



Blomster & Bobler

[ˈblɔmˈsɔɐ̯ ɔw bɔblɐ]

100 dkk

A perky spritz that will put roses in your cheeks.

Homemade rose and Szechuan pepper syrup mixes with Geranium gin, wine-based Lillet Blanc and lashings of dry champagne.

Vores Daiquiri

[ˈvɔræˈs daiˈkiˌri]

90 dkk

Get your green on with our seasonal daiquiri; beautifully sweet garden peas, basil and coriander combined with 3-year-old Havana rum and a zing of fresh lime.

Røg uden Ild

[rɔiˈ ʊðɛn ilˈ]

100 dkk

You'll get smoke without fire in this refreshing long drink, where the fruity smokiness of Mezcal Koch is shaken with liquorice, raspberries and lemon juice and topped with India pale ale.

Nordisk Samba

[ˈnɔrdɪsg ˈsamˌbah]

100 dkk

A creamy, spicy, crazy Brazilian batida with global influences. Ketel One vodka is infused with freshly popped corn, sweetened up with condensed milk and kicked up a notch with Vana Talinn spiced rum and Fio de Bigode cachaça. Served over crushed ice and topped with popcorn.



Lille Fortun

[*'lilə for'tun*]

100 dkk

One of our personal favorites, this unexpected but unpretentious tippie mixes Tanqueray Gin with Chartreuse Verte, fresh lemon, sugar and a kick of pale ale. Fresh sage rounds it off with an earthy, aromatic note.

Hugorm

[*'hūg·or'm*]

100 dkk

If you love a whisky sour, then this is your tippie; chamomile flowers are infused into Bulleit bourbon and then shaken fluffy with lemon juice, sugar, egg white and Henri Bourdain pastis.

Hipster Kaffe

[*'hip·stər 'kafə*]

100 dkk

Vesterbro just wouldn't be Vesterbro without the hipsters. This 100% vegan cocktail is crafted with Calle23 Reposado tequila, a local Mexican coffee liqueur, cold brewed coffee, Fernet Branca and almond milk. Vegan. Bearded. Whatever. This is truly delicious.

Jordnødde Oldfashioned

[*'jɔɹ·nøðə ɑwl·fasjə'neð*]

110 dkk

Fruit goes nuts in this complex whisky old fashioned with Four Roses Small Batch bourbon, Angostura bitters, bananas and peanut butter.



NORDIC COCKTAILS

Solbærrom

[ˈsoˌl,bærˈrɔm]

110 dkk

No Danish childhood is complete without having sneaked a swig of your dad's blackcurrant rum from the kitchen cabinet; it is no longer in production, so we have made Lidkøb's own by stirring a Zacapa 23 yr. rum old fashioned with blackcurrant and Gammel Dansk bitters.

Gule Rødder

[ˈgulə,ˈrøðə]

100 dkk

Root vegetables are in season and we have mixed up homemade carrot cordial with Jubilæums aquavit, warming spiced Falernum liqueur and fresh lemon juice. Walk the nutritious road less travelled, and swizzle this bright orange creation.

Grøn og Hvid

[ˈgrønˈɔw ˈviˈð]

100 dkk

Dill aquavit, white chocolate cream and crème de cacao with a light dust of licorice on top...need we say more? This surprising creation is on offer for all those craving something sweet and luscious.

Østersø Cola

[ˈøsdø,søˈkoˌla]

100 dkk

Pimm's No. 1 and Ketel One Vodka make the base of this drink containing what (almost) every Dane loves... Licorice. We freshens it with lemon juice and add a dash of peach. It is crazy!



From the tap

Radler
60 dkk

A German invention that relates to the ability to ride a bike after a couple of these. We mix grapefruit soda with Bavarian wheat beer from Weihenstephaner. A fruity and very refreshing pint.

Favorite Classics

Tommy's Margarita
100 dkk

Don Julio reposado tequila makes the base of this sensational San Francisco classic. Sweetened with organic agave syrup and balanced with fresh lime juice this lustrous libation is served over ice. Go with or without a lightly salted rim.

Painkiller
100 dkk

Caribbean time is here with a classic drink, straight from the Soggy Dollar bar at Jost Van Dyke. Appleton 12 year old rum is shaken with cream of coconut, pineapple and orange juice to be served long with freshly grated nutmeg.



Beers

Our beers are hand brewed in small amounts and is ever changing. Please ask our staff for tonight's selection. Always on tap:

Lidkoeb Pilsner
60 dkk

Our own unfiltered organic pilsner 4,8%

Ruby Lager
60 dkk

Slightly hoppy unfiltered American style lager, 4,8%

**Weihenstephaner
Hefe**
60 dkk

Bavarian Wheat beer 5,4%

Virgin Cocktails

Stumt Muldyr
[*'sdåmt mul,dyr'*]
50 dkk

Our non boozy option made with organic Rhubarb cordial, fresh lemon juice, homemade ginger syrup and sparkling water. This will carry your wagon home safely.



CHAMPAGNE & WINE

Wines

Champagne

Glass / Bottle

Laherte, Ultradition	100 / 500
(2011) Beaudier 'Rosé de Saignée', Laherte	750
2012 Val' Frison, Blanc de Noir, Goustan	900
(2008) Cuvée l'Apôtre Blanc de Blanc, David Léclapart	1400
Le Cotet, MAGNUM, Jacques Lassaigue	2100

White

2014 Calles Jazz Riesling	70 / 350
2013 Le Blanc de la mariée, Garrelières	80 / 400
2011 Arena Savenières, Domaine Mosse	650
2013 St Aubin 1. cru, Domaine Sextant Julien Altaber	950

Rosé

2015 Le Rosé de la Cabane, Garrelières	80 / 400
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Red

2012 Le Rouge de Cornus, Garreliere	70 / 350
2014 Umberta Barbera, Iuli	80 / 400
2013 Morgon 'Cote du Py', Jean Foillard	750
2008 Pommard 1. cru 'Charmots', Fanny Sabre	1250



SNACK & THE OTHER STUFF

Pork Cracklings

35 dkk

Good pork crackling, served with blackberry dip.

Roasted Salted Nuts

35 dkk

Cashewnuts and Almonds mixed.

Olives

35 dkk

Black Nicoise olives.

Boards

Is served as long as we have or no later than 22.00.

Rillettes

50 dkk

Porkrilette with cornichons, French mustard and great bread.

Sausages

50 dkk

2 nice dry French sausages with mustard and great bread.

Comte Cheese

50 dkk

24 month old Comté with quince jam and great bread.

The other stuff

Coffee

25 dkk

Smokes

20 stk. 50 dkk

“Loosies” 5 dkk