BAR MENU



GIN TONIC'S (ISH)

GIN A spirit distilled from a fermented mash of grains and flavored with a number of botanicals, of which juniper must be predominant.

AKVAVIT A spirit distilled from a fermented mash of grains and flavored with a number of botanicals, of which caraway or dill must be predominant.

OUR TONIC is a Danish organic tonic, with distilled hops. The name is "FATDANE TONIC" and it is created by fat Danes.



HAPPY MIND, by NJORD

DKK 130

This edition is crafted with carefully selected botanicals including rose petals and bay leaves. Together with a light wheat distillate it gives a floral, deep and slightly sweet experience.

SUN AND CITRUS, by NJORD DKK 140 The result is botanical wildness, and the taste travels far and wide from the first, distinct citrus notes over floral components to the deeper, sweet layers.

MOTHER NATURE, by NJORD DKK 130 Distilled Mother Nature is subdued elegance. Under the simple surface lies many layers that slowly emerge, taking you deeper and deeper into a Danish forest.

SLOW SLOE, by NJORD

DKK 130

This gin is a result of Spirit of Njords ever-growing desire to discover nature. The result is mysterious and appetizing taste that balances sweetness and tartness.

MONASTARY AQUAVITE DKK 110

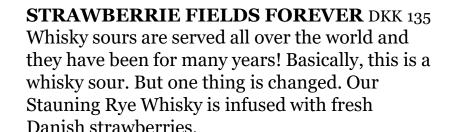
This pure Nordia aquavit is inspired by old aquavit

This pure Nordic aquavit is inspired by old aquavit recipes from Danish monasteries. Distilled with various herbs such as caraway, mint, lemon thyme, chamomile flower, and honey.

HOUSE COCKTAILS

If you haven't tried one of our house cocktails / future classics, then today might be a good day to do so!

If you're in the mood for something more well-known like a Whisky Sour, Gin Fizz or Espresso Martini, we do serve most classic cocktails.



NORDIC MULE

DKK 125

Mules are served in many ways and under many names. Moscow for whisky, Mule for vodka, Gin mule, for guess what, but we do recommend you try a Nordic Mule with akvavit, lime, mint, sugar and ginger beer!

LIQUORICE AND RASPBERRY'S DKK 135 Liquorice root infused vodka, chili infused vanilla liqueur, elderflower liquor, raspberry syrup and lemon gives this drink a beautiful fruity, complex and slightly spicy combination.

KJOEBENHAVNER

DKK 135

This cocktail has the style of a Pina Colada but has the taste of a Danish ice-cream called "Københavnerstang". It's combined by Danish apple brandy, vanilla liquor, sea-buckthorn, cream, lemon and sugar.

HOUSE CLASSICS

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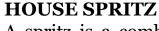
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MR. PINK'S DAIQUIRI

DKK 125

Mr. Pink is a sexy man dressed in pink. And so is this take on a classic shaken daquiri! Dry, fruity and with a healthy kick of rum.



DKK 125

A spritz is a combination of wine and bitter of any kind. Our wine is a fruit wine / cider based on apples, created by Copenhagen Winery and a local distilled bitter.



DKK 135

Simple and balanced, it is considered to be one of the most famous Italian cocktails in the world. This one is created by Njord Gin, cask matured and served straight from the barrel.



ESPRESSO MARTINI

DKK 125

This wake me up-cocktail is well known for its young age. First served in 1998, originally based on vodka. Ours is based on rum, which makes it a little fruitier.



VIRGIN DRINKS

HOMEMADE LEMONADE

DKK 85

Fresh squeezed organic limes and lemons combined with sugar and soda makes a great and refreshing lemonade.

APPLE AND GINGER

DKK 85

Cloudy apple juice & lemon juice makes it fresh and juicy. Ginger beer adds sweetness and spice.

HOMEMADE ICED TEA

DKK 85

As the name implies, this is a homemade iced tea. We add fresh lemon juice and shake it.

APPLE JUICE

DKK 45

Danish organic cloudy apple juice – simple as that.

- An apple a day keeps the doctor away.

