

Since 1986

felix

Bytorvet 23Cafe-Steakhouse

BRUNCH /

Monday - Friday
10:00 - 13:00

Saturday - Sunday
10:00 - 14:00

BRUNCH TOWER min. 2 people per person 139,-
 Fresh fruit, yogurt with crunchy granola and honey. Tuna mousse avocado, pickled red onions and herbs, hard cheese, fig jam and hazelnuts. Serrano ham served on marinated cherry tomatoes and feta ricotta cream. Scrambled eggs with brunch sausages and crispy bacon. Fluffy pancake with lemon cream and berries. Freshly baked country bread, rye bread and butter.

CHILDREN'S BRUNCH PLATE 99,-
 Scrambled eggs with bacon and brunch sausages, serrano ham, nuggets with ketchup. yogurt with crunchy granola and honey. Fluffy pancake with lemon cream and berries, freshly baked country bread, rye bread and butter.

BREAD WITH CHEESE 59,-
 Served on freshly baked country bread with butter, fig jam and hard cheese.

SMASH AVOCADO Served every day from 10:00 - 12:00 89,-
 Toasted sourdough bread topped with creamy smash avocado, fried egg, fresh cherry tomatoes, pomegranate, feta ricotta cream, dukkah and fresh herbs. Can be upgraded with - mild smoked salmon tartare or crispy bacon 35,-

TURKISH EGGS Served every day from 10:00 - 12:00 99,-
 Fried eggs served on creamy yogurt, topped with spicy chili oil, pomegranate, dukkah and fresh herbs. Served with freshly baked country bread.

MENU

LUNCH / 10:00 - 16:00

<p>FELIX PLATE Tuna mousse, pickled red onions, boiled egg with mayonnaise, hand-peeled shrimp, breaded plaice fillet with remoulade, lemon and herbs, grilled beef with bearnaise, Caramelized onions. Freshly baked country bread, rye bread and butter.</p>	<p>189,-</p>
<p>COZY PLATE Edamame hummus is served on sweet potato and pomegranate falafel. Tuna mousse, pickled red onions and herbs, serrano ham served on cherry tomato and feta ricotta cream. Fluffy pancake with lemon cream and berries. Freshly baked country bread, rye bread and butter.</p>	<p>179,-</p>
<p>PARISIAN STEAK 200G 200 g juicy beef steak fried in butter and herbs. Served on toasted brioche bread with freshly grated horseradish, pickles, capers, beetroot and egg yolk.</p>	<p>149,-</p>
<p>SHOOTING STAR Breaded & steamed plaice fillet, served on butter toasted brioche bread, fresh salad, red dressing, cherry tomato, capers, mayonnaise, lemon and herbs.</p>	<p>169,-</p>
<p>LUNCH STRIPLOIN 200g. Served with steak fries, tomato salad and bearnaise sauce.</p>	<p>259,-</p>
<p>LUNCH TENDERLOIN 150G Served with steak fries, tomato salad and bearnaise sauce.</p>	<p>289,-</p>

SANDWICHES / 10:00 - 16:00

Served with our own homemade rye bread.

<p>GRILLED BEEF Served with crispy onion rings, caramelized onions, bearnaise and herbs.</p>	<p>99,-</p>
<p>BREADED PLATFORM FILLET Served with hand-peeled shrimp, herb oil, apple, mayonnaise, herbs and lemon.</p>	<p>99,-</p>
<p>EDEMAME HUMUS WITH AVOCADO Creamy hummus and smashed avocado, sweet potato falafel, pomegranate, pickled red onions, fresh herbs and dukkah.</p>	<p>89,-</p>
<p>EGG DISH Eggs and hand-peeled shrimp, cherry tomato, lemon mayonnaise and fresh herbs</p>	<p>79,-</p>
<p>SHRIMP DISH Served on a buttered brioche bread, hand-peeled shrimp, herb oil, lemon and fresh herbs.</p>	<p>99,-</p>
<p>TOMATO FOOD Marinated cherry tomato, feta ricotta cream, herb oil, balsamic glaze and herbs</p>	<p>79,-</p>

APPETIZER

CROCKETS WITH PULLED BEEF 85,-

Crispy croquettes with juicy pulled beef, cheddar cheese and mashed potatoes.
Served with summer truffle mayo, freshly grated cheese, tomato dust and chives.

CRISPY CHICKEN 75,-

Crispy fried chicken with pomegranate, fresh herbs, chili mayo and warm pita.

EDAMAME HUMMUS 65,-

Creamy hummus made with green edamame beans and tahini.
Served with pomegranate, olive oil, sesame, herbs and warm pita bread.

GREEN OLIVE 45,-

With olive oil, served with country bread and butter.

