

CLASSIC DRINKING, FORWARD THINKING

RUBY

NYBROGADE

Nº 10

SEASONAL COCKTAILS

RUBY WINTER BREW

—

110 DKK

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 combining smooth Ketel One vodka, powerful ginger and honey syrup, fresh lemon and our own hoppy Ruby Lager for a spicy yet refreshing cocktail.

FLYING HIGH

—

120 DKK

Concocted by Ruby’s own Michael Hajianni, this cocktail was awarded world’s best scotch cocktail at Diageo World Class 2018. A modern interpretation of the whisky highball incorporating Johnny Walker Black Label, coconut water, cucumber and refreshing Danish apples. In this silky smooth, delicious and thirst quenching cocktail you will find layer after layer of flavour; so dig in and try to find all of them.

AQUANAUT

—

110 DKK

Imagine cutting a hole in the ice of a frozen lake and jumping in. Now imagine getting out of the water and smelling the pine trees and feeling every fibre of your body refreshed. We’ve captured that wonderful freshness in this drink to save you from having to dive in to experience it. We combine Plymouth gin, Taffel Akvavit, tarragon, sugar and lemon juice. Needless to say this one is both fresh and ice cold!

MILLÉSIME COCKTAIL

—

285 DKK

An old fashioned cocktail variation taken to extravagant heights. Beautifully complex Remy Martin X.O. is carefully mixed with cream sherry that we’ve matured with toasted quince and a touch of lavender. To combine the vintage cellars of France and Spain, we add a touch of cane sugar and pickled rhubarb brine to enhance the flavours of this truly extraordinary cocktail. Forward thinking, classic drinking!

RUBY COCKTAILS

PYRUS, GINGER & CHAMPAGNE

—

130 DKK

Rubys own ginger liqueur, Pyrus pear avec from Danish Cold Hand Winery and plentiful lashings of dry Laherte Ultradition champagne. This champagne cocktail comes off crisp and dry, with spicy notes of ginger and fruity rich pear, to be finished off with a shard of edible ginger-glass. Try adding some to the drink to bring extra fizz and celebrate that winter is here in style!

AMBER MARTINI

—

110 DKK

A revival of an old dusty Ruby cocktail that we did years back. This time around we opted for Danish Nordguld akvavit distilled with an amber distillate, sweet Italian Martini Riserva Ambrato vermouth, fruity Japanese umeshu and dry Spanish fino sherry rested with purple carrot. This elegant drink will take you all around the continent in a single sip. Bon voyage!

FREDERIKS- DAL COBBLER

—

120 DKK

Life is a bowl of cherries with this beautifully long and refreshing cocktail. In this Cobbler style cocktail we combine rich and sour Danish cherry wine from the Frederiksdal estate on Falster, Christmas spiced Rumbullion rum and fresh oranges with a measure of dry and fruity maraschino white cherry liqueur. Light yet full-flavoured and super juicy! Garnished galore as a Cobbler should be, to win(e) your heart...

JULEP & CO

—

110 DKK

The winter season abounds with nutty flavours that we fortified with fresh herbs to withstand the chill outside. Roe & Co. Irish whisky sets the foundation for this nutty concoction which is then stirred with mint, lemon verbena and our homemade hazelnut orgeat. Be ready for a boozy, nutty and herbaceous kick in the "old copper pear" with this new take on a classic Mint Julep.

CLASSIC SELECTION

HOT BUTTERED RUM

—

110 / 120 DKK

We've put a cozy fireplace in a glass for you to wrap your frozen hands around and warm your soul with each sip. Our interpretation of an eccentric classic cocktail combines rum with our spicy Ruby butter batter and hot water. Try Guatemalan Zacapa Edición Negra for fruity notes and flavours of toasted oak casks; or, Jamaican Hampden Estate rum for a spicier and more pungent heartwarmer.

AUNT EMILY

—

110 / 120 DKK

A classic cocktail believed to originate from the acclaimed Sloppy Joe's in Havana, later immortalized by "The Gentleman's Companion" by Charles H. Baker, 1939. This classic features gin, calvados, apricot brandy, fresh orange juice and a dash of grenadine. Choose classic Tanqueray gin and Boulard calvados for a floral and fresh cocktail, or, dare to try our fruitier Nordic interpretation with Oslo gin and Danish apple brandy Masculinum from Cold Hand Winery.

PINK SQUIRREL

—

110 / 120 DKK

This fruitier twist on the Alexander was created at Bryant's cocktail lounge in Milwaukee. Once a world-renowned cocktail, later left to gather dust in old cocktail books. We believe it is dire time to revive this classic! Choose between original recipe; Tempus Fugit crème de Noyaux, Giffard white chocolate liquor and heavy cream, or let us give it a Nordic twist with a splash of Linie Double Cask Akvavit.

CLARIFIED MILK PUNCH

—

120 / 120 DKK

The first recipe of milk punch dates back to 1711, made by housewife Mary Rockett. Benjamin Franklin gave us his recipe in 1763, Jerry Thomas published it in his guide in 1862 and Charles Dickens left behind bottles of the punch after his death in 1870.

Our version features our own Ruby rum grog, Pierre Ferrand 1840 style Cognac, sugar, lemon and milk. Choose to sip history with a splash of pungent Batavia Arrack, or sip it with Merlet Eau de Vignes grape distillate for a fruitier kick.

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

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!

2500 DKK

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

WINE

WHITE

2017 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!

90/450 DKK

2017 BOURGOGNE, DOMAINE DERAÏN

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, elegant with white fruit, citrus zest and a hint of minerality.

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

2017 IL FAIT SOIF, MAXIME-FRANÇOIS LAURENT

Valréas, southern Rhône; hot summers, mistral winds and dry vineyards full of dust makes you think of a darker and more serious wine. Well, guess again. This blend of Grenache and Syrah just puts you at ease, relaxes you and makes you happy.

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!

AN APPLE A DAY... — Zesty cold filtered cloudy Danish apple juice is enhanced by citric and malic acids, then joined by flowery and ever so calming chamomile syrup before being carbonated for a light tickle of your senses.

70 DKK

GERANIUM COBLER — 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

THE FRIENDLY MULE — Organic pear juice with fresh lemon juice and a spicy home-made lime and ginger syrup served in a copper 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