

COCKTAILS

PRE-DINNER

SEASONAL SCHPRITZ 80

- *Amaro, Vermouth and seasonal fruit sours*

A light seasonal aperitif, packing big fruit flavours and lasting bitterness.

BARR GIN AND TONIC 80

- *ELG 3, Jensen's Bermondsey Dry Gin, Fever Tree Tonic and Mosaic Hops*

This our house gin and tonic recipe. We keep it like this, because we think it is the best gin and tonic we have ever had.

COCKTAILS

PINK NEGRONI 100

- *Copenhagen Distillery Mulberry Rose, Belsazar Red, Belsazar Rosé and Campari*

Local floral aquavit with a bitter and fruity vermouth.

OLD FASHIONED 100

- *House Whiskey Blend, Rochefort 10, Bitters, Gammel Opland Madeira Cask*

Not quite your classic Old Fashioned, made with European whiskeys supported by a rich and fruity Belgian beer.

ESPRESSO MARTINI 120

- *Luchano Coffee Liquer, Den Klodesede Bjørn, Espresso, Stout, Empirical Charlene McGee*

The usual stuff but with a bit of sweet stout and smoky juniper thrown in.

BARR TREATS

HOMEMADE SNAPS 60

Ask for our selection of seasonal snaps

GREEN WALNUT LIQUEUR 75

Dark, sweet & elegant, aged for 24 months, finished on a rum barrel

JUICE, SODA, COFFEE & TEA

JUICES

DANISH APPLE 45

FLOWER PETAL LEMONADE 45

SODAS

EBELTOFT, MYNTE & LIME BRUS/MINT & LIME 45

HANCOCK SPORT COLA 35

COFFEE

ESPRESSO 30

FILTER 35

CORTADO 35

CAPPUCCINO 40

CAFFÈ LATTE 40

TEA

LAPSANG 35

GREEN 35

HERBAL 45