



DRINKS MENU

SOFT DRINKS

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

COFFE & TEA

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

Please ask your waiter for the selection of teas & milk options

PASTRIES FROM RUG BAKERY

Please ask your waiter for today's selection

Available until sold out

SNACKS

Crisps with sea salt	45
Mixed nuts	55
Salted Marcona almonds	55
Nocellara olives with lemon thyme	55

Available from 11:00 - 23:30

Gillardeau oysters	3 pcs / 150
	6 pcs / 245
Croquettes, beef tail & mushroom	85
Barleycini, Gammel Knas & herbs mayo	75
Crab cake, dill & lemon	85
Charcuterie, dip & bread from Rug Bakery	260

BEER

DRAUGHT BEER

25 / 40 cl

Mikkeller Rice Lager	50 / 82
VILLA x Warpig's Golden Classic Lager	50 / 84
Mikkeller Ich Bin Raspberry Berliner Weisse	50 / 84
Mikkeller Burst IPA	52 / 84
Warpig's Brewery Guest Tap	54 / 86

Please ask your waiter about the seasonal selection

BOTTLED & CAN BEER

33cl

Mikkeller Hopshop IPA	70
Mikkeller Japanese Rice Lager	70
Mikkeller Golden Iris Hoppy Blonde	70

ALCOHOL FREE BEER

33cl

Mikkeller Drink'in The Sun, 0,3%	45
Weird Weather IPA, 0,3%	45

Please ask your waiter about the seasonal selection

CIDERS & FRUIT WINES

Seasonal sparkling Wines & 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 Grigio Cantina Terlan 120 / 650
Alto Adige Italy

2021 Pinot Noir Blanc de Noir Jean Stodden 125 / 700
Ahr, Germany

2023 Sancerre Domaine Bernard Fleuriet 130 / 750
Loire, France

2021 Wachenheimer Riesling Dr. Bürklin-Wolf 135 / 800
Pfalz, Germany

2020 Chablis Ante MCMLXX Domaine Charly Nicolle 850
Burgundy, France

WINE

RED WINE

GLASS / BOTTLE

2022 Langhe Nebbiolo Serio e Battista Borgogno 120 / 650
Piedmont, Italy

2019 Pinot Noir Barda 140 / 800
Patagonia, Argentina

2023 Rioja Bodegas Roda Sela Tempanillo & Garciano 150 / 850
60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier

2021 Le Difese Tenuta San Guido 160 / 900
Cabernet Sauvignon & Sauvignonasse, Tuscany, Italy

2021 Gigondas Domaine Raspal-Ay 950
Grenache, Syrah & Mourvedré, France

ORANGE WINE

2022 Edelbauer Orange 150 / 850
Gewurtztraminer, Muscat , Austria

ROSÉ WINE

2022 Chateau de Bregancon La Reserve Cotes de Provence 125 / 700
Grenache, France

NON ALCOHOLIC

Vintae Naturel Zero Blanco or Tinto 75 / 350
Spain

Copenhagen Sparkling Tea 90 / 550
Denmark

GIN & TONICS

Herbie Pink Gin, Denmark	135
Sweet and balanced with hints of raspberries and lemongrass	
Copenhagen Distillery Bay Leaf Gin, Denmark	135
Round and herbal gin based on bay leaf, cranberry and lemon peel	
Syv Sind Gin, Denmark	140
Unique and luxurious gin variations, seasonally rotated	
Radius 044, Denmark	140
Unusual and very refreshing gin with cucumber and seabuchthorn	
Hernö Dry Gin; London Dry Gin, Sweeden	140
Classic, juniper and lemon citrus forward	

NON ALCOHOLIC

A Verre Soir Aperitif & Tonic, Denmark	95
Sweet and balanced with hints of raspberries and lemongrass	
Cinot Aperitif & Tonic, France	95
Zesty, fruity, spicy notes	

ALL DAY ALL NIGHT

Bloody Mary Vodka, tomato juice and secret spice mix	135
Garibaldi Campari, fresh orange juice	130
Negroni Sbagliato Red Vermouth, Campari, Cava Brut	135
Bellini Cava Brut, White peach puree	135
Mimosa Ayala Brut Majeaur Champagne and fresh orange juice	135
Kir Royal Ayala Brut Majeaur Champagne and Merlet Crème de Cassis	145
Old Fashioned Mitcher's bourbon, Sugar, Bitters	145
Villa Martini Boatyard Gin or Vodka and Dry Vermouth	145
Red Bull Spécialé Amaretto, lime & Red Bull Raspberry Limited Edition	125

Classic and house curated cocktails available from 16.00

MOCKTAILS

Available from 16:00

Tiki but no T

95

Pineapple, Seabuckthorn, Mint

Refreshing and Drinkable

Strawberry & No Champagne

95

Strawberry & Angostura sorbet, Copenhagen sparkling Tea Blå

Fruity & slightly spiced

Blueberry & No Agave

95

Wild blueberry cordial, verjus, Folk Lions Mane Kombucha

Refreshing & long

SIGNATURE COCKTAILS

PRESERVED THROUGH TIME

This menu celebrates the art of capturing flavor at it's peak and transforming it into something lasting, layered, and unexpected.

Drawing inspiration from age-old techniques like fermentation, canning, tinctures, and other preservation methods, this menu reimagines tradition with a modern take.

