

# 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

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.

The usual stuff but with a bit of sweet stout 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

### FLOWER PETAL LEMONADE 45

### EBELTOFT, RHUBARB 45

### EBELTOFT, LEMON & GINGER 45

## COFFEE

### ESPRESSO 30

### FILTER 35

### CORTADO 35

### CAPPUCCINO 40

### CAFFÈ LATTE 40

## TEA

### LAPSANG 35

### GREEN 35

### HERBAL 45