

# underbar

@nordlandet

## DRINKS (90,-)

### Gin & Tonic

"The Gin & Tonic has saved more Englishmen's lives and minds than all the doctors in the Empire – Winston Churchill"

### Rhubarb Clown

"Fruity and flavorful. A mix of rhubarb and vodka. Can't go wrong."

### Veneziano Sprits

"Our spin on the classic Aperol Spritz. It's bitterly good."

### Dark 'n' Stormy

"Spiced rum and ginger beer. For those dark and stormy nights that we don't have a lot of."

### Paloma

"A touch of Mexico on Bornholm. Tequila, lime juice and grapefruit."

## COCKTAILS (120,-)

### Espresso Martini

"Coffee and booze at the same time. Best of both worlds."

### Negroni

"A taste of Italy. Gin, vermouth and Campari."

### Vesper Martini (007)

"007's preferred drink. Shaken, not stirred."

### Whiskey Sour

"Whiskey and refreshing lemon juice. Highly recommended to be enjoyed in the sun."

### Old Fashioned

"Whiskey combined with bitters. A proper Mad Men Cocktail."

## SPECIALTIES

**Elder Brother** // "Elderflower, orange liqueur, Lillet, lemongrass.

When has that ever tasted bad?" // 100,-

**Nordic Summer** // "Gin, green tea sirup, and local bitters. It's green but totally not toxic." // 120,-

**Sweet Wheat** // "A Viking walks into a bar. This is what he orders.

Super fresh, sparkly and notes of honey and cumin" // 120,-

**Underbar Cosmo** // "Rhubarb twist on a classic cosmo." // 120,-

**Amarisco Sour** // "Three words to describe this drink perfectly. Herbal, acidic, silky." // 120,-

**Smokey Vision** // "A new twist on an old fashioned. Tastes like you're drinking a rum old fashioned in front of a bonfire. Marshmallows not included" // 140,-

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## THE BEERS:

We get our beers from Svaneke Bryghus and Beer Here (Penyllan, Tejn). All are produced and bottled here on the island and offer a variety of fruity and classic beers.

### ON TAP (30 / 40 cl):

Classic (Svaneke) 4,6%  
Blonde (Svaneke) 4,6%  
50 / 65

Hippy Juice // Pale Ale (Beer Here) 5,2%  
Tia Loca // Organic Wheat (Beer Here) 4,6%  
Brun Sovs // Brown Ale (Beer Here) 4,8%  
Rhubarb // Sour Beer (Beer Here) 5%  
Aussie Ale // Pale Ale (Beer Here) 4,8%  
60 / 75

## WINE:

### Bubbles:

NV Cava Brut "Krismanel", Cllar Mas Oliver, Catalonien (ES) 75 / 450  
2020 Mea Sipon Pet Nat, Matic Wines, Slovenien (SL) 90 / 500

### Whites

2019 Vin Blanc VdF, Clos du Tue-Boeuf, Touraine, Loire (FR) 75 / 375  
2018 "Le Mouton Blanc", D & S Boisseau, Maconnaise, Bourgogne (FR) 100 / 500

### Rosé:

2019 Terre des Anges Aix-en-Provence Rosé, Chateau Paradis, Provence (FR) 90 / 450  
2018 Croac Croac Pink, Clos Lentiscus (1L), Catalonien (ES) 600

### Reds:

2019 Côtes du Rhône. Dom. des Bacchantes, Les Vignerons d'Estézargues, Rhône (FR) 75 / 375  
2019 Pinot Noir "Nature", Rieffel, Mittelbergheim, Alsace (FR) 100 / 500

### SNACKS:

45,-

Salted almonds  
Olives  
Chips with mayo

### JUICES:

40,-

Apple  
Elderflower  
Rhubarb  
Black Currant  
Lemon-Lime

### OTHER DRINKS:

Don't Worry pale ale  
(non alcoholic)  
45,-  
Coffee/Tea  
35,-