

DRINKS MENU



VILLA
COPENHAGEN

Soft drinks & water

Coca cola, Cola zero, Sprite, Schweppes Lemon, Squash	50
Bryghuset Møn Apple, Elderflower or Rhubarb Juice	55
Red Bull, Red Bull Sugar Free, Red Bull Limited edition	55
Purezza Still or Sparkling Water	45

Coffee & Tea

Espresso single / double	25 / 40
Americano	40
Cortado	45
Flat White	45
Caffe Latte or Cappuccino	55
Filter Coffee	40
Moccha	55
Hot Chocolate	55
Tea	45

Please ask your waiter for the selection of tea and options of milk

Snacks

Crisps with sea salt	45
Mixed nuts	55
Noncellara olives	55

RUG Pastries of the day are available until sold out
Please ask your waiter for the selection

Beer

DRAUGHT BEER 25 / 40 cl

Mikkeller Ice Cold Pilsner 50 / 82

Mikkeller Iskold Classic 50 / 82

Mikkeller Ich Bin Raspberry Berliner Weisse 50 / 84

Mikkeller Burst IPA 50 / 84

Warpig's brewery guest tap 52 / 86

BOTTLED & CAN BEER 33 cl

Mikkeller Zero GHazy Pale (gluten free) 40 cl 80

Mikkeller Hopshop IPA 70

Mikkeller Japanese Rice Lager 70

Mikkeller Kærlighed Pale ale 70

Mikkeller De Blanche Weissbier 72

Please ask your waiter for the seasonal selection

ALCOHOL FREE BEER 33 cl

Mikkeller Drinkin'the sun 0,3% 45

Weird Weather IPA 0.3% 45

Please ask your waiter for the seasonal selection

CIDERS & FRUIT WINES 75 cl

Seasonal selection of Danish Fruit sparkling wines and ciders 90 / 450

Wine

SPARKLING

Glass / Bottle / Magnum

Nit Del Foc Brut Reserve 110 / 550
90% Macabeo, 10% Chardonnay

NV Champagne Ayala Brut Majeur 145 / 850 / 1700
55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier

NV Bollinger Champagne Cuvée Special 1200 / 2400
60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier

NV Champagne Ayala, Brut Majeur Rosé 1650
51% Chardonnay, 39% Pinot noir, 10% Pinot Menuer

2013 Champagne Ayala, La Perle 4000
80% Chardonnay, 20% Pinot Noir

2008 Champagne Montagne Verzenay Grand Cru 3500
100% Pinot Noir

WHITE WINE

2021 Pinot Noir Blanc de Noir Jean Stodden 110 / 600
Ahr, Germany

2022 Pinot Grigio Cantina Terlan 115 / 650
Alto Adige, Italy

2023 Sancerre Domaine Bernard Fleuriet 125 / 700
Loire, France

2021 Riesling Dr. Bürklin-Wolf 130 / 750
Pfalz, Germany

2020 Chablis Ante Domaine Charly Nicolle 850
Burgundy, France

Wine

RED WINE

2018 Pinot Noir Barda Patagonia, Argentina	130 / 750
2022 Langhe Nebbiolo Serio e Battista Borgogno Piedmont, Italy	115 / 650
2021 Rioja Bodegas Roda Sela Tempanillo & Garciano, Rioja, Spain	125 / 700
2021 Le Difese Tenuta San Guido Cabernet Sauvignon & Sauvignonasse, Tuscany, Italy	160 / 900
2021 Gigondas Domaine Raspal-Ay Grenache, Syrah & Mourvedré, Rhone, France	950

ORANGE WINE

2022 Gewürztraminer, Domaine Loberger Alsace, France	115 / 550
---	-----------

ROSE WINE

2022 Chateau de Bregancon La Réserve Côtes de Provence, France	125 / 700
---	-----------

ALCOHOL FREE WINE

Vintae Naturel Zero Blanco Alcohol Free Spain	75 / 350
Vintae Natural Zero Tinto Alcohol Free Spain	75 / 350
Copenhagen Sparkling Tea Denmark	90 / 550

