

LONG DRINKS

From light to full bodied

BOCAGE - <i>“Fruity, Herbal, Hint of Bitterness”</i>	140
Calvados • Dry Vermouth • Apricot Liqueur • Champagne Syrup • Tonic	
MIRAFLORES - <i>“Floral, Fruity, Hint of Dryness”</i>	150
Pisco • Amontillado Sherry • Lemon • Agave • Egg White • Pet Nat	
PIÑA COLADA 3.0 - <i>“Sweet, Fruity, Velvety”</i>	140
Eminente Rum • Melon Liqueur • Pineapple • Clarified Coconut Cream	
PEPEÑO - <i>“Green, Refreshing, Hint of Spiciness”</i>	150
Jalapeño infused Tequila • Agave Syrup • Lime • Cucumber Juice	
BLOODY PASILLA - <i>“Umami, Smoky, Spicy”</i>	160
Mezcal • Pasilla Distillate • Sherry • Tomato • Empirical Hot Sauce	

VIRGIN

From sour to sweet

HIBISCUS MARGARITA - <i>“Floral, Sour, Hint of Spiciness”</i>	85
Hibiscus Syrup • Lime • Ginger Kombucha	
PAMPLEMOUSSE - <i>“Floral, Refreshing, Hint of Sweetness”</i>	85
Grapefruit • Lime • Vanilla • Elderflower Soda	
LOLLAND VAND - <i>“Fruity, Sweet, Bubbly”</i>	95
Frederiksdal Cherry Juice • Lemon • Vanilla • Soda Water	

Cash payments not accepted after 22.00

SNACKS

Available from 12.00 to 22.00

GREEN OLIVES	90
“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	
DANISH FJORD SHRIMPS	50g. 375
With dill, lemon mayonnaise & toasted brioche	
DANISH LUMPFISH ROE	50 gr. 220 / 100 gr. 400
With blinis, red onion & crème fraiche	
ESMÉE OSSETRA CAVIAR BY ROSSINI	10 gr. 375 / 50 gr. 1750
With blinis, red onion & crème fraiche	

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SIGNATURE COCKTAILS

From light to full-bodied

FRENCH 74 - *“Fruity, Hint of Bitterness, Bubbly”* 140

Pineau des Charentes • Black Currant • Suze • Lemon • Pet Nat

HATITI - *“Fruity, Exotic, Fluffy”* 150

Belvedere vodka • Vanilla • Vermouth • Passion Fruit • Lime • Egg White

RIVIERA MARTINI - *“Boozy, Floral, Fresh”* 150

Floral Gin • Extra Dry Vermouth • Lavender Bitters

BEES OLD FASHIONED - *“Boozy, Floral, Hint of Sweetness”* 150

Bees Wax Bourbon • Elderflower • Bybi Honey • Orange Blossom Water

AFFOGATO - *“Creamy, Sweet, Soft”* 140

Tequila • Coffee & Cacao Liqueur • Vanilla • Espresso Caramel Cream

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SEASONAL DRINKS

From fruity to boozy

CAPRI BELLINI - *“Fruity, Citrusy, Bubbly”* 140

Peach Nectar • Apricot Liqueur • Lemon • Lavender Bitters • Prosecco

SENGANA MILK PUNCH - *“Fruity, Smoky, Velvety”* 150

Strawberry Nectar • Pasilla Distillate • Amarula • Lemon • Clarified Cream

PEASCO SOUR - *“Herbal, Sweet, Fluffy”* 150

Pisco • Chartreuse • Elderflower • Peas Syrup • Egg White

ICARIUS - *“Boozy, Fruity, Hint of Sweetness”* 150

Gin • Plum Kernel Distilate • Maraschino Liqueur • Verjus

BISCUIT REVOLVER - *“Boozy, Floral, Hint of Sweetness”* 150

Biscuit infused Hennessy VS & Rye • Banana & Coffee Liqueur • Sherry

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