

<b>pastis de L'Île de Ré</b> Rivedoux-Plage, France.	3cl 55,-
<b>pastis Henri Bardouin</b> Provence, France.	3cl 55,-
<b>absinthe ELG</b> Fredensborg, Denmark.	3cl 55,-
<b>mezcal Encantado</b> Oaxaca, Mexico.	3cl 85,-
<b>baijiu Ming River</b> Sichuan, China.	3cl 75,-
<b>rum Burn For Me</b> Oremandsgård, Denmark.	3cl 65,-
<b>rhum agricole Clairin Vaval</b> Port au Prince, Haiti.	3cl 85,-
<b>whisky Stauning</b> Skjern, Denmark.	4cl 125,-
<b>amaro Fernet-Branca</b> Piemonte, Italy.	3cl 45,-
<b>liqueur Charteruse Elixir 1605</b> Grenoble, France.	3cl 75,-
<b>snapse Mana Potion</b> Copenhagen, Denmark.	3cl 65,-
<b>aquavit Monastery</b> Fjerritslev, Denmark.	3cl 75,-
<b>brandy Marc de Bourgogne</b> Burgundy, France	3cl 115,-

## cocktails:

<b>gt</b> lsd gin - tonic	95,-
<b>citrus spritz</b> yuzu liqueur - tonic	95,-
<b>long lagoon island</b> lagoon booze mix - citrus - chinotto	95,-
<b>yuzupolitan</b> lsd gin - yuzu liqueur - cocchi rosa	115,-
<b>blood orange margarita</b> ocho tequila - aranciata rossa - gochugaru chilli	115,-
<b>negroni</b> belsazar red vermouth - mondino amaro - bitters	115,-

## beer:

<b>pils or new england IPA from the tap</b> Depanneur, Copenhagen.	45,-
<b>craft beer in can</b> Gamma Brewing Company, Copenhagen.	75,-
<b>non-alco:</b>	
<b>NV Kombucha, D Ferments</b> Herlev, Denmark.	85,- /415,-
<b>2021 'Fusion Free', Weingut Leiner</b> non-alco grape juice, Pfalz, Germany.	75,- /345,-
<b>chintto or blood orange soda</b> Depanneur, Copenhagen	35,-
<b>Bière Sans Bière</b> Depanneur, Copenhagen.	45,-

### sweet wine:

<b>NV Bugey Cerdon 'Initiale', Renardat Fache</b> Bugey, France. Pinot Noir and Poulsard.	95,- / 495,-
<b>2020 Unique Coteaux de l'Aubance, Bablut</b> Loire, France. Chenin Blanc.	6cl 75,- / 675,-
<b>2022 Should we just rely on luck?, A.F. Steen</b> Ardèche, France. Chardonnay, Cinsault, Grenache, Merlot, Syrah.	105,- / 495,-
<b>2020 Sans Bruit, Alice &amp; Olivier de Moor</b> Burgundy, France. Chardonnay.	825,-
<b>NV L19.10 Mistelle 'Liqueur de Comptoir', Dufour</b> Champagne, France. Pinot Blanc, Pinot Noir and Chardonnay.	1215,-

### macvin and vin jaune:

<b>NV Macvin du Jura Blanc, Domaine Tissot</b> Jura, France. Chardonnay and Savagnin.	6cl 85,- / 725,-
<b>NV Macvin de Jura, Domaine Labet</b> Jura, France. Savagnin.	6cl 115,- / 975,-
<b>2014 Rastafia, Cavarodes</b> Jura, France. Savagnin.	975,-
<b>2016 Vin Jaune, Jérôme Arnoux</b> Jura, France. Savagnin.	6cl 95,- / 925,-
<b>2014 Vin Jaune, Tony Bornard</b> Jura, France. Savagnin.	6cl 155,- / 1475,-

### coffee and tea:

<b>filter coffee</b> Copenhagen Coffee Lab.	45,-
<b>darjeeling black tea</b> Darjeeling, India.	45,-
<b>'godnat the'</b> lemon balm - peppermint - chamomile flower - rose petals	45,-

### white vermouths:

<b>Vermouth Moderne Orange</b> Copenhagen, Denmark.	8cl 85,-
<b>Baya Baya</b> Copenhagen, Denmark.	8cl 95,-
<b>NV BVB Vergano</b> Loire, France + Piemonte, Italy.	8cl 125,-
<b>Yerbasanta Blanco</b> Tarija, Bolivia.	8cl 125,-

### red vermouths:

<b>Roter Wermut</b> Rosswag, Germany.	8cl 85,-
<b>9+ 1917</b> Catalunya, Spain.	8cl 85,-
<b>Sagi Taverna</b> Languedoc, France.	8cl 95,-
<b>Belsazar</b> Hamburg, Germany.	8cl 105,-
<b>Apros</b> Wittnau, Germany.	8cl 115,-

### selected avecs:

<b>brandy Æbletif</b> Oremandsgård, Denmark.	3cl 75,-
<b>brandy Chacha 2020</b> Kakheti, Georgia.	3cl 85,-