

# 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 Liqueur, 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 & SODAS

DANISH APPLE 45

FLOWER PETAL LEMONADE 45

EBELTOFT, MYNTE & LIME BRUS/MINT & LIME 45

## COFFEE

ESPRESSO 30

FILTER 35

CORTADO 35

CAPPUCCINO 40

CAFFÈ LATTE 40

## TEA

LAPSANG 35

GREEN 35

HERBAL 45