ANACONDA VOODOO

Carub Grog based on Altamura Vodka, Cachaça and Brugal 1888 Rum; rose pepper; cantaloupe melon; lime; mango Réal

BOOZY – TIKI – VERY FRUITY

170 DKK

APULIAN WHISPER

Altamura Vodka; basil cordial; Pernod; CO_2

GRASSY – REFRESHING – SPARKLING

150 DKK

CASANOVA

Cocchi super dry Vermouth grapefruit infused; Angostura bitters; Absinth; Italicus bergamot & rosemary soda.

BITTER – CITRUSSY – APERITIF

145 DKK

CAPUT MUNDI

Glenfiddich IPA Scotch; Monkey Shoulder Scotch; Highland Park 12 Scotch; Cherry Heering; Cocchi Torino Vermouth; blood orange; clarified with milk

BOOZY – PEATY – SILKY

165 DKK

SIGNATURE COCKTAILS

ECLIPSE

Hennessy VS Cognac fat-washed with toasted croissants; homemade spent coffee liqueur; fermented honey; coconut Réal; heavy cream; dry raspberries

CREAMY – AFTER DINNER – BITTERSWEET

165 DKK

FLØDELICIOUS

Bulleit Bourbon; Tullamore DEW Irish Whiskey; Stauning Høst; Danish strawberries; raspberry Réal; Seiers chocolate bitters; butter; good Danish cream (vanilla-infused); tonka bean

BOOZY – MEDITATIONAL – SWEET

165 DKK

HYPERBOREAL

Bareksten Gin; dill Aquavit; pickled juice; rhubarb; lemon; B2 vitamin; tonic water; UV light; clarified with milk

SAVORY – PUNGENT – MILDLY SPARKLING

165 DKK

JASMIN LLAMA

Don Julio Tequila fat-washed with avocado oil; Bianco Vermouth; jasmine cordial; sea salt air

CLEAN – GRASSY – MILDLY SALTY

165 DKK

SIGNATURE COCKTAILS

LE ROI SOLEIL

Rémy Martin “Louis XIII” Cognac; saffron; honey; butter; orange; Ricard; gold dust

BOOZY – WOODY - COMPLEX

1909 DKK

SIGNATURE COCKTAILS

MISS MYIAGI

Sake infused with roses and Timur pepper; Limoncello; Baijiu; lychee; yuzu

HOT – FRAGRANT – CITRUSSY

165 DKK

MYSTIC MEGALITH

Tanqueray 10 Gin infused with Irish moss; Belvedere Vodka pistachio fat washed; hazelnut liqueur; chartreuse; Pino Mugo liqueur; aloe vera; lemon; maple syrup; clarified with milk

VELVET – GREEN – NUTTY

165 DKK

PINEAPPLE PUNK

Four Roses Bourbon, fat washed with pepperoni; Bulleit Rye; Umeshu; thyme and rosemary bitters; tomatoes–raspberry–pineapple–strawberry shrub

MILDLY BITTER – BOOZY – BEFORE DINNER

165 DKK

SIGNATURE COCKTAILS

PINK COCKATOO

Silent Pool Gin (coconut oil fat-washed); guava sherbet; aronia berries kombucha; fresh lime

EXOTIC – THICK – FROZEN

165 DKK

Upgrade with Moet Vintage Champagne for 215 DKK

PUMA SUYU

Szechuan pepper-infused Vulcan tequila; Camu Camu-infused Pisco; Palo Santo cordial; CO_2

SPARKLING – SOUR – ELECTRIC

160 DKK

THE LEVIATHAN

Matusalem 15 rum; Havana 3 rum; lime juice; Cordusio; guanabana; coconut cream; butterfly pea flowers, fermented chili

TROPICAL – MILDLY BITTER – INTENSE

165 DKK

TUTHANKHAMUN

Hendrick's Oasium Gin, cocoa butter fat-washed; mint cordial; turmeric Lillet Blanc; CO_2

REFRESHING – BALSAMIC – SPARKLING

165 DKK

SIGNATURE ALCOHOL FREE COCKTAILS

MANGO UNCHAINED

Tanqueray 0%; a Verre Habanero & Kaseret cordial; mango Réal; lime; Ginger beer; ricotta and lime foam

THICK – FRUITY – SWEET

115 DKK

Upgrade with "Ketel One Vodka" for 165 DKK

TAMU TAMU

Ferragaia; chamomile and baobab cordial; lime; passion fruit; orange flower water; Ginger

EXOTIC – THIRST QUENCHING – SOUR

115 DKK

Upgrade with "Macallan 12 Double Cask" for 165 DKK

UPON REQUEST WE WILL PROVIDE A WIDE VARIETY OF CLASSIC COCKTAILS.

PLEASE SAVOUR OUR DRINKS RESPONSIBLY AND INFORM OUR STAFF FOR ANY ALLERGY OR DIET REQUIREMENT.

Nimb BAR

"THE COCKTAIL ATLAS"

ALTAMURA DISTILLERIES