

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	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
Mixed olives	55

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 45/78

Mikkeller Iskold Classic 45/78

Mikkeller Blanche de Mikkeller 45/78

Mikkeller Burst IPA 45/78

Warpig' s brewery guest tap 48/84

BOTTLED & CAN BEER 33 cl

Mikkeller Raspberry Sour 68

Mikkeller Hopshop IPA 68

Mikkeller Japanese Rice Lager 68

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

Nit Del Foc Brut Reserve	105 / 500
NV Champagne Ayala Brut Majeur	145 / 795
NV Bollinger Champagne Cuvée Spéciale	1200
NV Champagne Ayala, Brut Majeur Rosé	1650
2013 Champagne Ayala, La Perle	4000
2008 Champagne Montagne Verzenay	3500

WHITE WINE

2022 Langhe Chardonnay, Le terre	100 / 495
2022 Pinot Grigio Alto Adige Cantina Terlan	105 / 520
2022 Greywacke Sauvignon Blanc Marlborough	120 / 595
2021 Wachenheimer Riesling Pfalz Dr. Bürklin-Wolf	650
2022 Chablis Tradition Damppt Frères	750

RED WINE

2021 LZ Rioja Bodega Lanzaga Telmo Rodriguez	100 / 495
2022 Langhe Nebbiolo Serio e Battista Borgogno	105 / 520
2018 Brunello di Montalcino	135 / 650
Black Label Cordella org	
2021 Le Difese Tenuta San Guido	850
2019 Bourgogne Pinot Noir	1150
Terres de Famille La Vogerie	

Wine

ORANGE WINE

2022 Horizon Gewürztraminer 115 / 550
Domaine Loberger

ROSE WINE

2022 Chateau de Bregancon 125/600
La Réserve Côtes de Provence

ALCOHOL FREE WINE

Naughty Blanc Alkoholfri Thomson & Scott 75 / 325
Naughty Syrah Alkoholfri Thomson & Scott 75 / 325
Château del ISH, sparkling white Denmark 85 / 425

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 135

Vodka, tomato juice & secret spices mix

Garibaldi 130

Campari, Fresh orange juice

Negroni Sbagliato 130

Apros Vermouth, Danish Amaro, Cava brut

Mimosa 130

Champagne, fresh squeezed orange juice

Kir royal 130

Cava brut, crème de cassis

Bellini 130

Cava brut, peach puree

Old Fashioned 140

Michter's bourbon, sugar, bitters

Classic and house curated cocktails available from 16.00

Mocktails

Available from 16:00

Blueberry & No Collins Blueberries from South Sweden, Mint, Acid, Soda Water	95
Woodruff & No Champagne Cherry & Woodruff Sorbet, Copenhagen Sparking Tea	95
Carrot & No Fun Organic Danish Carrot Juice Acid, Spice	95

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





Mad White

Blueberries & Mint 135

Fruity, Refreshing, Herbal

Blueberries from South Sweden,
Mint, Great Dane White Rum,
Empirical Spirits The plum I
suppose, Amaretto, Acid

Medium ABV



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Mushrooms & Butter 145

Boozy, Rich, Umami

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

Higher ABV



Mach W

Coffee & Cardamom 140

Rich, Creamy, Smooth, Sweet-ish

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

High ABV



Woodruff & Cherries 140

Fruity, Refreshing, Bubbly, Herbal

Cherry & Woodruff Sorbet, Ayala
Brut Majeur Champagne

Lower ABV



Apple & Cinnamom 140

Fruity, Crisp, Sweet-ish

Apple Ice wine, Moosgard Apple
Gin, Cinnamon, Lemon bitters

Higher ABV



Made with Procreate

Carrots

135

Earthy, Refreshing, Spiced

Organic Danish Carrot Juice,
Fury Aquavit, Acid, Spice

Medium ABV