

# DAHL & DAHL

## 2 ens cocktails for 160 kr\*

Pitcher Glass

\* Only on this page,  
Thursday 17-22 & Friday 16-22

<b>Passion Love // "Den med skumfidusen"</b> Vodka, Passionfruit puré, Pineapple Juice, Lime, Sugar syrup	360,-	95,-
<b>Elderflower Collins</b> Elderflower liquor, Gin, Lemon, Sugar syrup, Soda	360,-	95,-
<b>Dark 'n Stormy</b> Goslings Black Seal Rum, Lime, Sugar syrup, Gingerbeer	360,-	95,-
<b>Ginger Litchi</b> Vodka, Ginger, Lime, Sugar syrup, Lychee juice	360,-	95,-
<b>Cucumber Collins</b> Gin, Cucumber, Lime, Sugar syrup, Ginger Ale	360,-	95,-
<b>Rabarber Håud</b> Gin, Lemon, Vanilla syrup, Soda, Homemade Rhubarb syrup	360,-	100,-
<b>Bramble</b> Gin, Blackberry syrup, Lemon, Sugar syrup, Soda	360,-	95,-



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	<b>Glass</b>
<b>Espresso Martini</b> Vodka, Kahlua, Espresso, Vanilla syrup	120,-
<b>Caipirinha</b> Cachaça Ypióca, Lime, Cane sugar	100,-
<b>Sour's</b> Bourbon, Ameretto, Gin, Etc, Lemon, Sugar syrup, Egg white	100,-
<b>Negroni</b> Gin, Campari, Sweet Vermut	130,-
<b>Old Fashioned</b> Bourbon Whisky, Sugar, Angostura	120,-
<b>Long Island Iced Tea</b> Vodka, Gin, Rum, Tequila, Triple Sec, Lime, Cola	140,-

**Virgin cocktail** Ask the staff or go to page 6

**Hungry for tapas?** Go to the last page, before 20:00

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## Sparkling, White & Rosé wine

Glass    Bottle

### Sparkling

**Dom Potier, Cava Brut / Demi Sec**    70,-    300,-  
Spain

**Moët & Chandon, Brut Imperial**    1.200,-  
Champagne, France  
*Pinot Noir, Pinot Meunier, Chardonnay*

**Dom Pérignon**    3.000,-  
Moët & Chandon, Champagne, France  
*53% Pinot Noir, 47% Chardonnay*

### White

2020 **Les Grains Chardonnay**    70,-    300,-  
Marrenon, Rhône, France  
*100% Chardonnay*

2020 **Pinot Blanc**    100,-    400,-  
Domaine Saint-Remy, Alsace, France  
*100% Pinot Blanc*

2021 **Pouilly Fumé**    120,-    500,-  
Nicolas Gaudry, Loire, France  
*100% Sauvignon Blanc*

### Rosé

2021 **Roséfine**    70,-    300,-  
Marrenon, Méditerranée, France  
*Mix of Grenache, Syrah, Merlot*

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<u>Red wine</u>	Glass	Bottle
2021 <b>Gavroche</b> Château l'Ermite d'Auzan <i>80% Grenache, 20% Syrah</i>	70,-	300,-
2019 <b>Chianti Colli Senesi</b> Poderi del Paradiso, Toscana, Italy <i>100% Sangiovese, 12 mdr. på egetræsfade</i>	75,-	350,-
2016 <b>Arroyo Crianza</b> Arroyo, Ribera del Duero, Spain <i>100% Tinta del País</i>	100,-	400,-
2019 <b>Pinot Noir</b> Domaine Saint-Rémy, Alsace, France <i>100% Pinot Noir</i>		500,-
<u>Natural wine</u>		Bottle
2021 <b>Meraviglia - Red wine</b> West sicily, Italy <i>100% Parpato</i>		500,-
2021 <b>Zibibbo Macerato - Orange wine</b> West sicily, Italy <i>100% Zibibbo</i>		500,-
2021 <b>Picnic - White wine</b> Malaga, Spain <i>90% Pedro Ximenez, 10% Moscatel</i>		450,-

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## Draft beer

<b>Tuborg Classic</b> , 50 cl.	65,-
<b>Brooklyn Pulp Art Hazy IPA</b> , 50 cl.	75,-
<b>Kronenbourg Blanc 1664</b> , 50 cl.	75,-

## Bottled beer

<b>Tuborg Beer: Grøn // Guld</b> , 33 cl.	40,-
<b>Corona Extra</b> , 33 cl.	60,-
<b>Svaneke Beer: Pilsner // Classic // IPA</b> , 33 cl.	60,-

## Drinks

<b>Drinks: Gin&amp;Tonic, Vodka&amp;Lemon, Rum&amp;Cola, etc.</b>	85,-
<b>Luxury Gin&amp;Tonic: Hendrick's, Monkey 47, ENE, etc.</b>	100,-

## Non-alcoholic

<b>Virgin cocktail</b> , we recommend:	65,-
Passion Love // Rabarber Håud // Ginger Litchi	
<b>Gingerbeer</b> , 33 cl.	45,-
<b>Homemade Lemonade</b>	55,-
<b>Soda in glass: Cola, Fanta, Lemon, Cola Zero</b>	35,-
<b>Soda in pitcher: Cola, Fanta, Lemon, Cola Zero</b>	100,-
<b>Bornholms Mosteri: 'Elderflower' // 'Rhubarb'</b>	40,-
<b>Coffee</b>	40,-

## Shots

<b>1 shot</b> (excl. shaken shots)	30,-
<b>10 shots: 'Pure Licuorice' // 'Raspberry'</b>	200,-
<b>10 shots: Tequila, Sambuca, Fernet, Jäger, etc.</b>	250,-
<b>10 shaken shots: 'Summer shots' // 'Små kolde'</b>	250,-

## Bottles, incl. mixer

<b>House liqour: Sobieski Vodka, Thorn Gin, etc.</b>	950,-
<b>Luxury liqour: Grey Goose, Bornholmer Vodka, etc.</b>	1.300,-

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## TAPAS

### Charcuterie platte\*

• Kitchen closes at 20.00

4 kind of sausages	150,-
4 different cheeses	pr. person
Air-cured ham	
Paté	
Hummus	
Tapenade	
Olives	
Home-pickled red onion	
Homemade compote	
Bread	

### Snacks on the side

Mixed nuts (Cashew & Almonds)	40,-
Wasabi nuts	30,-
Peanuts	30,-
Olives	35,-