SPARKLING WINE
CRÉMANT DE BRETAGNE/
100 % CHARDONNAY
DKK110 / DKK500

WHITE WINE
10 + 10 = 22 JEAN PHILIPPE PADIÉ
GRENACHE BLANC : VERMENTINO
ELEGANT YET RICH
DKK 95 / DKK450

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

SOLSTREJF / N.E. IPA FROM LOCAL DEPANNEUR
YELLOW FRUITS AND FRESH HOP
DKK 50 / 350ML DRAFT

SNACKS
GREEK OLIVES
DKK 45

SMOKED + SALTED ALMONDS
DKK 45

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 ARE DKK135.-

BUCKTHORN MARGARITA
TEQUILA : BUCKTHORN VERMOUTH :
MALIC ACID : ORANGE BITTERS
FRESH : SAVORY : ELEGANTLY BITTER

TUTTO VITO DITTO
TONKA BEAN INFUSION : AMARETTO BIANCO :
GRAPEFRUIT
GRAPEFRUIT : NUT : REFRESHING SOUR

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

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

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

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

bird

MENU 09_26

PLEASE INFORM STAFF IN CASE
OF ALLERGIES OR ANY DIATERY
RESTRICTIONS

UPTOWN

HIGH PROOF

THE BENEATH LIST OF COCKTAILS CARRIES A MINIMUM OF 25% ALCOHOL BY VOLUME AND STAND OUT AS SOMEWHAT STIFF AND SPIRIT FORWARD. ALL COCKTAILS IN THIS CATEGORY ARE DKK135.-

JETLAG
TOKI WHISKY : YUZU : SEA BUCK INFUSION
PASSION FRUIT
SMOOTH : REFRESHING : ZESTY

BIRD PUNCH
RUM BLEND : GUAVA : COCONUT : TONKA BEAN INFUSION
SOOTHING : EXOTIC : SOFT

SAKE MARTINI
GERANIUM GIN : SAKE : JASMIN OILS : SHISO VERMOUTH
SPIRITED : FRESH : CRISP

RE-FASHIONED
CHAMOMILE WHISKEY : QUINCE INFUSION : DOM : XOCO BITTERS
FLORAL SMOOTH : STRONG : VELVETY

JAZZAMBA
RUM : YUZU TEA : CACAO NIBS INFUSION
VELVETY : CITRUSY : CHOCOLATY

LOWER PROOF

THE FOLLOWING LIST OF COCKTAILS IS OUR INSPIRATIONS GATHERED FROM THE APERITIVO STYLE OF DRINKING. ALL COCKTAILS IN THIS CATEGORY ARE DKK135:-

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

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

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

COSMO
GRAPE EAU DE VIE : CRANBERRY : QUINCE
FRESH : TART : FRUITY

TAMARIND
SOBACHA TEA : TAMARIND VERMOUTH : TEQUILA : MALIC ACID
REFRESHING : SAVORY : TOASTED

NO PROOF

A SHORT LIST OF DRINKS PACKED WITH FLAVORS BUT THOROUGHLY WASHED FOR ALCOHOL. ALL COCKTAILS IN THIS CATEGORY ARE DKK90.-

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

BELLEVUE
ORGEAT : ORANGE FLOWER WATER : 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 // MEZCAL : CAMPARI : VERMOUTH UMESHU

bird