

HOUSE COCKTAILS

Cordio	85
Schumachers infused brandy with lemon, lime juice and soda (choice of walnut or lemon brandy)	
Paloma	95
Ancho Reyer chili liqueur, lime juice and pink grape soda	
Michelada	85
Thisted organic pilsner with tomato juice with Valentina hot sauce and coriander	
Lille Mølle Negroni	100
La Republica Amazonica gin, Gran Classico bitters, Argala bitters, Chazzalates Vermouth and lime juice	
Oaxaca New Fashioned	110
Aprendiz mezcal, Ocho tequila, agave sirup and Scrappy's chocolate bitters	
Lola Old Fashioned	110
Kavalan whiskey, Lola's fall forest sirup, orange and Angostura bitters	

BEERS AND CIDERS

Draft beers

Organic Thy Pilsner,	35cl	35
Thisted Bryghus	50cl	45
Organic IPA,	35cl	40
Thisted Bryghus	50cl	50
1 Ton of Blueberries, ToØl	35cl	60

Bottled and canned beers

Thy "Øko Humle", Thisted Bryghus	33cl	40
Garden of Eden, fruit IPA, ToØl	33cl	60
CloudY 9, wheat IPA with mango and orange peel, ToØl	33cl	60
Mochaccino Messiah, coffee brown ale, ToØl	33cl	60

Freshly canned beer from ToØl - ask your waiter for today's beer.

Organic Danish Ciders

Prendila Cosi rosé, Æblerov	75 / 375
Rainbow Child, Æblerov	70cl 400

NON ALCOHOLIC

Lola's seasonal cordial made by our chefs to match your food	50cl	40
Thy cola/cola light	25cl	30
Thy organic sodas Lemon Elderflower Rhubarb Orange	25cl	30
Organic kombuchas Læsk, yuzu & hibiscus	55 /	300
Læsk x Wildfooding, wild local mirabelles	70cl	325
Oremandsgaard organic apple juice from old Danish varietie	25cl	35
Copenhagen Sparkling Tea Blå: Jasmin, white tea and darjeeling / Lyserød: Silver needle, oolong and hibiscus	70cl	375
Water, sparkling or still - ad libitum		20