

CLASSIC DRINKING, FORWARD THINKING

SUMMER/AUTUMN COLLECTION

HARVEST
TO
FIRST FROST

RUBY

NYBROGADE

No 10

SEASONAL COCKTAILS

BEAUTY & THE BEAST

—
130 DKK

MORTLACH 12 YEAR WHISKY - COLD HAND RHURBARB WINE - MARASCHINO LIQUEUR - BALSAMIC ROSE VINEGAR - ANGELICA

A beautiful highball where the beast of Dufftown meets the elegant Danish rhubarb in a completely new match. This drink provide a velvety feel in your mouth by using a balsamic rosé vinegar, maraschino liqueur, wild angelica tincture topped up with sparkling rhubarb wine. A beautiful beast!

TOMATO / TOMATO

—
130 DKK

ABSOLUT ELYX VODKA - EMPIRICAL CHARLENE MCGEE - GRILLED TOMATO CORDIAL - LEMON - OLIVE OIL - EGG WHITE

This tomato vodka sour is a stimulating beverage that combines salted grilled tomatoes with the best vodka and smoked juniper berries, fresh lemon and olive oil in a silky smooth and crazy good concoction.

PEA SHOOTER

—
120 DKK

TANQUERAY NO TEN - VIDA MEZCAL - LIME - SUGAR SNAP PEA - SALT

For this refreshing cocktail we extend both the summer sun and the unmistakable color of Tanqueray all the way to the glass. Sugar snap peas bring juicy flavors of late summer combined with earthy mezcal and fresh lime.

CAPTAINS CABIN

—
130 DKK

PACTO NAVIO RUM - PORTER - APPLE - SPICES - ORANGE

Rum based old fashioned style drink where you get to meet the captain. Light smoky porter-beer and cloudy apple juice stirred with Cuban rum and spicetrade-bitters for a heartening boozy rum number. Arrrgh!

RUBY COCKTAILS

TONGUE JACUZZI

—

120 DKK

PLYMOUTH GIN - PASSION FRUIT - COLD HAND MALUS RANCIO - LEMON - ELDERFLOWER

Super refreshing mix of gin, apple wine, fresh passion fruit and dry white wine, lemon & elderflower shaken up.

SUMMER SPRITZ

—

120 DKK

DON JULIO BLANCO TEQUILA - APEROL - STRAWBERRY - LEMON - SODA

An Italian inspired mix of the fruity aperitivo & tequila and fresh lemon juice all poured over strawberries and then lengthened with soda. Sit back, sip, close your eyes and think of Piazza Erbe in Verona.

FORBIDDEN GRAPE

—

110 DKK

HAVANA 3 YR. RUM - CUCIELO BIANCO VERMOUTH - LIME - GRAPES - ROSEMARY

A seasonal Daiquiri that combines fresh blue grapes with rosemary, rum, lifted with vermouth, lime juice and a dollop of sugar. This is a drink to put a smile on any cocktail lovers face.

ALMOND FORCES

—

110 DKK

ALTOS PLATA TEQUILA - SUZE GENTIAN APERITIF - ORGEAT - TONGA BEAN

The taste of this agave concoction can be hard to imagine but almost impossible to forget once tasted. Tequila shaken with French herbaceous bitter, 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.

CLASSIC SELECTION

DERBY FIZZ

—

130 / 150 DKK

JOHNNIE WALKER GREEN LABEL OR STAUNING CURIOUS - ORANGE CURAÇAO - LEMON - EGG WHITE

A Scotch whiskybased fizz packed with citrus flavours. Originally from Bill Edwards "How to Mix Drinks" published in 1936; this cocktail combines Scotch, Dry Orange Curaçao, lemon sugar and egg white. Go classic with Johnnie or new world with Stauning.

CHAMPAGNE COBBLER

—

120 / 130 DKK

CHARLES HEIDSIECK ROSÈ OR DEUTZ VINTAGE 2012 - CITRUS PEELS - GARNISH GALORE

The cobbler served tall on crushed ice and were enjoyed in the mid 1800's, long before the word cocktail existed. Try rosé for a nice feeling of sun and fruits or Deutz Vintage for a popsicle from days gone by.

BIJOU

—

130 / 120 DKK

PLYMOUTH NAVY GIN OR VILLA ASCENTI GIN - VERMOUTH - HERB LIQUEUR

This is our adaption of the Bijou cocktail crafted by Harry Johnson in start 1900's. Try the classic way with Plymouth, Punt E Mes, Chartreuse and bitters or new refreshing modern with Italian gin, Genepi alp liqueur and Del Professore classico vermouth.

ALL JACKED UP

—

120 / 120 DKK

VIDA OR KOCH MEZCAL - VERMOUTH - APPLE JACK - FERNET BRANCA - MARASCHINO

Borrowed from the New York bar Mayahuel. This is a mezcal based cocktail with a hint of smoke. For a mouthful of flavours go for the classic version stirred with Vida, Del Professore Rosso vermouth and bonded Applejack or try Koch, Cuciello Rosso vermouth and unaged "Jersey Lightning" for a lighter and more modern take on the cocktail.

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

2018 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

2018 BOURGOGNE, DOMAINE DERIAN

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** — 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

**ULLA'S
LEMONADE** — We figured it was time to share Ulla's wonderful homemade rhubarb jam with the virgin crowd! This sweet little number combines our beloved rhubarb jam with apple and lemon juices, vanilla syrup, grenadine and a shake of cinnamon. It's basically a hug in a glass.

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