

CLASSIC DRINKING, FORWARD THINKING

RUBY

NYBROGADE

Nº 10

SEASONAL COCKTAILS

ALMOND FORCES

—

110 DKK

The taste of this agave concoction can be hard to imagine but almost impossible to forget once tasted. Fruity Altos Plata tequila shaken with French herba-ceous bitter Suze, homemade salted almond orgeat, fresh lime and garnished with tonka bean. Confused? You won't be when you order the second one of this elegant and fragrant cocktail.

SPRING TEA

—

110 DKK

A light refreshing drink based on Mancino Bianco Ambrato vermouth infused with Rooibos tea, Absolut Elyx vodka, homemade citrus cordial and fresh acidic lime juice. Afternoon tea would be a different ritual if this was served...

CORNY CURD

—

100 DKK

We go low and score high on flavour. White Port is mixed with Noilly Prat vermouth infused with roasted spelt, then shaken with Ruby's own lemon curd. Fruitful flavours with a silky mouth feel and a balanced aftertaste.

COLD (C)OF- FASHIONED

—

130 DKK

An old-fashioned style cocktail based on Johnnie Walker Blenders Batch "Espresso Roast" whisky mixed with Drambuie 15, cold brewed Koppi Kenyan coffee and green cardamom syrup, then served on a large ice cube. An elegant way of getting your coffee buzz on.

RUBY COCKTAILS

EMERALD MARTINI

—

120 DKK

Imagine a crystal clear Scandinavian lake. Now imagine the scent of dewy grass and meadow herbs. Now dive in and taste this unique martini made from the trinity of Tanqueray Ten and two Danish akvavits: Taffel Akvavit from Aalborg and D'Argentum from Den Ny Spritfabrik. Stirred with Mancino Bianco vermouth and lightly sprinkled with parsley dust, this cocktail will make others green with envy.

PIMM'S SPRING

—

120 DKK

Brush off winter and stimulate the senses with this refreshing mix of Hepple gin and fruity, bitter and herbaceous Pimm's No. 1. Shaken together with fresh lemon juice and lengthened with Belvoir organic spicy ginger beer. Just enough zing to put that spring back in your step.

GREEN BEES

—

110 DKK

Its 'thyme' to drink and 'bee' happy with this luscious libation, created from Barsol Peruvian Mosto Verde pisco, lime juice, thyme, local Bybi honey and sorrel leaves. A true Ruby ever'green'.

THE 866

—

110 DKK

The rich bitterness of Campari meets a zesty burst of pink grapefruit juice and savoury-licious dill aquavit from Danish micro-distiller, Den Ny Spritfabrik. Finished with a salt rim, this drink has a long finish and a lovely complexity.

CLASSIC SELECTION

SPRITZ

—

110/110 DKK

The spritz was born over 200 years ago around Venice consisting of wine and soda water. The revolution came with carbonated water in the early 1900's making it available for all. We give you two very different options with **Zucca** rhubarb bitter aperitivo or lighter floral **Mancino Bianco Ambrato** vermouth. Both served with Laherte Champagne and Fever Tree sparkling water.

LA LOUISIANE

—

120/130 DKK

A lesser known New Orleans classic made with rye whiskey, sweet vermouth, Bénédictine and maybe a hint of absinth... Choose between **Bulleit rye** paired with **Martini Rosso** for dry grain, or **Michters rye** and **Punt E Mes** for sweet creamy wood and bitter finish. Or maybe one of each?

PAINKILLER

—

120/120 DKK

When the British decided to commercialize their navy rum in the 1980's this drink was one of the first to take off. Created at the Soggy Dollar bar in the Dutch Virgin islands, Pusser's navy rum was the backbone in this exotic concoction of fresh orange and pineapple juice, rum and sweetened with Coco Lopez coconut cream. Go classic and heavy with **Pusser's Gunpowder Proof** or go green and fruity with our own rum grog of light rums (**Havana 3 yr., Plantation 3 star, Longuetau 50 & Batavia Arrack**)

CLOVER LEAF COCKTAIL

—

110/110 DKK

This creation, closely connected to its ancestor The Clover Club Cocktail, was first published in Jacques Straub's Drinks from 1914. It simply consists of gin, lemon juice, raspberry syrup, mint and egg white; shaken fluffy to make a fresh fruity superb balanced cocktail. Go classic with **Plymouth** gin or go Nordic and try it with **Hellström Sommer akevitt** from Norway.

CHAMPAGNE

LAHERTE FRÈRES, ULTRADITION, BRUT

Our beautiful house champagne.

60, 30, 10. Enough said!

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.

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!

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!

1100 DKK

2011 BELLE EPOQUE, PERRIER JOUET

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

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.

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!

1000 DKK

MAGNUM CHAMPAGNE

VIGNES DE MONTGUEUX, JACQUES LASSAIGNE, MAGNUM

Bigger is better! This blanc de blancs from Jacques Lassaigue is a festive blend of bright lemon zest, zippy minerality and a touch of brioche on the finish. Hailing from a small family farm in the southernmost region of Champagne on the mountain of Montgueux. This Champagne will get the party started.

2500 DKK

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

WINE

WHITE

2014 TREBBIANO D'ABRUZZO, FRANCESCO CIRELLI

A well structured organic Abruzzo wine from steel vats. Fresh apples and minerality on the nose with a bright lively finish. It's multilayered but very drinkable. Just try not to drink the whole glass at once!

90/450 DKK

2016 "AUX AMIS DE MA SOEUR" JEAN BAPTISTE SENAT

This delicious white from Aude in France, is a blend of Grenache Gris and Grenache Blanc, bottled without added sulphur or filtration. It's aromatic, fresh with white fruit and citrus, yet delicate and floral.

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.

90/450 DKK

2014 ROSSORE, IULI

Rossore is named after the color this Barbera puts in your cheeks. The wine is very lively and juicy but also with significant power and a good balance of tanins and acidity.

110/550 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!

**GERANIUM
COBBLER** — Homemade rose geranium syrup refreshed with lemon juice and orange zest stirred over crushed ice and lengthened with pink grapefruit soda. A thirst-quenching and invigorating floral cobbler.
70 DKK

**SHORT
STRAW** — If you prefer a sharper finish, this popular refresher combines passion fruit, fresh juices of grapefruit and lime, elderflower cordial and Fever Tree ginger ale. Comes with a lot of envious looks from other guests.
70 DKK

**THE
FRIENDLY
MULE** — Organic pear juice with fresh lemon juice and a spicy home-made lime and ginger syrup served in a mug. This will make you steer the carriage safely home.
70 DKK

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