

15g Royal Baerii Caviar

*Almond- & lemon blinis
crème fraiche - red onions*

ANCHOVIES 95,-

*Lemon emulsion - grilled lemon
malt bread*

BOQUERONES 95,-

*Lemon emulsion - grilled lemon
malt bread*

CALAMARI 85,-

Aioli with squid ink

FRIES 75,-

*Vesterhavs cheese - truffle mayo
grated truffles - piment d'espelette*

IBERICO BELOTTA 115,-

From Jabugo - 28 months

LOBSTER ROLL 125,-

Lobster tail - porcini

puffed rice paper - toasted brioche

FOIE GRAS TERRINE 95,-

Port wine marinated plums

toasted brioche

OYSTERS 4/8 pcs

Huitre le petit Gamén 145/290

Fine Poésie 155/310

Roumegous Special 165/330

Gillardeau Josephine 185/370

Oyster tasting 165/330

Grilled Lemon - shallot vinaigrette

GORDAL OLIVES 55,-

ALMONDS 45,-

TRUFFLE CHIPS 40,-

SNACKS

TEA & COFFEE

TEA 40,-

Green

Black

Herbal

COFFEE 45,-

Espresso

Americano

Cortado

Caffe Latte

Cortado

Cappucino

BOURBON & WHISKEY

Bulleit Bourbon	60,-
Bulleit Rye	65,-
Jameson Original	50,-
Lagavulin 16y	135,-
Michter's - American Whiskey	105,-
Monkey Shoulder	65,-
Nikka From The Barrel	115,-

CALVADOS

Château du Breuil 20y	125,-
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COGNAC

A. E. Dor XO	150,-
Jean-Luc Pasquet 7y	85,-

GIN

Beefeater	35,-
Geranium	55,-
Gin Mare	90,-
KI NO BI SEI	95,-
Monkey 47	90,-
Old English	65,-
Sipsmith London Dry	70,-
Tanqueray No. Ten	60,-

GRAPPA

Mazetti D'Altavilla: 1846 Invecchiata Riserva	135,-
Barbera	75,-

MEZCAL

Koch Espadin	70,-
Koch Tobalá	140,-

MISCELLANEOUS

Chartreuse Jaune	70,-
Chartreuse Verte	70,-
M. Brizard Berger Pastis	60,-

RUM

Chairman's Original	45,-
Chairman's White	35,-
Diplomatico Reserva	80,-
Diplomatico Single	160,-
Vintage 2005	
Zacapa 23y	100,-

TEQUILA

Calle 23 Blanco	65,-
Don Julio Anejo	110,-
Patron Anejo	110,-

VODKA

Absolut	35,-
Ketel One	50,-