Each cocktail is a story of patience and transformation where ingredients evolve, deepen and surprise, crafted in honor of the beauty of time itself.

Artwork by Madelene Wikskar



BLUEBERRY & LIONS MANE

150

Fruity & sweet ish

Wild Swedish Blueberry Chung,
Tequila 8 Plata, Cocchi Americano,
Folk Lions Mane Kombucha



PEACH ICE CREAM PUNCH

150

Rich, creamy & sweet ish

Roasted Peach Jam, Mitchter's
American Whiskey, Yellow Chartreuse,
Osterberg Vanilla Ice Cream



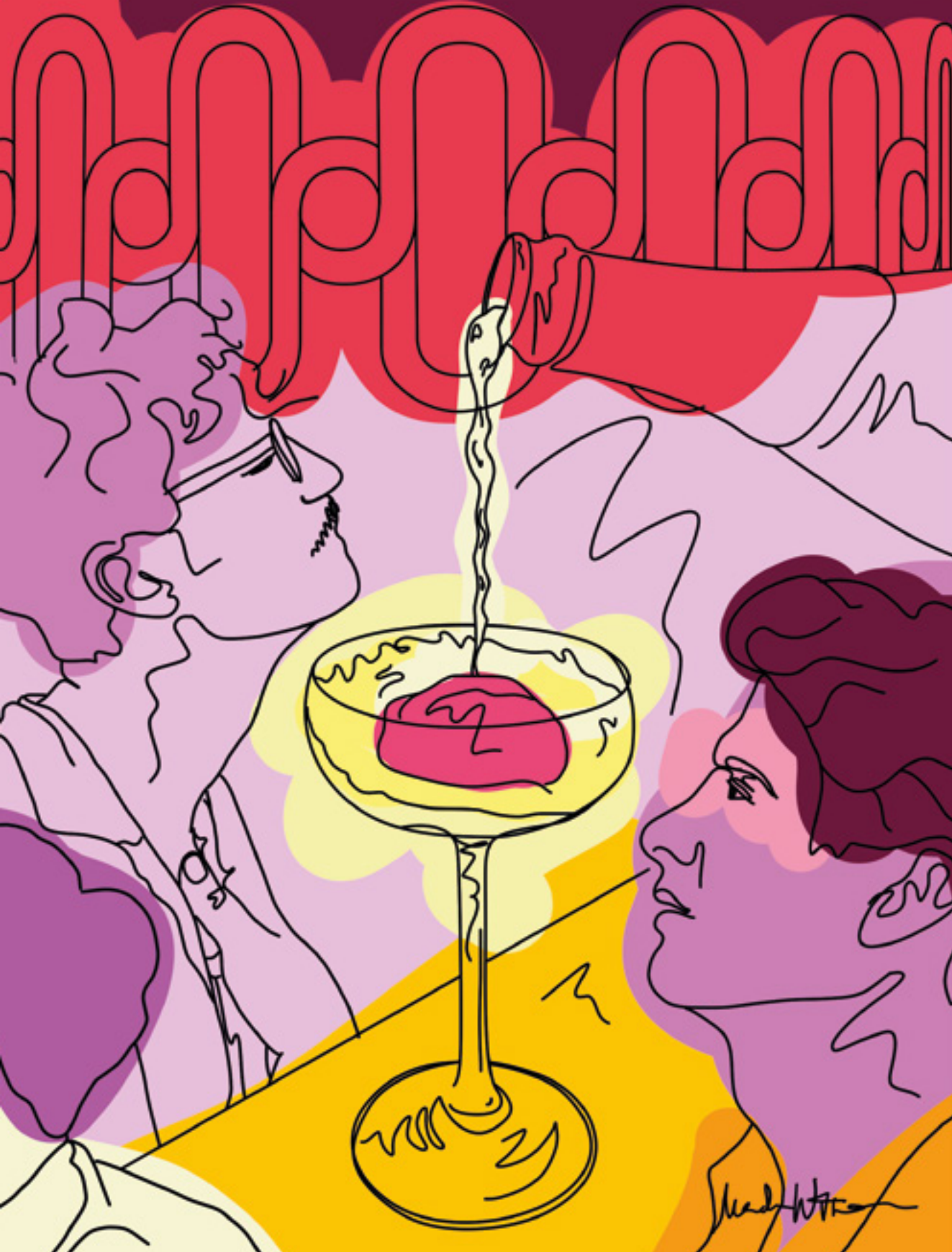
Mad Hatter

FIG LEAF TINI

145

*Boozy, complex,
herbacious & savory ish*

Fig Leaf Tincture,
Boatyard Vodka, Sherry, Verjus



ANGO STRAWBERRY

145

Fruity, bubbly, herbal

Laeto Fermentated Danish
Strawberries & Angostura Sorbet,
Ayala Brut Majeaur Champagne



SCANDIC TIKI

145

Fruity, funky & herbal

Fermented Leftover Pineapples,
Mitchers Rye, Pear Eau de Vie,
Seabuckthorn & Mint



CORN, CORN, CORN

150

Earthy, spicy & creamy

Lacto fermented Corn & Yuzu Hot sauce
from Noma Projects, Planetary Grand
Reserve Rum, Corn Liquor, Cream & Yuzu