

LONG DRINKS

From fruity to savory

PIÑA COLDADA 2.0 - *“Fruity, Refreshing, Bubbly”* 140
Coconut Rum • Lime • Pineapple Soda

ADAGIO - *“Citrusy, Fruity, Hint of Bitterness”* 150
Symphony 6 • Elderflower • Lacto Fermented Plums • Mandarin Soda

SPUMONI - *“Bitter, Fruity, Hint of Sweetness”* 150
Campari • Gin • Grapefruit • Tonic

WABI SABI - *“Umami, Fruity, Refreshing”* 150
Umeshu • Chanterelles Aquavit • Smoked Seaweed Syrup • Sparkling Sake

BLOODY PASILLA - *“Umami, Smoky, Spicy”* 160
Mezcal • Pasilla Distillate • Sherry • Tomato • Empirical Hot Sauce

VIRGIN

From sour to sweet

HIBISCUS MARGARITA - *“Floral, Sour, Hint of Spiciness”* 85
Hibiscus Syrup • Lime • Ginger Kombucha

ORCHARD SOUR - *“Fruity, Sweet, Refreshing”* 85
Peach • Mint • Lime • Pineapple Soda

LOLLAND VAND - *“Fruity, Sweet, Bubbly”* 95
Frederiksdal Cherry Juice • Lemon • Vanilla • Soda Water

SNACKS

Available from 12.00 to 22.00

GREEN OLIVES 85
“Bella di cerignola verde“

“CHIPS & DIP” 85
With sour cream & chives

RÉGAL OYSTER pp. 65

JOSEPHINE OYSTER pp. 75

GOUGÈRES WITH COMTÉ & TRUFFLES 4 pcs. 155

JAMON IBERICO CROISSANT 2 pcs. 125
With mushroom duxelles & gruyere cheese

SALMON TARTARE 5pcs. 120
With crème fraiche, cucumber & horseradish

DANISH LUMPFISH ROE 50 gr. 195 / 100 gr. 380
With blinis, red onion & crème fraiche

ESMÉE OSSETRA CAVIAR BY ROSSINI 10 gr. 375 / 50 gr. 1750
With blinis, red onion & crème fraiche

Cash payments not accepted after 22.00

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SIGNATURE COCKTAILS

From light to full-bodied

DAISY - *“Fruity, Refreshing, Bubbly”* 140
Gin • Black Currant • Red Vermouth • Verjus • Pet Nat

HAÏTI CLUB - *“Fruity, Floral, Funky”* 150
Gin • Haitian Rum • Litchi • Raspberry • Lime • Egg White

CAVIAR MARTINI - *“Boozy, Floral, Umami “* 160
Vodka • Dill & Caviar Aquavit • Dry Vermouth • (4g Caviar Spoon +100)

ROM KYS OLD FASHIONED - *“Boozy, Velvety, Hint of Sweetness”* 150
Brown Buttered Rum • Vanilla • Orange Bitters • Meringue Kys

KING HOPPER - *“Creamy, Sweet, Minty”* 140
Crème de Menthe • Crème de Cacao • Chartreuse • Coconut Cream

SEASONAL DRINKS

Frosty – From sour to sweet

CHAMPAGNE DAIQUIRI - *“Citrusy, Nutty, Crisp”* 150
Rum • Almond Liqueur • Champagne Syrup • Lime

SHISO MILK PUNCH - *“Fruity, Velvety, Hint of Bitterness “* 150
Umeshu • Eminente Cuban Rum • Cream • Grapefruit • Lime

MEZCALIENTE - *“Fruity, Smoky, Fluffy”* 140
Mezcal • Swedish Punsch • Apricot • Peach Syrup • Lemon • Egg White

SEASONAL DRINKS

Toasty

HOT BUTTERED RUM - *“Boozy, Spicy, Velvety “* 130
Barbados Aged Rum • Spiced Rum • Cinnamon & Cloves Syrup • Butter

ESMEE IRISH COFFEE - *“Boozy, Creamy, Spicy “* 130
Irish Whiskey • Cinnamon & Cloves Syrup • Coffee • Coconut Cream

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