

Cocktails

Negroni

Cocchi Vermouth, Geranium Gin & Fussetti bitter

110,-

Old Fashioned

Few Bourbon, Angostura bitters & Cane sugar sirup

110,-

Musa clarified milk punch

Roasted banana, Salted almonds, Rum, Vanilla vodka & Biscuits

110,-

Paloma

Tequila, Three Cents Pink Grapefruit Soda & Lime

110,-

Espresso Martini

Vodka, Lucano Cordinal Caffé, Espresso

110,-

Aperol Spritz

Aperol, Sparkling wine & Sparkling water

110,-

Dark & Stormy

Plantation Rum, Gingerbeer, Lime & Angostura bitters

105,-

Vermouth & Tonic

Moderne Orange Vermouth & Fever-tree Tonic

105,-

Gin & Tonic

Geranium Gin & Fever-tree Tonic

105,-

Amaro & Tonic (non alcoholic)

Lucano Amaro zero alcohol & Fever-tree Tonic

85,-

Citrus Spritz (non alcoholic)

Limoncello zero alcohol & Three Cents Grapefruit Soda

85,-

Bibendum

vinbar

Avec

Armagnac	95,-	Tequila	60,-
<i>Gelas 10 års</i>		<i>Ocho Blanco</i>	
Cognac	125,-	Tequila	85,-
<i>Pierre Fernand 1'er Cru Reservé</i>		<i>Blanco Calle 23</i>	
Calvados	75,-	Rom	75,-
<i>Pere Jules 3 ans Pays D'Auge</i>		<i>Clement Vieux Agricole Select Barrel</i>	
Grappa	95,-	Whisky	110,-
<i>Marolo Barolo barrique</i>		<i>Nikka from the barrel</i>	
Grappa	95,-	Whisky	95,-
<i>Marolo Barolo</i>		<i>Few Straight Bourbon</i>	
Vermouth 6 cl.	75,-	Whisky	95,-
<i>Cocchi Dopo Teatro Amaro</i>		<i>Glen Scotia Double cask PX Sherry cask finish</i>	
Vermouth 6 cl.	75,-		
<i>Moderne orange</i>			

Coffee & Tea

Espresso Martini	110,-	Earl Grey/Cool Mint	45,-
Espresso	25,-	Dobbel Espresso	30,-
Americano	30,-	Cortado	33,-
Cappuccino	45,-	Café Latte	45,-

Wine of the week

Every week we choose a special wine from our bible to pour by the glass