

Nimb  
**BAR**

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WELCOME TO  
NIMB BAR  
A TEMPLE TO  
TIPLING  
TEMPTATION

*Cocktails served from 5pm*

# Nimb BAR

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**Grapefruit Margarita** *House Cocktail* kr. 120

*Fresh and great for all-day drinking. This will put a smile on your face!*

Ocho Blanco Tequila, Fresh Grapefruit, Agave Syrup & Lime Juice with a Black Lava Salt Rim.

**Nordic Sour** kr. 125

*Amaretto and O.P. Andersson makes the base for this delicious and well balanced sour.*

Disaronno Amaretto, O.P. Andersson Aquavit, Orange Juice, Lemon Juice and Simple.

**Gin Gin Smash** kr. 125

*Fresh Fresh Fresh! The Gin Basil Smash and The Gin Gin Mule teamed up to deliver this herbal highball with a gingery kick. Enjoy!*

Geranium Gin, Lemon Juice, Mint, Basil, Cucumber & Gingerbeer.

**Passionfruit Batida** kr. 125

*One of the most popular drinks in Brazil, but almost completely unknown in Europe. This is a fruity and summery alternative to a Caipirinha.*

Fio Cachaça, Aperol, Passionfruit, Muddled Lime & Condensed Milk.

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## **Omertà**

kr. 125

*A modern classic in our book, this one is for all the real rum lovers out there. Fresh, but packed with flavor!*

Plantation Dark Rum, Sweet Sherry, Fresh Lime Juice & Maple Syrup.

## **Russian Ballroom**

kr. 120

*Our respectful take on the all time classic White Russian. We're staying true to the original while giving it a little more depth.*

Vodka, Coffee Liqueur, Hazelnut, Chambord Black Raspberry and Cream with roasted marshmallows on top.

## **Anejo Highball**

kr. 120

*A Dark n' Stormy from the King of Cocktails himself – Dale Degroff, You'll properly never enjoy a normal Dark n' Stormy again, after trying this!*

Gosling's Dark Rum, Cointreau, Muddled Lime, Bitters & topped with Gingerbeer.

## **By the fire**

kr. 120

*Our Nordic Manhattan twist is the perfect way for you to show you're old school but you also keep up with the new Nordic trends. "Sure, you can wear sneakers with that suit"*

Diplomatico Rum, Birch liqueur from Iceland and a splash Ardbeg Whisky.

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## **Cash Is King *Old Fashioned***

kr. 130

Bourbon Whiskey, Coal Isla Distillers Select, Calvados, DOM B, Maple & Chocolate Bitters.

## **Espresso Martini**

kr. 120

*We LOVE twists on Espresso Martini. They're fun to play with and coffee goes great with many flavors. This one will have you ordering seconds!*

Vodka, Coffee Liqueur, a wee dash Virgin Coconut & a tall Espresso Shot.

## **Silk Stockings**

kr. 125

*A classic cocktail from Mr. Bostons 1935 Bartenders handbook. This is a delicious, fruity and creamy cocktail, that goes great with a cocktail dress and pearls.*

Tequila, White Crème de Cacao, Grenadine, Buckthorn & Cream.

## **Bloody Mary**

kr. 125

*A Bloody Mary is a true testimony to any hotels ambitions. We humbly present ours for you to enjoy.*

Vodka, Tomato Juice, Secret Spices and Lemon Juice.

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## **Dry Martini**

kr. 110

*Our house Martini is made with a fantastic Gin coming from London's newest Distillery. Danish born Christian Jensen has set out to make a classic London style common in the 70's perfect for martinis.*

Jensen Gin, Noilly Prat Dry Vermouth and a side of Olives.

## **Sydney Fizz**

kr. 120

*Made by our new bar manager David Jackson. This fresh take on a Ramos Gin Fizz can put out any thirst! It's sweet, it's sour, it's creamy & it's fresh!*

Gin, Lemongrass Syrup, Lemon, Cream, Egg Whites & topped with Tonic.

## **Remember The Maine**

kr. 120

*"Remember the Maine, to Hell with Spain" was the rallying cry for action during the Spanish-American war in 1899. The Ship sank off the coast of Havana in 1898 and took most of the crew with it. This Cocktail though, is from the 1930's, made so we wouldn't forget the souls lost that day. That it happens to be the best Manhattan variation ever made, makes it so much better to raise a glass for The Maine!*

Rye Whiskey, Sweet Vermouth, Cherry Heering & a Dash Absinthe.

