

Beer & Cider

SVANEKE PILSNER

Svaneke Bryghus
60

SVANEKE BLONDE

Svaneke Bryghus
60

CITY SESSION IPA

To Øl
60

RUBY DRY HOPPED LAGER

Svaneke Bryghus
60

IMPLOSSION HAZY IPA (N/A)

To Øl
50

CIDER BRUT

Galipette
50

Snacks

Lokale Rødder tomato &
black pepper potato chips
70

Parmesan & black pepper
chorizo
60

Nocellara olives
40

Smoked almonds
40



August Bournonvilles Passage 1
1055 København K

#brønnumcph

Menu



BRØNNUM

BRØNNUM



Cocktails

FROZEN PEACH BELLINI

Tanqueray 10 gin - Peach liqueur - Champagne
Lime - Vanilla

130

SHEPHERDS PUNCH

Angostura 1919 rum - Bulleit 10 bourbon - Paranubes rum
Falernum - Roobis tea - Lemon - Peychaud bitters

130/700

SPICY MARGARITA

Calle 23 tequila - Koch Elemental mezcal
Ginger juice - Lime - Salt - Pepper sauce

130

WATERMELON SPRITZ

Aviation gin - Four pillars navy strength gin - Verjus
Rondo aperitivo - Watermelon juice - Tonic

130

PENICILLIN

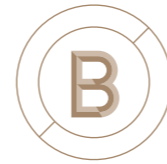
Stauning whiskey - Lemon - Honey - Ginger

130

EASTSIDE COLLINS

East London louder gin - Lime - Mint
Cucumber - Soda

130



Cocktails

RUM SWIZZLE

Zacapa 23 rum - Paranubes rum - Lime
Falernum - Angostura bitters

130

SAZERAC

Whistle pig 10 rye - Hennessy V.S.O.P Cognac
Absinthe - Peychaud & Angostura bitters

170

Non alcoholics

HERBIE & TONIC

World's first (and best) non alcoholic gin & tonic

100

CHERRY COLLINS

A Verre Apres forest berry - Cherry juice & tonic

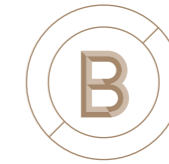
100

ÉTIQUETTE WINE

Étiquette Winery Copenhagen Denmark

80

All cocktails & snacks may contain traces of allergens.
Please ask your server for more details



Wines

BY THE GLASS

Our selection of wines
changes frequently. Please ask you
server for today's choices.

100/550

Champagne & Sparkling

BY THE GLASS

Our selection of champagne
changes frequently. Please ask you
server for today's choices.

120/650

For wine or champagne by the bottle please
ask a member of Staff for cellar list