## Discover the taste of..

The Royal Library Tangueray blackberry - dry vermouth - campari - orange liqour - lavender	DKK 145
Nicknamed "The Black Diamond," this cocktail reflects the building's sleek, dark exterior with its bold and layered flavors.	
Ambrosial / Sour / Dry / Sipper	
<b>The Marble Church</b> BELVEDERE - WHITE CHOCOLATE - COCONUT MILK - STRAWBERRY - LEMON - VEGAN EGG WHITE Reflecting the elegance of the Marble Church, this cocktail blends creamy and sweet notes for an extraordinary experience.	DKK 150
Sweet / Milky / Vegan	
Christiansborg Palace BULLEIT RYE INFUSED WITH JASMINE - TOBACCO BITTERS - GINGER - LEMON A nod to Denmark's political heart, this cocktail balances bold flavors, much like the commanding presence of Christiansborg. Semi Sweet / Redolent / Floral Notes / Sipper	DKK 140
<b>The Opera House</b> SAILOR JERRY - SMOKED PAPRIKA - TOASTED ALMOND - HONEY - SPICY SIRUP - LIME Like the grand performances at the Opera House, this cocktail delivers a symphony of flavors that leave a lasting impression.	DKK 135
Spicy / Smoky / Rich	
Our Savior's Church MEZCAL - SAFFRON SYRUP - SMOKED BITTER - LIME The flavors are inspired by the church's iconic spiral tower, evoking the dramatic climb and breathtaking views at the top. Smoky / Charred / Fresh	DKK 140
The Round Tower APEROL - ITALICUS BERGAMONT - RASPERRY - LEMON - VEGAN EGG WHITE Like the tower's circular ascent, this cocktail combines fruity and sour notes with a velvety foam for a smooth, rich journey. Sour / Rich / Fruity / Vegan / Foamy	DKK 145
Alcohol free	
City Hall GIN NON-ALCOHOL - MATCHA - BASIL - LIME This mocktail, with its vibrant notes, celebrates the bustling heart of Copenhagen, just like City Hall. Sweet / Fresh / Vegan / Smoothly	DKK 120
The Royal Theatre   RUM NON-ALCOHOL - RASPBERRY - APRICOT - LIME   Celebrating the artistry of the theatre, this mocktail sparkles   with fruity notes, offering a light, effervescent performance.	DKK 115