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**CHAMPAGNE**

NV Deutz Brut Classic	kr. 125/675
NV Krug Grand Cuvée	kr. 2300
Dom Perignon 2004	kr. 2000
Deutz Blanc de Blanc 2008	kr. 950
NV Deutz Brut Rosé	kr. 135/695
Deutz Rosé Vintage 2009	kr. 895
NV Krug Rosé	kr. 3500

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## WINE

### WHITE WINE

2013 Ara Pathways Sauvignon Blanc, New Zealand	kr. 85/395
2013 Seresin Estate, Sauvignon Blanc, New Zealand	kr. 495
2014 Seresin Estate, Chardonnay, New Zealand	kr. 495
2013 Johan Topf 'Wechselberg' Riesling, Kamptal, Austria	kr. 110/535
2012 Joseph Drouhin Rully, Bourgogne Chardonnay	kr. 115/565
2013 Hamilton-Russell Chardonnay, South Africa	kr. 795
2011 Bachelet-Monnot Puligny-Montrachet 1er Cru	kr. 1395

### RED WINE

2011 Penfolds 'Koonunga Hill' Cabernet/Shiraz, Australia	kr. 85/395
2011 Ara Pathways, Pinot Noir, New Zealand	kr.110/535
2012 G.D. Vajra Barbera d'Alba, Piemonte	kr. 115/565
2013 Seresin Estate, Momo Pinot Noir, New Zealand	kr. 525
2004 Château Lafleur-Pourret, Saint-Emilion Grand Cru	kr. 695
2009 G.D. Vajra 'Bricco Viole' Barolo, Piemonte	kr. 1395

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## SIPPING SPIRITS

### COGNAC (4 CL)

Daniel Bouju, Tres Vieux	kr. 155
Societe Jean Fillieux Tres Vieux	kr. 175
Tesseron Lot N°76	kr. 205
Tesseron Passion	kr. 295
Tesseron Legende	kr. 495
Tesseron Lot N°53	kr. 600
Tesseron Lot N°29	kr. 849

### ARMAGNAC (4 CL)

Laubade Hors d'Age, Intemporel	kr. 105
Laubade N°5	kr. 235
Laubade '60	kr. 425

### CALVADOS (4 CL)

Coeur de Lion Réserve des Fiefs	kr. 95
Coeur de Lion XO	kr. 215

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**SIPPING SPIRITS**

**GRAPPA (4 CL)**

Nonino AtticaCuvée Riserva

kr. 105

Nonino Di Merlot

kr. 95

**TEQUILA (4 CL)**

Arette Unique Añejo

kr. 175

Gran Patron Platinum

kr. 325

Ocho Blanco

kr. 110

Reserva del Señor Añejo

kr. 95

Tapatio Añejo

kr. 95

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## SIPPING SPIRITS

### **RUM (4 CL)**

#### **Caribbean**

Appleton Estate V/X – Jamaica	kr. 75
Pyrat XO – Various Caribbean Islands	kr. 85
Plantation 20 Anniversario – Barbados	kr. 95
Santa Lucia 1931 – Santa Lucia	kr. 110

#### **South American**

El Dorado 15 year – Guyana	kr. 105
Diplomatico Reserva Exclusiva – Venezuela	kr. 125

#### **Rhum Agricole**

Clement 10 year – Martinique	kr. 110
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## SIPPING SPIRITS

### WHISKY (4 CL)

#### **Islay**

Ardbeg 10 year	kr. 115
Caol Ila Distillers Edition, Port Askaig	kr. 165

#### **Highlands**

anCnoc 16 years	kr. 125
Old Pulteney 17 year	kr. 195

#### **Speyside**

Glenfarclas 15 year	kr. 135
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#### **Islands**

Arran 1996, Dewar Rattray Ltd.	kr. 125
Scapa 16 year	kr. 135

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**BOURBON AND RYES (4 CL)**

Elijah Craig 12 year	kr. 85
Blanton's Single Barrel	kr. 105
Blanton's Gold Label	kr. 145
Rittenhouse 100% proof	kr. 85
Rittenhouse 25 Year	kr.200
Wild Turkey 101	kr. 85

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## SOFT DRINKS & BEER

### SOFT DRINKS

Still 50 cl	kr. 45
Sparkling 50 cl	kr. 45
Luscombe Sicilian Lemonade 33 cl	kr. 50
Luscombe Bubbly Eldeflower Lemonade 33 cl	kr. 50
Luscombe Raspberry Lemonade 33 cl	kr. 50

### Beer

Heineken 33 cl	Kr. 60
Coisbo, Nimb Gourmet Lager 33 cl	Kr. 60
Coisbo, Manhattan Dawn, American IPA	kr. 60
Lottrup, American Lager 50 cl	Kr. 75
Lottrup, Gold Button Ale 50 cl	Kr. 75
Lottrup, Red Copper Ale 50 cl	Kr. 75

### Hot Beverage's

Irish coffee	kr. 125
Coffee	kr. 55
TWG Tea	kr. 55

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**SNACKS & SWEETS**

Mixed Vegetable Crisps	kr. 25
Olives	kr. 35
Smoked and Roasted Almonds	kr. 45
Something Sweet	kr. 45pp

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