

DAHL & DAHL

COCKTAILBAR

<u>Dahl's cocktails</u>	Jug	Glass
Passion love "Den med skumfidusen" Vodka, Lime, Vanilla Syrup, Passionfruit Puré	300,-	80,-
Krøllebølle is Kahlua, Bailey, Vodka, Vanilje syrup, Blended cocktail		85,-
Peach Pit Rum, Peach liquor, Earl grey, Lime, Sugar syrup	350,-	85,-
Lady Killer Aperol, Gin, Orange juice, Lime, Passion syrup, Sugar syrup		85,-
Klippen Honningsyp, Gin, Lemon, Sugar syrup, Cucumber, Blueberry		85,-
Dark `n` Stormy Gosling's Black Seal Rum, Lime, Gingerbeer	350,-	85,-
Cucumber Collins Gin, Sugar Syrup, Lime, Cucumber		80,-

<u>Dahl's cocktails</u>	Jug	Glass
Vitamin C Vodka, Grapefruit juice, Lemon, Sugar syrup	300,-	80,-
Rabarber Håud Gin, Rhubarb syrup, Vanilla syrup, Lemon, Egg white	350,-	85,-
Jordbærhjelm Vodka, Elderflower liquor, Strawberry puré, Lime, Soda		85,-
Ginger Litchi Vodka, Ginger, Lime, Sugar syrup, Litchi juice		85,-
Bramble Gin, Creme de Mure, Lemon, Sugar syrup	350,-	85,-
Mojito Rum, Lime, Mint, Cane Sugar, Ginger Ale		85,-
Whisky Sour Bourbon, Lemon, Sugar Syrup, Angostura, Egg White		90,-

<u>Wine</u>		Glass	Bottles
Sparkling			
N/V	Dom Potier, Cava Brut/Semi Sec Spanien	55,-	250,-
	Crémant d'Alsace, Cuvée Prestige, Brut Domaine Saint-Rémy, Alsace, Frankrig <i>50% Pinot Auxerrois, 40% Chardonnay, 10% Pinot Noir</i>		400,-
N/V	Möet & Chandon, Brut Imperial Champagne, Frankrig <i>Pinot Noir, Pinot Meunier, Chardonnay</i>		750,-
	Dom Pérignon Möet & Chandon, Champagne, Frankrig <i>53% Pinot Noir, 47% Chardonnay</i>		2200,-
White			
2016	La Fea Paniza, Cariñena, Aragonien, Spanien <i>50% Chardonnay, 50% Viura</i>	60,-	260,-
2015	Von den Terrassen Josef Ehmoser, Wagram, Østrig <i>100% Grüner Veltliner</i>		300,-
2013	Haus Klosterberg Markus Molitor, Mosel, Tyskland <i>100% Riesling</i>	70,-	340,-
Rosé			
2016	Songe d'Hélène Domaine Armand David, Anjou, Loire, Frankrig <i>100% Cabernet Franc</i>		290,-
2016	Rosa del Paradiso Poderi del Paradiso, Toscana, Italien <i>100% Canaiolo</i>	65,-	290,-

<u>Wine</u>	Glass	Bottles
Red		
2016 La Fea Paniza, Cariñena, Aragonien, Spanien <i>40% Tempranillo, 40% Garnacha 20% Syrah</i>	60,-	260,-
2015 Chianti Colli Senesi Poderi del Paradiso, Toscana, Italien <i>100% Sangiovese. 12 mdr. på egetræsfade</i>	65,-	300,-
2012 Arroyo Crianza Arroyo, Ribera del Duero, Spanien <i>100% Tinta del País</i>	85,-	350,-
2014 Core Range Kangarilla Road Winery, McLaren Valley, Australien <i>100% Shiraz. 16 mdr. på egetræsfade</i>		400,-
2015 Pinot Noir lieu-dit Rosenberg Domaine Saint-Rémy, Alsace, Frankrig <i>100% Pinot Noir</i>		400,-
2012 Barbera D'Alba Germano Angelo, Piemonte, Italien <i>100% Barbera. 12 mdr. på egetræsfade</i>		450,-
2013 Châteauneuf-du-Pape Domaine Roger Perrin, Rhône, Frankrig <i>74% Grenache, 16% Syrah, 10% Mourvèdre. 12 mdr. fadlagring</i>		500,-
2009 Barolo Trevigneti Germano Angelo, Piemonte, Italien <i>100% Nebbiolo. 24 mdr. på egetræsfade</i>		500,-

Beer

Tuborg/Guld Tuborg/Classic	40,-
Corona	50,-
Negro Modelo 33 cl.	50,-
Negro Modelo special 33 cl.	50,-
Lysklippen 50 cl.	65,-
Rokkestenen 50 cl.	65,-
Opalsøen 50 cl.	65,-
Erdinger Dunkel 50 cl.	65,-
Erdinger weiss 50 cl.	65,-

Drink

Drink 3 cl.	75,-
Luxury Gin & Tonic 3 cl.	100,-

Non alcoholic

Gingerbeer	45,-
Homemade lemonade	55,-
Soda	30,-
Kande danskvand	40,-
Bornholms Mosteri hyldeblomst el. rabarber	40,-
Kaffe	35,-
The	20,-

Shots

1 shot	25,-
10 shots	200,-

Bottles

House spirit incl. soda	750,-
Luxury spirit incl. soda	1050,-