BOTTELED DRINKS

FATDANE, TONIC	DKK 45
FATDANE, PINK GRAPE	DKK 45
FATDANE, GINGERBEER	DKK 45
FATDANE, RHUBARB	DKK 45
FATDANE, ELDERFLOWER	DKK 45

WINE

SPARKLING GLASS/BOTTLE **Prosecco** DKK 75/450 **CHAMPAGNE Crepaux-Courtois, Blanc de Blamc** DKK 120/800 Classic, Pear, Apple - NVBruno Paillard, Premiere Cuveé DKK 150/1000 Rich, Lemon, Bergamot – NV Bruno Paillard, Assemblage 2012 DKK 1500 Aromatic, Brioche, Orange peel Bruno Paillard, Blanc de Blanc 2012 DKK 1600 Balanced, Almonds, Ripe Citrus

ROSÉ AND FRUIT WINE

Dansk Hvid, made of gooseberries	DKK 75/450
Mineral, Citrus	, , , , ,
Dansk Rose, made of black currants	DKK 75/450
Black currant, juicy	•
Château De Nages, France	DKK 80/450
Raspberry, strawberry, black current	,

WINE

WHITE	GLASS/BOTTLE
Grillo, Sicily, Italiy	DKK 75/450
Citrus fruit, elderflower, melon	
Riesling, Pfalz, Germany	DKK 95/550
Tropical fruit, apricot, peach	
Pinot Grigio, Alto Adige, Italy	DKK 95/550
Clean, Grapefruit, mineral	
Sauvignon Blanc, Sancerre, Fran	ce DKK 125/700
Floral, lychee, citrus fruit	
Chardonnay, Chablis, France	DKK 135/750
Fresh, lemon, white peach	
RED	
Merlot, Sicily, Italy	DKK 75/450
Red fruit, smooth, honey	
GSM, Cotes Du Roussillon, Franc	e DKK 95/550
Black berries, pepper, savoury	
Ripasso, Valpolicella, Italy	DKK 105/600
Plum, dark berries, vanilla, spices	
Château De Nages, Nimes, France	e DKK 105/600
Blackcurrant, liquorice, spices	
Pinot Noir, Alto Adige, Italy	DKK 115/650
Strawberry, dried fruit, spice	

BEER / CIDER



CIDER BOTTLE
Organic Danish apple cider DKK 95
Copenhagen Winery, with hops, 4,5%. 33 ml



DRAUGHT BEER Carlsberg Pilsner DKK 60 Light, simple, refreshing pilsner 4,6 % Tuborg Rå, organic pilsner DKK 60 Light, unfiltered, refreshing 4,6 % Nordic Ale, alcohol free **DKK 60** Malted sweetness and slightly bitter 0,5% Jacobsen, Yakima IPA DKK 75 Aromatic, exotic light bitterness 6,5 % Jacobsen, season brew **DKK 75** Ask the staff, what is in the keg



BOTTELED BEERS Carlsberg Pilsner DKK 45 Nordic Pilsner 0,5% DKK 45 Jacobsen Brown Ale DKK 80

AVECS

Old Fashioned

In 1806, the word "cocktail" was defined in a newspaper called the Balance and Columbian Repository as "a stimulating liquor, composed of spirit of any kind, sugar, water and bitters

- it is vulgarly called a bittered sling... By 1888, the cocktail was already 'old hat'!

-The PDT Cocktail book

DANISH WHISKY 3 CL / COO	CKTAIL (5 CL)
Stauning Young Rye, Malted Rye	DKK 125/195
Stauning Rum cask, Malted Rye	DKK 175/350
Stauning KAOS, blended	DKK 195/325
Stauning Heather, single malt	DKK 195/325
Stauning Peated, single malt	DKK 195/325
BRANDY	
Elg Marc , non cask grape brandy	DKK 95
Elg Brandy, 10y cask matured	DKK 95
Elg Apple Brandy, cask matured	DKK 75
Apple Moonshine , cask matured br	andy DKK 95
RUM	
Phantom Spirits	DKK 95
Great Dane , 10y	DKK 95
LIKØR	
Coole Swan, Irish cream	DKK 50
Bad Boy , Coffee liquor	DKK 50
FREDERIKSDAL CHERRY WINI	E
Frederiksdal, Reserve	DKK 75

COFFEE

We have joined forces with Danish micro-roastery called CleverCoffee, which sources the beans from some of the best coffee farmers in the world. To preserve as much fruitiness and flavor as possible from the red berries that the coffee beans come from, CleverCoffee gives them just a light roast, which you might notice by the color in your cup.

Espresso	DKK 30
Americano	DKK 30
Cortado	DKK 35
Macchiato	DKK 40
Cappuccino	DKK 40
Café Latte	DKK 40
Tea	DKK 30

IRISH COFFEE

DKK 125

(Danish Rye Whisky)

1943 was the year where this beautiful classy coffee drink was created. It was first served at Foynes Port near Limerick in Ireland by its creator Joe Sheridan.

One evening, a flight had to turn back to Foynes Airbase midway through its journey. Chef Joe Sheridan feeling empathy for the delayed, cold and weary passengers, decided to whip up something special for them to drink. The story goes that a silence descended as everyone enjoyed this delectable concoction.