

BEERS

DRAUGHT BEER

Carlsberg Pilsner 40 cl	65
Tuborg Classic 40 cl	65
Brooklyn Pulp Art Hazy IPA 40 cl	75
Guinness Draught 50 cl	85

BOTTLE BEER

Dark ale

Grimbergen Double Ambrée 33 cl	75
Erdinger Dunkel Weissbier 50 cl	95

Blonde ale

Grimbergen Blonde 33 cl	75
Erdinger Hefe Weissbier 50 cl	90

Fruity craft

1664 Blanc 33 cl	75
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IPA session

Brooklyn The Stonewall Inn IPA 33 cl	75
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East IPA

Jacobsen Yakima IPA 33 cl	75
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ALCOHOL FREE BEER 0,0

Carlsberg Nordic 33 cl	45
Tuborg Classic 33 cl	45
Erdinger Alkoholfrei Weissbier 50 cl	75
1664 Blanc 33 cl	75
Guinness Draught 44 cl	65

CIDER

Somersby Apple 4,5% 33 cl	45
Somersby Elderflower Lime 4,5% 33 cl	

CRAFT LEMONADE

Elderflower Dream organic 33 cl	58
Rhubarb Heaven organic 33 cl	

SOFT DRINKS

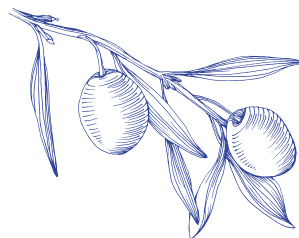
Coca Cola, Coca Cola Zero 33 cl	45
Sprite, Squash, Ginger Ale 33 cl	
Pink Grapefruit Soda, Ginger beer 20 cl	
Apple Juice, Orange Juice 27,5 cl	

GIN & TONICS | 5 CL

Gin of the month	120
Hafn Purple Haze	125
With grapefruit	
Hafn Summer Tranquil	125
With lime	
Geranium	125
With grapefruit zest and thyme	
Gin Mare	125
With olive and rosemary	
Hendrick's	125
With cucumber	
Monkey 47	145
With grapefruit zest	
Tanqueray Ten	145
With apple	
The Botanist	145
With sage	

HIGHBALLS | 5 CL

Cuba Libre	125
With Havana 7	
Vodka soda	
With Hafn Kødbyens vodka	
Dark & Stormy	
With Gosling's	
Paloma	
With Calle 23	
Aperol Spritz	



BAR SNACKS

Mix olives	45
Mix nuts	
Saltet chips	

WHISKY

SCOTH WHISKY | 3 CL

Blended

Monkey Shoulder	80
Naked Grouse	90

Single Malts from Speyside

Macallan 12 Years Sherry Cask	120
Macallan 18 Years Sherry Cask	360

Single Malts from The Highlands

Glenmorangie 18 Years	230
Oban 14 Years	100

Single Malts from The Lowlands

Lochlea Cask Strength	100
Auchentoshan Three Wood	110
Glenkinchie 12 Year	100

Single Malts from Islay

Laphroaig Quarter Cask	100
Ardbeg 10 Years	100
Lagavulin 16 Years	160

Single Malts from the Campbeltown Region

Glen Scotia Dbl Cask PX Sherry Finish	140
Springbank 10 Years	160



DANISH WHISKY | 3 CL

Hafn Whiskey	240
Stauning Høst	140
Stauning Rye	120
Stauning Smoke	140
Stauning Kaos	120
Copenhagen Distillery Raw	120
Copenhagen Distillery Refined	240
Copenhagen Distillery Rare	360

JAPANESE WHISKY | 3 CL

Nikka From The Barrel	120
Nikka Coffey Grain	110
Hibiki Harmony	160

AMERICAN WHISKEY | 3 CL

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 | 3 CL

Hafn Købbyen's Vodka	90
Grey Goose	120
Belvedere	130

TEQUILA | 3 CL

Calle 23 Blanco	80
Calle 23 Reposado	90
Calle 23 Añejo	120
Fortaleza Blanco Still Strength	120
Fortaleza Reposado	140
Fortaleza Añejo	160