TUNA MOUSSE 95,-

With pickled red onions and herbs. Served with freshly baked country bread and butter.

SMOKED ALMONDS 40,-

HONEY-SESAME ROASTED PEANUTS 40,-

LIGHT DISHES

BEEF CARPACCIO 109,-

Thinly sliced lightly smoked beef served with carpaccio dressing,
Freshly grated cheese and arugula. Served with bread and butter.

SALMON TARTARE 129,-

Lightly smoked salmon with confit aioli, pickled red onions, fresh herbs and lemon.
Served with bread and butter.

SCAMPI 129,-

Butter-fried scampi with garlic, tomato, grilled lemon & green herbs.
Served with bread & butter.

BRUSCHETTA 89,-

Sourdough bread with tomato pesto-marinated cherry tomatoes,
feta-ricotta cream and balsamic glaze and herbs.

CAESAR SALAD WITH BREADED CHICKEN 149,-

Fresh heart lettuce, cherry tomatoes, crispy bread croutons and homemade Caesar dressing.
Topped with breaded chicken, freshly grated cheese and fresh herbs.
Served with bread and butter.

HOT GOAT 169,-

Warm baked goat cheese on toast served with crispy salad, avocado,
dried cranberries, serrano ham, hazelnuts, cherry tomatoes
and finished with honey balsamic vinaigrette.

FELIX MENU / 489,-

Served from 4:00 PM

STARTER

Beef carpaccio

Thinly sliced lightly smoked beef served with carpaccio dressing, freshly grated cheese, and arugula. Served with bread and butter.

or

Bruschetta

Sourdough bread with tomato pesto-marinated cherry tomatoes, feta-ricotta cream and balsamic glaze and herbs.

MAIN COURSE

250g grain-fed Black Angus Ribeye

Steak fries with thyme, oregano and sea salt fried garnish on a base of golden-red scallions.

Choose sauce: Red wine & port wine jus, bearnaise or pepper sauce.

DESSERT

Chocolate Mousse Cake

A balanced dessert with intense dark chocolate ganache, soft chocolate mousse and crispy chocolate, served with fresh raspberry sorbet and berries.

WINE MENU 3 glasses / 250,-

Riesling, Graf Johann IV
Terre di Marna, Corte delle Calli
Sauternes, Louis Eschenauer

THEATER MENU / 389,-

Served from 4:00 PM

2-COURSE MENU

Choose either a starter & main course or a main course & dessert.

STARTER

Bruschetta

Sourdough bread with tomato pesto-marinated cherry tomatoes, feta-ricotta cream and balsamic glaze and herbs.

MAIN COURSE

Grain-fed Black Angus Ribeye 250g

Steak fries with thyme, oregano and sea salt, as well as fried garnish on a base of carrot puree.

Choose sauce: Red wine & port wine jus, bearnaise or pepper sauce.

DESSERT

Chocolate Mousse Cake

A balanced dessert with intense dark chocolate ganache, soft chocolate mousse and crispy chocolate, served with fresh raspberry sorbet and berries.

FOR THIS, WE RECOMMEND

Australian bubbles to start with

GL. 75,- / 399,-

Semi-dry Riesling for Bruschetta

GL. 75,- / 299,-

Powerful Italian Super Valpolicella for Ribeye

GL. 95,- / 499,-

Delicious sweet Sauternes for Crème Brûlée

GL. 99,- / 399,-

BURGER

All burgers are served with steak fries and optional dip:
 Chili mayo, aioli, mayonnaise or 20,- extra truffle mayo
 All burgers can be made with gluten-free bread

<p>GOURMET BURGER Grilled sliced tenderloin with hard cheese, crispy beef carpaccio, caramelized onions, onion rings and arugula. Topped with homemade sourdough summer truffle mayo and wild fig jam.</p>	<p>Approx. 200g</p>	<p>189,-</p>
<p>FELIX BURGER Black Angus ground beef with melted cheese, crispy bacon, caramelized onions, fresh salad, and pickled cucumbers. Finished with creamy bearnaise sauce.</p>	<p>Approx. 200g Approx. 400g</p>	<p>169,- 199,-</p>
<p>ORIGINAL BURGER Juicy Black Angus ground beef with melted cheese, crispy bacon, pickles, Caramelized onions and homemade dressing.</p>	<p>Approx. 200g Approx. 400g</p>	<p>169,- 199,-</p>
<p>CHICKEN BURGER Crispy breaded chicken with melted cheese, pickles and fresh salad. Finished with homemade dressing.</p>		<p>159,-</p>
<p>VEGETARIAN BURGER Plant-based steak made with soy, melted cheese, fresh salad, caramelized onions, pickled cucumbers and homemade dressing.</p>	<p>Approx. 200g</p>	<p>159,-</p>

• WEDNESDAY ROAST •

Must be pre-ordered

At Felix Steakhouse you can now look forward to an enchanting evening with our Roast Experience.

