

# *The Library Bar*

Live Jazz every Friday & Saturday from 20:30

Please inform the staff of any allergies.  
All prices are in DKK, foreign currency  
is not accepted.

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SCAN ME



Welcome to

*The Library Bar*

Nestled in the heart of Copenhagen, The Library Bar has been a cherished haven of sophistication and history since its opening in the 1970s.

Renowned for its refined atmosphere, The Library Bar has played host to a diverse array of patrons, from literary enthusiasts to the noble elite, drawn to its intimate charm and unparalleled service.

Each cocktail crafted here is a homage to its historic legacy, blending classic techniques with a contemporary touch.

Whether you seek quiet moments of reflection or lively conversation, The Library Bar invites you to step into its world, a sanctuary where history meets the art of fine drinking.

Enjoy your time at The Library Bar,  
where every sip tells a story!

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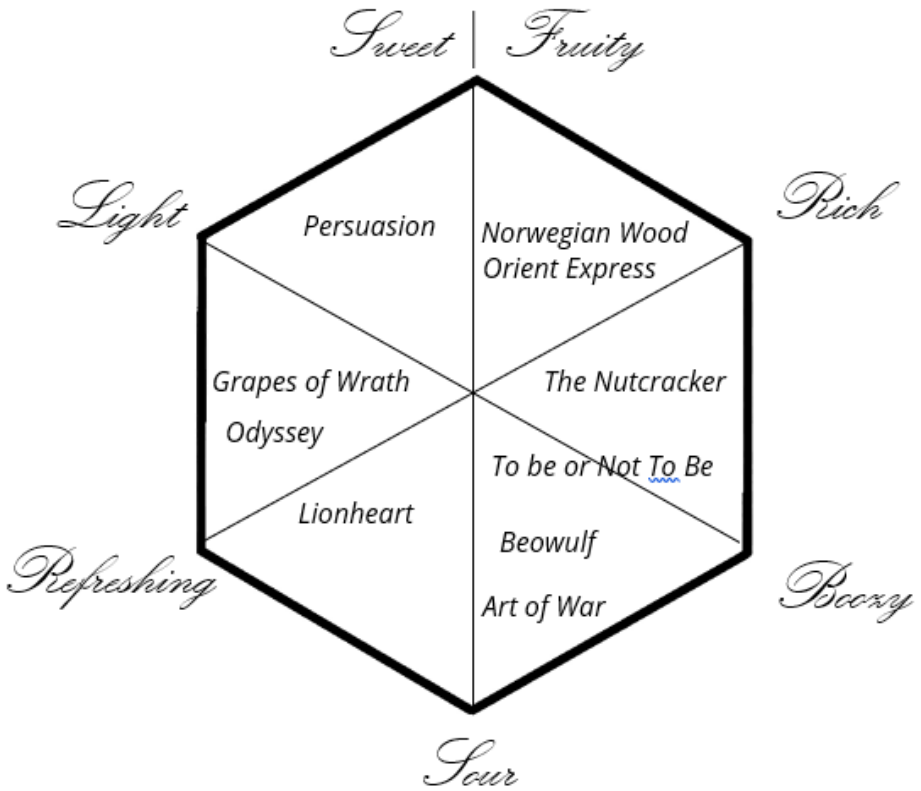
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# Chapter 1

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## *House Cocktails*

All 160 DKK





## *Persuasion*

Fruity, Nutty, Tantalizing

*Hafn Gin, Hibiscus, Orgeat, Apricot,  
Almond Liqueur, Lemon & Eggwhite*

A cocktail of quiet sophistication and bittersweet depth, inspired by Persuasion. Darjeeling-infused gin forms the base, complemented by sweet apricot, almond-rich orgeat, and crisp lemon. A touch of Suze adds a complex, bittersweet finish, echoing the delicate balance of love and longing. Gracefully garnished, this drink honors Anne Elliot's steadfast heart.

## *Grapes of Wrath*

Bubbly, Refreshing, Tastes-like-one-more

*Waqar Pisco, Cap Corse, Lime, Champagne*

Inspired by Steinbeck's *The Grapes of Wrath*, this cocktail embodies resilience and hope. Waqar Pisco offers a bright, floral base, evoking the journey west, while Cap Corse adds herbal complexity and bittersweet depth. Fresh lime brings life, and a splash of Champagne adds effervescent optimism, like a glimpse of the American dream.



# *Orient Express*

Rich, Complex, Easy-to-drink

*Rum, Lemon, Five-Spice,  
Saffron, Honey & Lactose*

Capturing the allure of a journey from Istanbul to Calais, this velvety blend of rum, milk, and five-spice creates a rich, warming base. Honey adds a touch of sweetness, while exotic saffron infuses opulence, echoing the glamour of the famous train's dining car. Smooth and subtly complex, each sip invites you into a world of luxury and intrigue.