MEZCAL | 3 CL

Los Siete Misterios Doba-Yej	130
Del Maguey Vida	140
Los Danzantes Reposado	130

RUM | 3 CL

Diplomatico Reserva Exclusiva	100
Appleton Estate 15 Year Old	160
Plantation XO 20th Anniversary	160

COGNAC | 3 CL

Jean Luc Pasquet 04	120
Martell Cordon Bleu	160
Remy Martin XO	140
Martell Chanteloup Perspective	360

WINE

WHITE WINE

The Blend 325 / 85
Vermentino, Garganega & Grillo,
Toscana, Veneto, Sicily

Sancerre 485 / 100
Domaine des Sardelles
Sauvignon Blanc, Loire, France

Chardonnay 495 / 100
Domaine Sorin-Coquard,
Bourgogne, France

RED WINE

Falorni Rosso 395 / 79
Primitivo, Negroamaro, Nero d'Avola,
Italy

Pinot Noir 525 / 95
Domaine Sorin-Coquard
Bourgogne, France

ROSE WINE

Cinsault 395 / 79
Domaine Py Organic
Languedoc-Roussillon, France



WINE OF THE DAY

Check out today's selection

425 / 85

BUBBLES

Prosecco 395 / 79
La Gioiosa
Glera, Treviso, Italy

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

Moscato d'Asti 345/75
Toso, Italy



NON-ALCOHOLIC

PROSECCO 0% 395 / 79
La Gioiosa
Glera, Treviso, Italy

PORT WINE PER GLASS

Andersen 10 years old white porto 89
Malvasia Fina, Côdega, Rabigato,
Arinto

Andersen Colheita Porto 1998 115
Special Selection
Field blend of classic blue grapes,
Tawny Port, aged 20 years

PUBMENU

CHARCUTERIE & CHEESE 165

Two cold cuts, two cheeses, olive mix, red pepper with cream cheese, jam and focaccia

PIPES BURGER 165

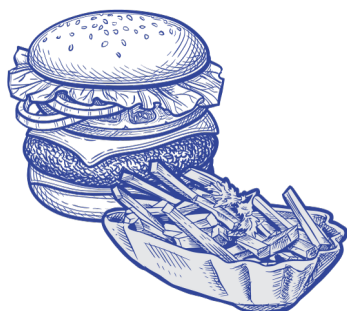
Beef, cheese, smoked mayo, mustard, balsamic onion, pickle, white onion, salad, fries, dip

VEGGIE BURGER (V) 155

Vegetarian patty, cheese, smoked mayo, mustard, balsamic onion, pickle, white onion, salad, fries, dip

CAESAR SALAD 135

Corn chicken, romaine, parmesan, focaccia croutons



SNACKS

CHICKEN STICKS TO SHARE 125

4 pcs, guacamole & dip

DIRTY FRIES TO SHARE 125

Cheddar & bacon

FRIES 55

Salted & dip

PIZZA

BUFFALO MARGHERITA (V) 155

Buffalo mozzarella, tomato sauce, basil

QUATTRO FORMAGGI (V) 165

Mozzarella, gorgonzola, pecorino romano, taleggio, tomato sauce

CLASSICO 185

Prosciutto, mushrooms, mozzarella, tomato sauce

SALAMI & GARLIC 145

Salami Milano, garlic, mozzarella, tomato sauce

DIABOLO 155

Salsiccia, red peppers, chili, mozzarella, tomato sauce

DIPS

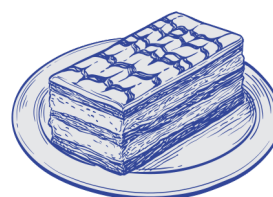
SMOKED MAYO DIP 15

AIOLI MAYO DIP 10

MAYONNAISE DIP 10

BARBECUE DIP 15

FERMENTED PEPPER MAYO 15



DESSERT

CHOCOLATE SNICKERS (V) 75

Chocolate, candied peanuts, dulce de leche, served with pistachio ice cream

SORBET (V) 80

3 scoops: pineapple & passion, lemon, raspberry

KITCHEN OPEN FROM 17:00 TO 21:00

PIPES
OF SCOTLAND