

CLASSIC DRINKING, FORWARD THINKING

YOUR WINTER COLLECTION

FIRST FROST  
TO  
FIRST SPROUTS

RUBY

NYBROGADE

*No 10*

## SEASONAL COCKTAILS

### THE HIP ROSE MARTINI

—  
120 DKK

### BOTANIST GIN - SWEET VERMOUTH - DRAMBUIE 15 Y.O. - CARROWAY - HIP ROSE

This cocktail is our Nordic take on the richer and wetter early style martini called the Martinez using what the nature around dictates. This boozy dry and fruity cocktail is stirred to perfection to bring out the complexity of all the Nordic flavors and the beautiful color from the wild beach hip roses.

### GRAPEFRUIT GIMLET

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120 DKK

### TANQUERAY NO TEN - CPH DISTILLERY DILL ANISE AQUAVIT - GRAPEFRUIT - LIME - BITTERS

This is a refreshing and sweet seasonal take on a gin classic with winter spiced grapefruit cordial, gin, aquavit and aromatic bitters that will keep you high on C-vitamins and life.

### GEORGE'S MARVELOUS MEDICINE

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120 DKK

### ROE & CO WHISKY - COLD HAND PYRUS PEAR BRANDY - SPICED PEAR - LEMON - BITTERS

Enchanting Irish whisky matched with delicate Danish pear brandy, a mouthful of poached pears, vanilla spiked Angostura bitters refreshed with lemon juice. Celebrating the golden age of Irish whisky with the best "pearing" of late autumn and winter spices.

### PORT, PEAT & HOT CHOCOLATE

—  
120 DKK

### RUBY HOT CHOCOLATE - TALISKER PORT RUIGHE WHISKY

We'll serve you the best homemade hot chocolate spiked with Talisker's port finished whisky and cold fluffy cream on top.

## RUBY COCKTAILS

### RUBY WINTER BREW

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110 DKK

### KETEL ONE VODKA - GINGER & HONEY SYRUP - LEMON - BANANA - RUBY LAGER

Here it is, our Ruby Winter Brew... Inspired by notorious cocktail "Shaky Pete's Ginger Brew" from famed London bar, The Hawksmoor. Hitting this *turbo-shandy for the discerning drinker* with a wee bit of Ruby magic, we have concocted our own version for a spicy yet refreshing cocktail.

### SPICE & EVERTHING NICE

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120 DKK

### DUBONNET ROUGE - CINNAMON - CHAMPAGNE

On chilly nights in Copenhagen this champagne cocktail will give you everything you need. A hint of warming cinnamon and velvety French aperitif lengthened with crispy Laherthe champagne.

### THE DARK SIDE

—

130 DKK

### ZACAPA EDICIÓN NEGRA - ELDERBERRY - LAPHROIG SPRAY

An old-fashioned style cocktail based on the rich Guatamalan rum. Danish acidic Norliq Elderberry liqueur and a spray of smoky Laphroig whisky served on an iceball. Get prepared to use all of your senses.

### THE FIX

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110 DKK

### MAKER'S MARK BOURBON - CPH DISTILLERY MEXICAN COFFEE LIQUEUR - CAMPARI - CAMELIZED FIG - CREAM FLOAT

A caramelized fig is shaken hard with bourbon, organic Mexican coffee liqueur and bitter Campari, resulting in a cocktail glass full of rich flavours. We round it off with a layer of cream for the adult White Russian lover.

## CLASSIC SELECTION

### DAIQUIRI

—

100 / 130 DKK

### BACARDI HERITAGE or HAVANA CLUB SELECCIÓN DE MAESTROS - LIME - SUGAR

The corner stone of classic cocktails. So simple but soooooo tasteful. Tart fresh lime juice balanced with a dollop of sugar and a lot of good rum. Go classic with the complex white 1930's style Bacardi Heritage or enjoy it with the aged blend of the 7 maestros in Havana Club Selección de Maestros

### EL DIABLO

—

100 / 120 DKK

### OCHO BLANCO or MEZCAL VAGO - BLACKCURRANT - LIME - GINGER

From the 1946 book of Tiki legend Trader Vic, this thirst-quenching long drink combines your choice of agave spirit with blackcurrant, lime and spicy ginger beer to give you flavour and refreshment packed into one glass. Options are Ocho for a peppery finish or Mezcal Vago for the vegetal smoky fruity one.

### BOBBY BURNS

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130 / 130 DKK

### MACALLAN 12 DOUBLE CASK or LAGAVULIN 8 - VERMOUTH ROSSO - HERB LIQUEUR

A great modern-day classic from cocktail guru Dale DeGroff making a Scottish Manhattan using Benedictine, sweet vermouth and smoky whisky stirred to make this sweet, strong and hazy number. Go Macallan for a granddads hug or Lagavulin for a kick in the...

### SAZERAC

—

185 / 285 DKK

### SAZERAC RYE WHISKY or MARTELL CHANTELOUP COGNAC - ABSINTHE - BITTERS - SUGAR

If you haven't encountered the Sazerac before, now is the time to embrace your new best friend. Though a bit rough around the edges he will show that sometimes seemingly simple ingredients can provide depth and layers of flavours. While in the family of Old Fashioned style cocktails, the Sazerac preceeds the world acclaimed favourite, as he has been around since 1850 when he was invented by a far-macist in New Orleans.

## CHAMPAGNE

### **LAHERTE FRÈRES, ULTRADITION, BRUT**

Our beautiful house champagne.

60, 30, 10. Enough said!

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**120/600** DKK

### **2012 DEUTZ BRUT**

A classic brut from Aÿ by Deutz established in 1838. Upright character that is both powerful and elegant. The color is bright and the bubbles are persistent. The entry is clear-cut and stylish, with the palate then showing flavors of fruit, flowers, spices and mild tobacco. It is well built and beautifully balanced.