# *Lionheart*

Dark Flavours, Ginger-Spicy,  
Approachable

*Toasted Rye Bread Infused Rum,  
Montenegro, Lime & Ginger Beer*

Inspired by Astrid Lindgren's *The Brothers Lionheart*, this cocktail embodies adventure and brotherly love.

Toasted rye bread-infused rum delivers earthy comfort, Montenegro amaro adds bittersweet depth, and ginger beer offers a refreshing finish, evoking courage and camaraderie in every sip.

# Beorwulf

Bitter, Forrest Berries, Balanced

*Danish Apple Brandy, Cherry  
Mead & Aperitivo Blend*



A heroic blend inspired by ancient legends. Danish apple brandy delivers northern boldness, cherry mead adds sweet festivity, and a complex aperitivo blend brings herbal depth. Each sip is a journey through time; rich, fierce, and worthy of the epic itself. Raise your glass to battles fought and songs sung. Skål!

# Art Of War

Tropical, Asian Tiki-Style, Invigorating

*Ming River Baiju, Gooseberries,  
Coconut, Pandan & Kaffir Lime Leaves*

Inspired by Sun Tzu's *The Art of War*, this cocktail blends Ming River Baiju's earthy complexity with tart gooseberries and creamy coconut. Hints of pandan and kaffir lime leaves add a fragrant, herbal touch, reflecting East Asia's tropical flora. Each sip balances bold and subtle flavours, embodying strategy, patience, and precision.



# *To Be or Not To Be*

Martini-Style, Balanced

*Caraway, Celeriac, Dill & Bianco  
Vermouth*

A contemplative cocktail inspired by *Hamlet*. Gin forms a bold base, softened by Cocchi Americano's bittersweet notes, symbolizing life's duality. Earthy celeriac, fresh dill, and charred rosemary evoke complexity, the ghostly, and introspection on fate and choice.



# *Odyssey*

Anise, Full-bodied, Vibrant

*Skinos Mastika, Pomegranate, Lemon,  
Cucumber, Salt & Mediterranean Tonic*

Embark on a journey inspired by Homer's *Odyssey* with this Mediterranean cocktail. Skinosa Mastika evokes the sea's essence, while pomegranate and lemon add vibrant freshness. A touch of absinthe brings depth, and Mediterranean tonic creates a sparkling finish, reminiscent of Aegean waves.



# Norwegian Wood

Creamy, Chocolate, Dessert



*Miso Honey, Crème de Cacao, Cognac,  
Nikka From the Barrel, Linie Port Cask  
Finish & Cream*

Inspired by Norwegian Wood, this cocktail captures nostalgia and longing. Nikka whisky and port-cask-aged Linie create a deep, complex base, complemented by the chocolate warmth of Tempus Fugit Crème de Cacao. Miso honey adds umami sweetness, while cream lends a velvety finish—an ode to love, loss, and the music of memory.

# The Nutcracker

Warming, Rich, Comforting

*Michter's Rye Whisky, Stauning Høst,  
Chestnut Liqueur, Amaretto & Lemon*



Capturing the enchantment of The Nutcracker, this cocktail evokes holiday magic and winter warmth. Fig-infused rye whisky creates a rich, robust base, while chestnut liqueur and Amaretto add nutty, almond sweetness, reminiscent of festive treats. A splash of lemon brightens the flavors, making each sip a whimsical nod to Tchaikovsky's timeless ballet.

# Chapter 2

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## *Classic Cocktails*

All 160 DKK

Please ask our staff if you can't find a classic you're looking for. If we have the ingredients, we'll be happy to make it for you.

# *Classic Cocktails*

Amaretto Sour

Aperol Spritz

Boulevardier

Bramble

Brandy Alexander

Clover Club

Corpse Reviver #2

Dark n' Stormy

Espresso Martini

French 75

Last Word

Mai Tai

Manhattan

Margarita

Martini

Mojito

Negroni

New York Sour

Old Fashioned

Paloma

Paper Plane

Pisco Sour

Sazerac

Sidecar

Singapore Sling

Southside

Tuxedo

Whisky Sour

# Chapter 3

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## *Non-Alcoholic Cocktails*

All 120 DKK

Make alcoholic + 40

"I drank to drown my sorrows, but the  
damned things learned how to swim"

- *Frida Kahlo*

# *Thumbelina's Garden*

Floral, Refreshing, Green-Flavours

*Cucumber, Mint Elderflower, Yuzu & Tonic Water*

A delicate sip inspired by Hans Christian Andersen's timeless tale. This refreshing mocktail blends crisp cucumber and zesty yuzu with a floral whisper of elderflower. Finished with vibrant pea shoots, it's a drink as enchanting and elegant as its namesake.

