SPARKLING WINE
CRÉMANT DE BOURGOGNE
CHARDONNAY :100% BLANC DE BLANC
DKK110 : DKK500

WHITE WINE
10 + 10 = 22 - JEAN PHILIPPE PADIÉ
GRENACHE BLANC : VERMENTINO
ELEGANT YET RICH
DKK95 : DKK450

BEER
BAJEUR / PILSNER FROM LOCAL DEPANNEUR
LIGHT BITTERNESS AND EASY HOP
DKK 50 / 330ML CANNED

SNACKS
GREEK OLIVES AND / OR SMOKED + SALTED ALMONDS
DKK 45

CRISPS
SALT AND PEPPER POTATO CHIPS
DKK 25

Clas6ix

OUR LIST OF COCKTAILS THAT HAVE STAYED WITH US SINCE THE VERY BEGINNING. THEY ARE ALSO READY TO TAKE HOME BY THE BOTTLE. ALL DRINKS DKK135

JETLAG
JAPANESE WHISKY : YUZU : SEABUCK INFUSION PASSION FRUIT
SMOOTH : REFRESHING : ZESTY

TUTTO VITO DITTO
TONKA BEAN INFUSION : AMARETTO BIANCO : GRAPE FRUIT
NUTS : GRAPEFRUIT : REFRESHING SOUR

BONFIRE MANHATTAN
COFFEE BEAN VERMOUTH : RYE WHISKEY : MEZCAL : LIGHT AMARO : GRAPEFRUIT
LIGHT BITTER : FRUITY : LIGHT SMOKE

MELON CREAM SODA
PARANUBES RUM : HONEYDEW VERMOUTH : MALIC ACID : SODA
CITRUSY : LIGHT APPLE : CLEANSING

UMESHU MARTINI
GIN : UMESHU : LEMON HUSK VERMOUTH BLANC ORANGE FLOWER WATER
MILD : FRUITY : SOFT & SILKY

PENICILIN
MEZCAL : GINGER INFUSION : CITRUS BLEND
FIERY : MILD SMOKE : REFRESHING

bird

PM MENU 10_26

PLEASE INFORM STAFF IN CASE OF ALLERGIES OR ANY DIETARY RESTRICTIONS

DOWNTOWN
PALÆGADE 8

AN EASY START

THE FOLLOWING LIST OF COCKTAILS IS INSPIRED BY THE APERITIVO STYLE OF DRINKING. ALL DRINKS DKK135.-

DIRTY HIGHBALL
VODKA : ELDERFLOWER : LEMON VERMOUTH : OLIVE BRINE : CO2
FLORAL : SALTY : UMAMI

TIJUANA
COFFEE BEAN INFUSION : COCONUT WATER ALMOND BLOSSOM : TEQUILA
NUTTY : EASY : SOFT DESSERTY

SHISO
JAPANESE WHISKY : UMESHU : SHISO INFUSION : JASMIN OILS : CO2
CRISPY : BLOSSOM : GRASSY

PAMPAS
TERRARIUM SPIRIT : PASSION FRUIT : KOREAN RICE VERMOUTH : FIG LEAFS
CRISPY : EXOTIC : LIGHT BITTER SWEET

PALOMA
GRAPEFRUIT : MEZCAL : TOMATO BERRY INFUSION MICHELADA BUTTER
SPARKLING : UMAMI : FRUITY

A STRONGER POINT

A HIGHER SPIRITED BASE PACKED WITH FLAVOURS TO MAKE YOUR EXPERIENCE LESS SPIRIT FORWARD. ALL DRINKS DKK135.-

GIMLET
MUKRUT LEAF GIN : LIME VERMOUTH : YUZU ORANGE FLOWER WATER
SAVOURY : HERBAL : FRESH

BAYSIDE MARTINI
PINEAPPLE INFUSION : BAY LEAF GIN
CRISP : FRUITY : SPIRITED

RE-FASHIONED
CHAMOMILE RESTED MONKEY SHOULDER WHISKY : QUINCE INFUSION : DOM
CRISP : BOOZY : ELEGANT

WHITE STRAWBERRY
STRAWBERRY EAU DE VIE : RED CURRANT RHUBARB
DRY : RED BERRY SWEETNESS

MANGO BEETROOT
APRICOT : BEETROOT GIN : MANGO VERMOUTH
BLACK FRUITS : TROPICAL : ELEGANT

NO PROOF DKK

A SHORT LIST OF DRINKS PACKED WITH FLAVORS BUT THOROUGHLY WASHED FOR ALCOHOL. ALL DRINKS DKK95.-

AMERICANO
ESPRESSO OILS : RASPBERRY : QUININE
COFFEE : SAVORY : REFRESHING

BELLEVUE
ALMOND FLOWER WATER : ROSE HIP : CO2
LIGHT : ELEGANT : AROMATIC

COCONUT + COFFEE
COCONUT : COFFEE BEANS : ALMONDS
SOFT : SMOOTH : NUTTY

CHICK COREA
CORIANDER SEEDS : CITRUS : C02
SPARKLING : TART : ELEGANT

Negroni

3 VARIATIONS OF OUR INFAMOUS BOTTLED NEGRONIS. 200 ML PER BOTTLE (EQUALS TWO DRINKS). ALSO AVAILABLE AS A SINGLE SERVE.

ORIGINALE
DKK 220 // GIN : CAMPARI : BIRD VERMOUTH

RISTRETTO
DKK 220 // GIN : CAMPARI : COFFEE BEAN VERMOUTH

UME
DKK 220 // GIN : CAMPARI : MEZCAL LEMON VERMOUTH : UMESHU