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**140 /700** DKK

### **NV MARTIN FONTAINE, RUPPERT-LEROY**

In the village of Essoyes, the Leroy family, originally sheep-farmers with a bit of land to spare, have been producing wines since the 1980's. Today they produce delicious champagnes ably to the principles of biodynamic wines.

Good tension and a straightforward and powerful first flavor, which finishes with finesse and a long beautiful minerality.

100% Chardonnay!

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**850** DKK

### **(2012) CHUT.. LIBRE, DOMINIQUE DERAÏN**

Burgundy winemaker Dominique Derain's first attempt to make champagne (with the Pinots of champagne grower Valérie de Marne) and the result is, of course, highly seductive and convincing - and oh so Pretty in Pink!

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**1100** DKK

### **2011 BELLE EPOQUE, PERRIER JOUET**

This prestige cuvée offers toasty notes as well as fruit and a tight, crisp and mineral backdrop.

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**2850** DKK

## ROSÉ CHAMPAGNE

### **CHARLES HEIDSIECK, ROSÉ RESERVE**

Produced in Reims, with equal parts of all three champagne grapes and then added a 50/50 blend of Pinot Noir and Chardonnay as reserve wine. It is amber in colour and has a wonderful bready nose, light fruity flavour with hints of peach and red currants and a deep dry finish with gingerbread and a touch of cinnamon. It makes you want to go back and for another sip straight away.

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**140/700** DKK

### **NV LES BEAUDIERS ROSÉ, LAHERTE**

This Rosé de Saignée is produced with the Pinot Meunier grape variety which comes from plots situated in “Les Beaudiers” and made with the . Dry and chalky no-nonsense wine for serious drinking with great balance of red fruit like red currants, cranberries, raspberries and even cherry. When you pop, you can't stop!

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**1000** DKK

## MAGNUM CHAMPAGNE

### **VAL FRISON, GOUSTAN, MAGNUM**

Bigger is better! For many years, Valerie's family were growers and selling their grapes to the local co-op or negociants. In 2000, she opted to farm organically and in 2007 produced her first cuvee.

“Goustan” is Valérie's flagship wine; a Pinot Noir-dominated wine bottled without any added dosage or added sulphur.

The palate is full yet firm, a substantial mouthful of wine full of both fruit and minerality. A champagne strong on the “red fruit” notes typical of a blanc de noirs.

A vinous Champagne that will definitely get the party started!

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**2500** DKK

*We also carry a range of special cuvées, off the menu.  
Please ask your server for details.*

## WINE

### WHITE

#### **2018 LE CHENIN DE LA COLLINE, DOMAINE DE LA GARRELIÈRE**

Fruity and juicy 100% Chenin Blanc from biodynamic farmers Francois and Pascaline Plouzeau, in the hills of the Northern Touraine facing south in the Loire Valley. The vines, grown for more than 20 years in limestone soil produce some of the best biodynamic wine in the region. Blame the moon!

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**90/450** DKK

#### **2018 BOURGOGNE, DOMAINE DERIAN**

This delicious biodynamic Burgundy grown in clay and limestone soil is straw yellow in the glass with a light oxidation on the nose. The palate is bright, clean, vibrant with white fruit, citrus zest and a hint of minerality.

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**105/525** DKK

### RED

#### **GAMAY SANS TRA LA LA, DOMAINE DE LA GARRELIÈRE**

Gamay always makes people sing once they've had the right amount. So say "Tra La La" and be ready for a cheeky bio-Gamay from the geeks at Domaine de la Garrelière. You might even be singing in French later.

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**90/450** DKK

#### **2017 UMBERTA, IULY**

From Monferrato in Piedmont comes this very drinkable organic unfinned and unfiltered 100% barbera aged in steel tanks. Rich, ripe and zesty red and black fruit aromas lead to plush black raspberry, licorice and plum flavors on the palate. Forza Iuly!

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**100/500** DKK

## BEER & VIRGIN COCKTAILS

### BEER

**RUBY LAGER** — Our own fresh and hoppy lager from Svaneke Bryggeri, 4,8%, Denmark.  
**60** DKK

### VIRGIN COCKTAILS

*If you're driving, if you're pregnant, if you need to go visit your mother ... or if you're a little Pansy McWuss. We want you to know that we still love you!*

**SHORT  
STRAW** —  
**70** DKK

If you prefer a sharper nish, this popular refresher combines passion fruit, fresh juices of grapefruit and lime, elder ower cordial and Fever Tree ginger ale. Comes with a lot of envious looks from other guests.

**RUBY HOT  
CHOCOLATE** —  
**70** DKK

Homemade hot chocolate made from organic milk, Valrhona chocolate, mace and topped with a layer of cream. Hot chocolate will never be the same.



## SODAS & SNACKS

### SODAS

#### FEVERTREE

Tonic

—

**30** DKK

#### COKE

Original / Light

—

**30** DKK

#### REIME

Pamplemousse

—

**30** DKK

#### FEVERTREE

Ginger Ale

—

**30** DKK

#### SAN PELLEGRINO

Sparkling Water

—

**30** DKK

#### BELVOIR

Spicy Ginger Beer

—

**35** DKK

### SNACKS

#### MIXED NUTS IN SMOKED SALT

—

**30** DKK

#### GREEN MAMMUT OLIVES

—

**30** DKK

#### POTATO CRISPS IN SEA SALT

—

**30** DKK

#### PICKLED GREEN PEACHES

—

**30** DKK

### CIGARS

*Please ask for our cigar collection*

**THE END**