# *Peter Rabbit*

Healthy, Spicy, Invigorating

*Apple, Carrots, Honey, Ginger, Cinnamon, Turmeric & Sparkling Water*

Beatrix Potter's mischievous rabbit, Peter Rabbit, inspires this playful garden-fresh mocktail. Combining carrot and apple juice with a splash of spiced ginger honey syrup, topped with sparkling water.

# *James and the Giant Peach*

Healthy, Spicy, Invigorating

*Peach Nectar, Apricot, White Tea, Orange Juice, Vanilla & Lime*

Take a journey into Roald Dahl's James and the Giant Peach with this vibrant mocktail. A blend of peach nectar, apricot puree, and orange juice, enhanced with vanilla syrup and lime, creates a whimsical drink as magical as James's adventure.

# Chapter 4

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## *Gin & Tonics*

All our Gin & Tonics are made with 4cl of gin.  
Please let our Librarians know if you would like a  
double shot of gin.

Gin of the Month | 150

Hafn Summer Tranquil | 150  
*with lime*

Boatyard Double | 150  
*with grapefruit*

Geranium | 150  
*with grapefruit zest and thyme*

Gin Mare | 150  
*with Olive and Rosemary*

Monkey 47 | 170  
*with grapefruit zest*

Tanqueray Ten | 170  
*with apple*

The Botanist | 160  
*with sage*

# Chapter 5

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## *Beer & Soft Drinks*

### **Draught Beer | 75**

Organic Green Tuborg  
Kronenbourg Blanc 1664  
Grimbergen Double  
IPA Yakima  
Tuborg Classic

### **Soft Drinks | 45**

Coca Cola  
Coca Cola Zero  
Pink Grapefruit Soda  
Ginger Beer  
Apple Juice  
Orange Juice

### **Alcohol free beer 0.0%**

Carlsberg Nordic Pilsner | 45  
Tuborg Classic | 45  
1664 Blanc Kronenbourg | 55

# Chapter 6

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## *Wine & Champagne*

“My tastes are simple, I am easily satisfied  
with the best”

- *Winston Churchill*

# *Sparkling Wines*

## *By the glass*

La Gioiosa Prosecco, Spumante | 395 / 79  
*Glera, Treviso, Italy*

Champagne Charles Courbet Brut | 659 / 109  
*Pinot Noir, Meunier, Chardonnay*

Champagne A.Robert | 759 / 125  
*Pinot Meunier, Chardonnay, Pinot Noir*

Champagne Pol Roger Brut | 859 / 145  
*Pinot Noir, Chardonnay, Pinot Meunier*

## *By the bottle*

Champagne Gaston Burtin Rosé | 995  
*Pinot Noir, Meunier, Chardonnay*

Champagne Gaston Burtin Blanc de Blanc 2018 | 1095  
*Chardonnay*

Champagne Gaston Burtin Extra Brut | 895  
*Pinot Noir, Meunier, Chardonnay*

Champagne William Saintot La Côte de Chignon | 1295  
*Pinot Noir, Vintage 2015*

# *Wine by the glass*

## *White*

Winery Beuer | 425 / 90

*Riesling Trocken, Württemberg, Germany*

Sancerre, Domaine des Sardelles | 485 / 100

*Sauvignon Blanc, Loire*

Bourgogne Chardonnay | 495 / 110

*Domaine Sorin-Coquard, Bourgogne*

## *Red*

Falorni Rosso d' Italia | 395 / 79

*Primitivo, Negroamaro, Nero d'Avola, Italy*

Bourgogne Pinot Noir | 525 / 95

*Sorin-Coquard, Côtes d'Auxerre, France*

Amarone Della Valpolicella | 549 / 115

*"Sopra Sasso", Valpolicella*

## *Rosé*

Domaine Py Organic | 425 / 85

*Cinsault, Languedoc-Roussillon, France*

## *Non alcoholic*

Flama d' Or Zero 0.0% | 295 / 79

*Alcohol-free sparkling white wine from Catalonia*

# *Port Wine*

## **Andresen Colheita 1998 | 115**

Field blend of classic blue grapes.

*Balanced with mature fruit, notes of candied fruit, almond, apricot with underlying fresh acidity.*

## **Andresen 10 Year Old White | 89**

Malvasia Fina, Codega, Rabigato, Arinto.

*Intense aroma with walnuts, sun-warmed wood, dates, rum soaked raisins. Well-balanced richness with a structured finish and a touch of tannins.*

## **Andresen Unfiltered LBV Porto 2017 | 79**

Touriga Nacional, Tinta Franca, Barroca, Roriz.

