

# T37.

## Cocktails

**Mr. Pink** 145  
Clarified Americano Cocktail,  
Dry Tonic

**Cherry Boom** 135  
Orange Vermouth, Cherry,  
Strawberry, Sage, Lemon

**The Green** 140  
Paranubes Rum, Green apple,  
plum, lime

**Cinema** 155  
Pop-Corn Butter and Salt Michter's  
Bourbon, Orange Bitter

**My Cup of Tea** 140  
Angelica Gin Infused with Mate,  
Honey, Sweet Vermouth

**CPH- LIMA Sour** 150  
Fury Akvavit, Pisco, Green Bell Pepper,  
Passion Fruit

**House Martini** 140  
Radius Gin, Seasonal  
Homemade White Vermouth

**Negroni 37** 145  
Seasonal Negroni Macerated  
with Herbs and Citrus Peel

\* Classic and non alcoholic cocktails available  
on request.

## Vermouth & Tonic

**La via Moderna** 120  
Exotic aroma of green cardamom,  
offering a unique & refreshing twist.

**Baya Baya** 125  
Red currant aroma, providing a  
perfect balance of sweetness & tartness.

**La via Moderna orange** 120  
Bright and invigorating, zesty notes  
of oranges and citrus fruits.

**Terrazzo** 110  
Traditional vermouth with a  
sophisticated blend of spicy &  
floral undertones.

## Gin & Tonic

**Gin of the Drop** 130  
Freshness is the favorite word  
for this funky gin with lime &  
szechuan pepper

**Copenhagen Distillery** 140  
"Orange"  
Juniper and Pepper meet Oranges  
creating a simple & wonderful  
harmony

**Radius nr 44** 130  
An elegant cucumber &  
sea-buckthorn gin

**Radius Navy Strength nr38** 165  
A classic navy gin, Strong juniper,  
Angelica & Orris root

**A Verre "ReferencePoint"** 145  
Pecan's woody allure, rain-like  
Nettle aroma.  
Elegant and Funky

## Beer

**Mikkeller Ice Cold Pilsner** 78

**Mikkeller Burst IPA** 80

**Mikkeller Iskold Classic** 78

**Blance de Mikkeller** 78

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## Snacks

Marcona almonds salted	55
Nocellara olives With thyme & lemonzest	55
Bread & olive oil	45
Danish charcuterie Lomo / Claus / Guanciale / Coppa	58
Board of charcuterie Beer sausages / Dip / Crunchy sourdough	260

## Taste & Share

Oysters 3 / 6 Horseradish, fennel	150 / 245
Caesar salad Crispy chicken, parmesan	135
Rösti Herb cream	90
Veal ribeye skewers BBQ beetroot, scallion mayo	135
Croquettes Oxtail, mushrooms	95
Smoked salmon Cream cheese, rye, leek oil	95
Barleycini Gammel Knas, herb mayo	75

## Perfect For 2

Celeriac Pointed cabbage, fermented ramson hazelnuts	245
Cod Parsley root, kale, kombu oil	275
Veal cheeks Lentils, beetroots, lovage	275

## Dessert

Chocolate cake Miso caramel, gingerbread cream	105
Organic cheese & chutney	145

## Sparkling Wine

Cuvee Victorine France, Cremant de Bourgogne	135
Ayala Ayala Brut Majeur Champagne, Frankrig	145
Cava Cava del nit	115

## White Wine

2022 Reserve Bourgogne Bouchard Aine et Fils	135
2023 Sauvignon Blanc Greywacke Marlborough	135

## Orange Wine

2021 2cv Colita Xarel Lo Vermell Penedes Sumarroca	95
2022 Imagine Riesling "A cappella" Domaine Loberger	110

## Rose Wine

Château Brégançon Rosé La Réserve Cru Classé Provence	125
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## Red Wine

2019 Chateaux Pey, Bonhomme France, Cotes de Bordeaux	115
2022 Bourgogne Pinot Noir Les Ursulines Jean-Claude Boisset	130
2018 Brunello di Montalcino Black Label Cordella	135

## Non Alcoholic Sparkling

Thomson and Scott "Noughty" dealcoholized Chardonnay	105
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\*For bottles: Please consult your bartender for the extended wine list.

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