

COCKTAILS

HIBISCUS NEGRONI

A juicy version of the old classic

Contratto Bitter, Gin, Antica Formula sweet vermouth, hibiscus & a lemon peel

90,-

CAMPARI SOUR

A must try for Campari fans and the ones that want to become one

Campari, lemon juice, sugar & egg whites

90,-

APPLE RABBIT

Refreshing and light with deep apple and orange flavors

Calvados, orange juice, lemon juice, maple syrup and Orange bitters

90,-

THE SAILOR AND THE PEAR

Looong and refreshing, with seasonal flavors and a touch of Japan

Light rum, spiced liqueur, pears, ginger, lemon juice, yuzu juice and honey

90,-

NAKED AND FAMOUS

A concoction that will make you wanna do exactly that – get naked and become famous

Mezcal, yellow chartreuse, Aperol, lime & sugar

95,-

PAPER AIRPLANE

Sour, bitter & sweet in perfect harmony

Bourbon, Aperol, Averna, lemon & sugar

90,-

FISH-HOUSE PUNCH

Afternoon tea that packs a peachy punch.

Cognac, OP rum, peach liq. adventure tea, lemon juice, citrus syrup & Angostura

95,-

SMOKIN FIGS SOUR

A smoky whisky sour with figs (also available without the smoke)

Bourbon, Peat Monster, fig jam, Angostura bitters, lemon juice and honey

95,-

DILL-IGTHFUL

One for the creamy & sweet tooth with Dill and white chocolate

Dill aquavit, white chocolate, sweet white vermouth, cream & licorice

95,-

YELLOW'S ESPRESSO MARTINI

Our slight twist on the classic

Vanilla vodka, coffee liqueur, chocolate liqueur, double shot espresso & orange bitters

95,-

LÁ LOUISIANNE

Boozy & elegant, think Manhattan on steroids

Rye whiskey, sweet vermouth, DOM Benedictine, absinth & Peycha ud's bitters

105,-

**OTHER COCKTAILS AND CLASSICS
AVAILABLE ON REQUEST**

BEER ON TAP

Session raid (*Lager by ToØl*)

50,-

Strange Weather (*Sour by ToØl*)

55,-

Nice To Malt You (*Brown ale by ToØl*)

55,-

Hidden Blessing (*Iipa, by ToØl, 8,4%*)

65,-

Garden of Eden (*Ipa, by ToØl*)

60,-

BOTTLE

UNDER THE RADAR (*ALCOHOL FREE BY TOØL*)

55,-

*Our beers change faster than we can print menu's
– please ask staff for possible changes*

WINE & BUBBLES

Glass / Bottle

WHITE

Sauvignon blanc

75 / 330

2018 – Touraine – Pierre Oliver Bonhomme – Loire

Chardonnay, Silvaner, Müller Thurgau 80 / 350

2017 Wilder Satz – Weingut Brand – Pfalz

RED

Blend

70 / 300

2015 Negre – Azimut – Penedes

Gamay

90 / 400

2018 Beaujolais-Villages – David Beaupère

ORANGE

Malvasía

100 / 450

2018 Livverá – El Zampal – Mendoza

(60 days maceration – organic)

BUBBLES

PetNat – Silvaner, Weissburgunder

85 / 375

2018 Weingut brand – Pfalz

BAR SNACKS: (ALL NIGHT)

Grønne oliven i marinade

35,-

Marinated Green Olives

Saltede mandler

35,-

Salted almonds

Syltet grønt

35,-

House pickled Vegetables

Durum chips med rygeost

40,-

Crispy durum w. smoked cheese

Surdejsbrød og friskost

45,-

Sourdough bread with fresh cheese