DRIKKE

PRISERNE ER FØR R2N-RABAT!

DRINKS

FILTERED STILL AND/OR SPARKLING WATER

Ad libitum

25 DKK

NON ALCOHOLIC

ANAPERITIVO

Alcohol free spritz.

75 DKK

Restaurant 24 Night

VIRGIN SPICY MARGARITA

75 DKK

VIRGIN PALOMA

75 DKK

0% VERMOUTH + TONIC

75 DKK

VIRGIN MARY

65 DKK

JARRITOS, MEXICAN SODA

Guava, Pineapple or Mango

50 DKK

HORCHATA

40 DKK

JAMAICA - HIBISCUS ICE TEA

40 DKK

FRESH MINT LEMONADE

40 DKK

COCA-COLA / COLA-ZERO

35 DKK

CORONA CERO, 0.0%

55 DKK

IMPLOSION, 0.3% BEER

(IPA) 33cl can

55 DKK

IMPLOSION, 0.3% FRUIT

33cl can - Raspberry & Elderflower

55 DKK

TO ØL - ON TAP 20/40CL

45 DAYS ORGANIC PILSNER

20cl 30 DKK / 40cl 60 DKK

SNUBLE JUICE, SESSION IPA

20cl 35 DKK / 40cl 65 DKK

VIENNA LAGER

20cl 35 DKK / 40cl 65 DKK

CORONA EXTRA

33cl bottle

55 DKK

MODELO ESPECIAL

35.5cl bottle

65 DKK

MODELO NEGRA

35.5cl bottle

65 DKK

PACIFICO

35.5cl bottle

60 DKK

TO ØL BROKILDE BROWN ALE

33cl bottle

60 DKK

MICHELADA

Spiced tomato mix topped with beer
(Take it with an alcohol free beer if you prefer!)

70 DKK

COCKTAILS - ALL 95 DKK

BLOODY MARY OR A GLASS OF CAVA

Make a set with 2 oysters for

135 DKK

SPICY MARGARITA

Tequila, orange liqueur, jalapeno & ginger agave, lime, tajin salt rim

95 DKK

CHULA

Pensador Mezcal, Gro juice - (carrot, apple, ginger, seabuckthorn, tumeric) lime, tabasco

110 DKK

WHISKEY ROSA

Bourbon, jamaica hibiscus iced tea, lime, angostura

95 DKK

PALOMA

Tequila, grapefruit, lime, sparkling water

95 DKK

PEPINO

LSD Vodka, cucumber, lime

95 DKK

NEGRONI

LSD Gin, vermouth, campari

110 DKK

SPRITZ

Aperitivo, fresh lemon, cava

95 DKK

PANELA MOJITO

Panela ‘raw sugar cane’ rum, mint, lime

95 DKK

CARAJILLO

Licor 43, double espresso, choc bitters

95 DKK

"HOUSE SHOT"

Our recipe

25 DKK

SNACKS

MEZCAL ‘SIPPER‘

Pensador El Espadin, Ojo de Tigre or Los Siete Misterios, Doba Yej

59 DKK