

HOLIDAY

COCKTAILS 15

Basil

Napue Gin, Thai basil, coconut

Summer Kiss

Stoli Vodka, Passoa, passion fruit, lime, Spumante

Chili Mule

Stoli Vodka, lime, ginger, chili, coriander

Lèmon Love

Helsinki Gin, lemon, lemon curd

Pink Margarita

Gold Tequila, Merlet, raspberry, grapefruit

Aperol Breeze

Aperol, Spumante, orange, olive

Espresso Martini

Stoli Vodka, Kahlua, espresso, Cointreau, mint

NUDES 10

Wild Ginger

Lime, ginger, chili, coriander, ginger beer

Colada

Pina colada, lèmon curd, coconut

Genius Green

Thai basil, lime, ginger, soda

BUBBLES

Tombacco Spumante 11/60

Ca'del Cabo Il Silvestre Dry, Italy

Baron Albert Champagne 17/90

l'Universelle Brut, Pinot Noir, Chardonnay, France

Azimut Cava Brut 60

Macabeu, Xarello, Parellada, Spain

Taittinger Prestige Rose 180

Brut Pinot Noir, Pinot Meunier, Chardonnay, France

Arlaux Premier Cru Magnum 350

Chardonnay, France

Comtes de Champagne 380

Blanc de Blancs Taittinger Chardonnay, France 2008

Dom Pérignon 400

Brut Champagne, Chardonnay, Pinot Noir, France 2012

ROSÉ

Château Dè Rouèt 13/80

Syrah, Mourvèdrè, Provençè

Whispering Angel 14/90

Grènachè Noir, Syrah, Carignan, Francè

Whispèring Angèl Magnum 180

Whispèring Angèl Jèroboam 420

Whispèring Angèl Mèthusèlah 900

Rosè Vom Zwèigèlt 80

Mullèr Grossmann, Austria

WHITE

Xanadu Exmoor 11/60

Sauvignon Blanc, Semillon, Australia

Margret River

Yes Yes Yes 12/70

Langhe Favorita, Italy

Auftakt Axel Schmitt 13/90

Riesling, Austria (1L)

Prima, Quinta do Vallado 14/90

Moscatel Galego Branco, Douro, Portugal

Regnard Chablis 110

Saint Pierre, Chardonnay, France

Francois le Saint Sancerre 130

Silex Loire, France, Sauvignon Blanc

BEERS & LONG DRINKS

Holiday session IPA 10

Corona extra 10

Brooklyn beers 11

Helsinki long drink 11

Original long drink 10

Happy joe cider 10

Brooklyn special effects 0,4% 9

Happy joe cider 0,0% 8

HOLIDAY

RAW BAR

Salmon sashimi, cucumber, miso, pink grapefruit	18
Tuna tartar, avocado, jalapeno, shiso, rainbow trout roe	20

SHARES

Sweet potato fries, French fries, house made lemon mayonnaise, zaatar	12
Chicken Karaage, ginger, honey sake, bird-eye chili, pickles	20
Grilled king prawns, red chimichurri, garlic, lemon, parsley, olive oil	22

GARDEN GREENS

Roasted cauliflower, green tahini, lemon, strawberry, pistachio dukkah	20
Burrata, heirloom tomatoes, seasonal stone fruit, pesto, orange	22
Feta, gems, watermelon, radish, kalamata, capers, lime yoghurt	24

PASTA

Avocado, chili, lemon, capers, parmesan	24
Lobster linguine, prawns, garlic, chili, parsley, lemon	32

FRESH CATCH

Mussels, harissa, preserved lemon, mint, coriander, saffron	26
Teriyaki salmon, potato salad, nori, sesame, pickles and fresh greens	28
Grilled octopus, romesco, potatoes, herbs, yuzu pineapple	30

SWEETIES

Strawberries, umeshu, vanilla ricotta crème, basil	14
White chocolate tiramisu, miso caramel, pistachio	14

Please turn to our lovely staff for detailed information on ingredients and allergens – and for recommendations.