

COURTYARD MENU

12:00-22:00



Beverages

Beer

DRAUGHT BEER	25 CL / 40 CL
Mikkeller Ice Cold Pilsner	45 / 75 kr.
Mikkeller Iskold Classic	45 / 75 kr.
Mikkeller Blanche de Mikkeller	45 / 75 kr.
Mikkeller Burst IPA	45 / 75 kr.
BOTTLED & CAN BEER	33 CL
Mikkeller Raspberry Sour	65 kr.
Mikkeller Evergreen IPA	65 kr.
Mikkeller Heated Seats IPA	65 kr.
ALCOHOL FREE BEER	33 CL
Mikkeller Drinkin' the Sun, 0.3%	45 kr.

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VILLA
COPENHAGEN

Beverages

Soft drinks & water

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

Coffee & Tea

Espresso single / double	25 / 40 kr.
Americano	40 kr.
Cortado	45 kr.
Flat White	45 kr.
Caffe Latte or Cappuccino	55 kr.
Hot Chocolate	55 kr.
Tea (Please ask your waiter for the selection)	45 kr.

Snacks

Crisps with sea salt	45 kr.
Mixed nuts	55 kr.
Mixed olives	55 kr.
Pastries of the day Until sold out - Please ask your waiter for the selection	

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Beverages

Wine

SPARKLING

Nitus Cava Brut Reserve	105 / 500 kr.
NV Champagne Billecart Salmon, Brut Reserve	145 / 850 kr.
NV Champagne Billecart, Salmon, Brut Rosé	1750 kr.
2018 Riesling Sekt, Weingut Reichsrat von Buhl, Brut	850 kr.

WHITE WINE

2021 Alvarinho, D.O.C Soalheiro, Vinho Verde	95 / 475kr.
2021 Haart To Heart Riesling, QBA	105 / 500 kr.
2021 Antinori, Bramito Del Cervo, Chardonnay	130 / 600 kr.
2022 Domaine Daniel Crochet, Sancerre Blanc	135 / 650 kr.

RED WINE

2021 Solum, Bodegas Habla, Syrah , Tempranillo	100 / 450 kr.
2020 Aconcagua Costa, Pinot Noir	120 / 575 kr.
2018 Barolo, D.O.C.G., Massari di San Grato	135 / 650 kr.

ROSÉ WINE

2020 Minuty Prestige Rosé	135 / 650kr.
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ALCOHOL FREE WINE

Natureo 0.0, white (Spain)	70 / 325 kr.
Natureo 0.0, red (Spain)	70 / 325 kr.
Chateau del ISH, sparkling white (Denmark)	80 / 425 kr.

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VILLA
COPENHAGEN

Beverages

Local Gin & Tonics

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|---|---------|
| Herbie; Pink gin (Denmark)
<i>Sweet and balanced with hints of raspberries and lemongrass</i> | 130 kr. |
| Herbie Organic; Dry gin Denmark
<i>100% organic gin with a lovely light scent of sea buckthorn</i> | 130 kr. |
| Kalevala; Navy contemporary gin Finland
<i>Micro-batch complex gin based in Finnish forest harvested ingredients and Jerusalem artichoke</i> | 140 kr. |
| Syv Sind Third Mind; Contemporary gin Denmark
<i>Unique and luxurious gin based on heather honey, Szechuan pepper, grape and rosemary</i> | 145 kr. |
| ELG no4; Contemporary gin Denmark
<i>Intense and earthy carrot based gin with a unique colour and flavour</i> | 150 kr. |

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Beverages

Cocktails

Møn	130 kr.
<i>Strawberry and rosehip juice, La Vie Moderne vermouth, Birch vodka Fino sherry, Lemon balm and vanilla syrup, Phantom Spirits Pinnacle Pinaceae</i>	
Samsø	140 kr.
<i>RUG cardamom bun-infused gin, Bad Mouth Danish rosé vermouth, Mr. Amaro Danish Amaro Vanilla liqueur, Rhubarb syrup, Lemon Cava</i>	
Bornholm	150 kr.
<i>Cheese fat-washed whisky, Frederiksdal rancio wine, Port wine, Burnt caramel syrup, Bitters, Stout beer</i>	
København	150 kr.
<i>Great Dane white rum, Paranubes, The Plum I Suppose, Danish amaro, Sea buckthorn juice, Sage infused orgeat</i>	
Læsø	150 kr.
<i>Cherry infused Danish Aronia gin, Gammel Opland aquavit, Cherry vermouth, Læsø salt</i>	
Fejø	95 kr.
<i>Apple, parsnip and spring herbs shrub, Dill soda</i>	