

BEVERAGE

HOMEMADE SODAS

Lemon-lime	45,-
Elderflower	
Raspberry	
Passionfruit	
Ginger	
Cola	

JUICES

freshly pressed

MEAN GREEN	75,-
Avocado, spinach, orange, ginger	

FRUIT FEVER	75,-
Strawberry, orange, blueberry, banana	

LEMONADE

Seasonal	55,-
----------	------

CHAMPAGNE

Assemblée, Brut, Cuvée Blanche	695,-
Cuvée Rosé, Brut	795,-
Les Brousses, Brut, Blanc de Blancs 2013	995,-
Christal Louis Roederer	2.495,-

SPARKLING

Saint Esteve, Privilège, Crément	95/375,-
Proverbio, Prosecco DOCG,	85/445,-

ROSÉ

La Ferme, Saint Roux, Pigeonnier	85/385,-
Vetere San Salvetore	575,-

WHITE

Saint-Véran, Chardonnay	105/395,-
Riesling Trocken, Burg Ravensburg	115/545,-
Petit Clos Henri, Sauvignon Blanc	125/585,-
Ceretto, Arneis Blange	645,-
Domaine Vacheron, Sancerre	745,-
Ravensburg, Riesling Kapellenberg	795,-

RED

La Roubine Sablet Rouge Grenache, Syrah	105/485,-
Petit Clos Henri, Pinot Noir	115/585,-
Moulin de la Gardette, Gigondas	645,-
Barolo Trediberri	130/685,-
Clos Henri Vineyard, Pinot Noir	895,-

COCKTAILS

JUNGLE QUEEN	120,-
Homemade Rhubarb and cardamom syrup with Organic danish gin and topped with Prosecco	

MANON PASSION	125,-
Organic Danish vodka, twist with passion fruit & maple syrup and topped with Prosecco.	

LES SUITES ESPRESSO MARTINI	145,-
Organic Danish vodka, with BadBoy coffee liquor, espresso and secret twist.	

NEW FASHIONED	150,-
Cognac V.S.O.P with homemade pistachio & caramel champagne syrup and dash of angostura bitters.	

COCKTAIL OF THE MONTH.	
Only on weekends. Ask your waiter	

DRAUGHT BEER

BY NØRREBRO BREWERY

Ask your waiter for details	30cl 55,-
	50cl 75,-

COFFEE & TEA

Honduras blend - fairtrade

ESPRESSO	35,-
AMERICANO	35,-
CAPPUCCINO	48,-
CAFFE LATTE	48,-
EXTRA SHOT	+7,-
HOT CHOCOLATE	55,-

TEA BLEND	40,-
From our wide selection	