Local Gin & Tonics

Herbie; Pink gin, Denmark Sweet and balanced with hints of raspberries and lemongrass	135
Copenhagen Distillery Bay Leaf; Dry gin Denmark Round and herbal gin based on bay leaf, cranberry, lemon peel and all spice	135
Syv Sind Gin; Contemporary gin Denmark Unique and luxurious gin variations, seasonally rotated	140
Kalevala; Navy contemporary gin, Finland Micro-batch complex gin based in Finland, harvested ingredients and jerusalem artichoke	140
Hernö; london dry gin, Sweden Classic, juniper and lemon citrus forward	140
A Verre aperitif & Tonic: Non-alcoholic vermouth, Denmark Refreshing, aromatic and herbal	95

All day All night

Cocktails available all day

Bloody Mary Vodka, tomato juice & secret spice mix	135
Garibaldi Campari, fresh orange juice	130
Negroni Sbagliato Red Vermouth, Campari, Cava brut	130
Mimosa Ayala Brut Majeur Champagne, fresh squeezed orange juice	135
Kir royal Ayala Brut Majeur Champagne, Merlet crème de cassis	145
Bellini Cava brut, peach puree	130
Old Fashioned Michter's bourbon, sugar, bitters	145
Vodka Martini Boatyard Double Gin, Dry Vermouth	145
Gin Martini Boatyard Vodka, Dry Vermouth	145
Red Bull Spécialé Amaretto, lime & Red bull Raspberry limed edition	125

Classic and house curated cocktails available from 16.00

Mocktails

Available from 16:00

Rosehips & No Fun 95
Rosehip Jam, Mint, Soda
Refreshing & drinkable

Carrot & No Champagne 95
Carrot & Tonka Sorbet, Copenhagen sparkling Tea Blå
Fruity & slightly spiced

Calm-omile & No Agave 95
Chamomile Cordial, Verjus, 3 Cents fig leaf Soda
Refreshing & long

Cocktails

This season our menu is inspired by the rich traditions, seasonal harvests, and artisanal craftsmanship of Scandinavia. Each cocktail is a tribute to the region's diverse landscapes. From dense forests and expansive coastlines to lush meadows and fertile farmlands. We source our ingredients locally, ensuring every sip reflects the unique flavours of the Scandinavian seasons.

Join us in celebrating the essence of Scandinavia—one cocktail at a time. Skål!

Artwork by Madelene Wikskar





Rosehips & Mint

135

Fruity, Sweet-ish

Wild Rosehip Jam, Mint, Great
Dane White Rum, Empirical Spirits
The plum I suppose,
Amaretto, Acid

Medium ABV



adw

Mushrooms & Butter

145

Boozy, Rich, Umami

Wild Mushrooms
from around Denmark,
Danish Butter, Mitcher's Rye,
Dry Sherry, Gentian

Higher ABV



Mad Hatter

Coffee & Cardamom 140

Rich, Creamy, Smooth, Sweet-ish

Cold Brew Prolog Coffee,
Pierre Ferrand Ambre Cognac,
Cardamom, Cream, Vanilla

High ABV



Carrots & Tonka

145

Earthy, Refreshing, Bubbly, Comforting

Organic Danish Carrots &
Tonka bean Sorbet,
Ayala Brut Majeur Champagne

Lower ABV





Mad White

Goosberies & Pear

135

Earthy, Crisp, Tart, Full

Norwegian Birchwood Vodka,
Goosberies, Verjus, Noilly Prat
Dry vermouth, Manzanilla Sherry,
Pear Eau De Vie

Higher ABV



Chamomile & Fig leaves

140

Floral, Herbal, Refreshing, Smashable

Los Arcos “Tequila”,
Cocchi Americano Bianco,
Chamomile, 3 Cents
Fig leaf Soda

Medium ABV