*Dark, powerful, blueberries and blackberries, creamy, marzipan, English licorice, rounded tannins.*

## **Palmer Colheita 1974 | 150**

Touriga Nacional, Touriga Franca,  
Tinta Roriz, Tinta Barroca, Tinto Cão

*Carefully selected and matured in seasoned oak casks to produce a rich mellowness with the finest balance and elegance of old tawnies.*

# Chapter 7

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## *Spirits*

“Whiskey has killed more men than bullets, but most men would rather be full of whiskey than bullets”

- *Logan Pearsall Smith*

# *Scotch Whisky*

Spirit Flights (3 of our choice) | 200

## *Blended*

Monkey Shoulder | 80

Naked Grouse | 90

## *Single Malts from Speyside*

Macallan 12 Years Sherry Cask | 120

Macallan 18 Years Sherry Cask | 360

Benriach 10 | 150 dkk

## *Single Malts from The Highlands*

Glenmorangie 18 Years | 230

Oban 14 Years | 100

Glendronach 12 Years | 160

## *Single Malts from The Lowlands*

Lochlea Cask Strength | 130

Auchentoshan Three Wood | 110

Glenkinchie 12 Year | 100

## *Single Malts from Islay*

Laphroaig Quarter Cask | 100

Ardbeg 10 Years | 100

Lagavulin 16 Years | 160

## *Danish Whiskey*

Stauning Høst | 120

Stauning Rye | 140

Stauning Smoke | 140

Stauning Kaos | 140

Hødal No.6 Master's Choice | 180

## *Japanese Whiskey*

Nikka From The Barrel | 120

Nikka Coffey Grain | 120

Suntory Toki | 100

Hibiki Harmony | 160

## *American Whiskey*

Michter's Bourbon | 100

Michter's Rye | 100

Knob Creek Bourbon | 120

Bulleit Bourbon 10 Year | 130

Four Roses Small Batch Bourbon | 130

Rittenhouse Rye | 130

## *Vodka*

Hafn Kødbyen's Vodka | 100

Grey Goose | 120

Boatyard | 120

Belvedere | 130

## *Tequila*

Calle 23 Blanco | 80

Calle 23 Reposado | 90

Fortaleza Blanco Still Strength | 120

Fortaleza Reposado | 140

Fortaleza Añejo | 160

Don Julio 1942 | 170

## *Mescal*

Koch Espadin | 120

Los Siete Misterios Doba-Yej | 130

Del Maguey Vida | 140

Los Danzantes Reposado | 130

Pensador Espadin | 140

Pensador Ensemble | 160

## *Rum*

Diplomatico | 100  
Diplomatico Single Vintage 2007 | 220  
Appleton Estate 15 Year Old | 160  
Chairman's Reserve 1931 | 160  
Plantation XO 20th Anniversary | 160

## *Cognac*

Jean Luc Pasquet 04 | 120  
Martell Cordon Bleu | 160  
Remy Martin XO | 140

# Chapter 8

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## *Snacks & Treats*

Olives | 55

Nuts | 55

Chips (Truffle or Salted) | 55  
(A selection of all 3 of the above 150)

Arancini stuffed with Mozzarella & Jalapeño | 85

Chicken Tenders with smashed Avocado | 105

Fries with Dip of Choice | 75  
Aioli / Barbeque / Pepper Mayo / Smoked Mayo

# House Etiquette

Bookmark your seat. Stake your claim, but don't sprawl like a dictionary — others need shelf space too.

No dog-earing menus. Treat the cocktail list like rare parchment — no creases, smudges, or treasure maps please.

No chapter skipping. Start with a "Hello" before demanding "What's your strongest drink?" We're bartenders, not oracles.

Don't be a cliffhanger. Pay your tab before vanishing into the night — mysteries are best left to novels.

Volume control. Use your library voice — save your opera audition for elsewhere.

No plagiarism. Passing off our signature cocktails as your creations? That's literary theft — tsk tsk.

Be a gentle editor. Praise flows like prose.

Critique should be softer than a well-worn bookmark.

Dress like the prologue. Set the tone — pyjamas belong in bedtime stories, not barstools.

Overdue returns. Borrowed a lighter or a compliment? Return both quickly and with gratitude.

Plot twists happen. Spills are just subplots — no drama needed. We'll tidy up the narrative.

Autographs not required. Resist signing the bar top or napkins. We'll remember you without graffiti.

No Library fines. Break a glass? No fines — just a humble apology and we'll turn the page.

Closing time isn't fiction.

When last call is called, let's wrap up the chapter gracefully.