

CLASSIC DRINKING, FORWARD THINKING

SPRING 2019

The beauty of spring lies in the promise of summer but also in the goodbye to winter.

Our sections of the menu are inspired by the multitude of expressions spring has; from the early spring that is still just shaking off the winter to the late spring that brings feelings, scents and the warmth of summer with it.

From barren lands to lush and green fields this is our interpretation of spring in cocktails.

RUBY

NYBROGADE

Nº 10

SEASONAL COCKTAILS

MILLÉSIME COCKTAIL

—

285 DKK

REMY MARTIN X.O. COGNAC - CREAM SHERRY - LAVENDAR - QUINCE - RHUBARB

An old fashioned cocktail variation taken to extravagant heights. We challenge the classic notions of cognac consumption with a modern touch in this truly extraordinary cocktail. It is an encaptioning of our mantra that's been with us from the beginning: Forward thinking, classic drinking!

SPICE 5

—

110 DKK

HAVANA 3 YR. RUM - WHITE PORT - FENNEL - LIME - BYBI HONEY

Usually fennel seeds are known as the fifth member of 5 spice but in this cocktail we let the fennel seeds shine on their own. Accompanied by rum, lime, white port and herbacious honey. We say goodbye to winter in style with this one. If limelight and fennel seeds sparks your fire, give it a go!

LAGERITA FREDO

—

120 DKK

DON JULIO TEQUILA - ALIPUS MEZCAL - LIME - ESPRESSO - AGAVE - RUBY LAGER

Here is our take on the notorious lagerita. We met the challenge head on armored with plenty of hops and coffeine. It's café de olla, lagerita and iced coffee all in one! It might sound loco, but we encourage you to give it a chance - before you know it you'll be substituting your Espresso Martinis for this one!

FIRST KISS

—

130 DKK

ABSOLUT ELYX - EMPIRICAL SPIRITS FALLEN PONY - BELSAZAR ROSE - CACAO - VERBENA

A wet vodka martini with luscious rosé vermouth and elegant notes of verbena. Winter has passed and spring is here. In this cocktail we celebrate the return of life to the land and with it the bloom of flowers and humming of bees. If romantic was a taste this would be it and Louis Armstrong would sing it to the world. Enjoy your First Kiss once again!

RUBY COCKTAILS

ZABAG- LIONE

—

100 DKK

ZACAPA EDICIÓN NEGRA RUM - FINO SHERRY - CREAM - EGG

This dessert is one of the many blessings Northern Italy has granted the world of food and drinks. It's been adapted all over the world and also here at Ruby. Expect a sweet yet heavenly delight and dream away to Italy. Buon viaggio!

MEADOW MIST

—

130 DKK

KETEL ONE VODKA - CHAMPAGNE - SORREL - ELDERFLOWER

Bright green sorrel wakes this cocktail to life and combined with crispy champagne from Laherte Frères this is a cocktail to take you away to that sunny meadow. With the sips of this you will feel the spring returning to your step!

LOVAGE FIZZ

—

120 DKK

TANQUERAY GIN - LEMON - LOVAGE - GINGER CUCUMBER - EGG WHITE

Lovage is a herb of the spring and brings promise of summer. Once we start digging up the new harvest of potatoes we know summer is finally coming around. Until then enjoy your lovage in this herba-cious and thirst-quenching gin fizz variation!

MELANGE

—

110 DKK

LILLET ROSÉ - LEMON - CANTALOUPE MELON - A PINCH OF SALT

Served high and on crushed ice this cocktail certainly is a true refreshment. French apéritif wine from Podensac merries perfectly with exotic cantaloupe melon. Light, easy and just damn delicious!

CLASSIC SELECTION

ROCK N RYE

—

130 / 150 DKK

BULLEIT RYE OR STAUNING YOUNG RYE - ROCK CANDY

This is a near relative to the Old Fashioned. Up through the 19th century it was one of the favored ways of savouring your rye whiskey - plenty of it and with a nugget of rock candy. In our saloon we serve it two ways. Bulleit Rye for a fruitier version or Danish Stauning whiskey for a sturdy malted version.

TUXEDO COCKTAIL

—

110 / 120 DKK

PORTERS OLD TOM GIN OR KØBENHAVN DRY GIN - VERMOUTH - MARASCHINO - ORANGE BITTERS - ABSINTHE

A martini style cocktail derived from Harry Johnson's Bartenders' Manual 1882. We have taken us the freedom to serve it two ways. Try Tuxedo Cocktail either with exotic Porters Old Tom Gin or have your Tuxedo Cocktail bone dry with piney København Dry Gin.

ADONIS

—

110 / 120 DKK

FINO SHERRY OR MALUS RANCHO - SWEET VERMOUTH - ORANGE BITTERS

A classic cocktail incorporating sherry and sweet vermouth with a hint of bitters. It was invented in the mid 1880s as homage to the first musical to ever run 500 times on Broadway. It packs a lot of flavor, but evidently stings like a butterfly and dances like a bee. Stay classic with fino sherry or try it with Danish oxidised apple wine from Cold Hand Winery. Either way indulge and enjoy!

AMERICANO

—

120 / 120 DKK

CAMPARI - PUNT E MES - SODA OR SUZE - MARTINI AMBRATO - NORDIC TONIC

One of the classic cocktails that has sprung from the legacy of Negroni. It's a long, refreshing high ball to satisfy even the thirstiest of souls. Bitter Campari and powerful Punt E Mes vermouth with soda does for a classic and pungent Americano or switch it up with a brighter take on it featuring French gentian aperitif Suze combined with Martini Ambrato and wonderful Nordic Tonic.

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, JULIAN ALTABER

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.

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 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!

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!

GERANIUM COBBLER

—

70 DKK

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.

THE FRIENDLY MULE

—

70 DKK

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.

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

MELZER SODA

Nordic Tonic

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