Every Wednesday we deliver the meat to the table on a serving cart, where we cut and serve directly to you.

On the menu you will find our juicy roast from Uruguay.
 – all prepared with love and respect for the ingredients.

With the meat, we serve fried garnish on a base of creamy vegetable puree as well as crispy steak fries with herb salt.

This is accompanied by three classic sauces: the silky bearnaise, the spicy pepper sauce and a deep, red wine & red wine jus.

Our roast menu is ad libitum, which means,
 that you can eat as much as you want
 – we are happy to fill your table with more tasty bites.

319,- per person

FOR THIS, WE RECOMMEND
Powerful Italian Super Valpolicella for roast
 GL. 95,- / 499,-

KID'S MENU

Children under 13 years old

CHEESE BURGER 89,-
 Minced beef with ketchup, mayo, cheese and lettuce.
 With steak fries and sauce

FISH FILLET 89,-
 With steak fries and remoulade

CHICKEN NUGGETS 89,-
 With steak fries and dip

FELIX SELECTION / From 4:00 PM

An exquisite selection of our best cuts, grilled to medium perfection and carefully carved in the kitchen. Served as an experience that invites sharing at the table.

LAMB CROWN 150 g - RIBEYE URUGUAY 250 g - BEEF TENDERLOIN 200 g

A serving created for those of you who want to enjoy several nuances of meat at once.

Served for 2 people

689,-

MEAT / From 4:00 PM

**All our steaks are brushed with thyme butter and seasoned with flaked salt.
Served with seasonal garnish on a base of vegetable puree.**

<p>BLACK ANGUS RIBEYE Juicy and well-marbled ribeye from grain-fed Black Angus, Known for its deep flavor and buttery texture, perfect for the true meat lover.</p>	<p>Approx. 250g 299,- Approx. 400g 399,-</p>
<p>BLACK ANGUS STRIPLOIN A juicy and tender cut of beef fillet from 200-day grain-fed Black Angus. The fine marbling ensures a balanced taste and perfect texture.</p>	<p>Approx. 250g 269,- Approx. 350g 329,-</p>
<p>BEEF TENDERLOIN A thickly cut tender steak, completely free of fat and tendons. The fine structure gives a silky texture and a mild, juicy taste – a true classic for steak lovers</p>	<p>Approx. 200g 299,- Approx. 300g 379,-</p>
<p>DANISH GASTRO VEAL – STRIPLOIN Premium striploin of Danish Gastro Calf from selected Danish farms with documented high animal welfare and traceability.</p>	<p>Approx. 300g 259,-</p>
<p>LAMB CROWN FROM NEW ZEALAND Grilled with the bone, which gives the meat juiciness and flavor, and marinated with herbs and garlic.</p>	<p>Approx. 300g 299,-</p>
<p>CHICKEN Juicy Danish boneless chicken, marinated in Mediterranean herb marinade. Served on a base of creamy vegetable puree with fried garnish, steak fries and optional sauce</p>	<p>Approx. 300g 229,-</p>
<p>COD RISOTTO Risotto with peas and dill, served with cod, cherry tomatoes, lemon zest, hard cheese and herbs.</p>	<p>289,-</p>

SIDE ORDERS

Ordered separately and served in bowls.

SMALL POTATOES 35,-
WITH HERB BUTTER.

TRUFFLE FRIES 60,-
Crispy steak fries tossed in summer truffle oil,
freshly grated cheese and salt.
Served with homemade truffle mayo.

SPICY FRIES 35,-
Steak fries seasoned with our own spicy spice
blend, perfect for those who love
a little kick.

STEAK FRIES 35,-
Classic, large fries seasoned with thyme,
oregano and salt.

CAESAR SALAD 45,-
Fresh crispy salad with bread croutons, cherry
tomatoes, hard cheese and creamy
Caesar dressing.

TOMATO SALAD 55,-
Marinated cherry tomatoes in tomato pesto,
topped with creamy feta-ricotta, herb oil
and fresh herbs.

SAUCE / From 4:00 PM
Ad libitum per person.

BEARNAISE SAUCE 25,-
Classic creamy bearnaise with
fresh tarragon and a perfect balance
between acid and obesity.

PEPPER SAUCE 25,-
French-inspired, velvety sauce
made with Madagascar pepper for an intense
and aromatic taste.

RED WINE & PORT WINE JUICE 25,-
Intense and elegant jus with depth from
red wine and port wine, reduced to a rich and
full-bodied taste with nice balance and a rounded
finish.

DESSERTS

CHOCOLATE MOUSSE CAKE 89,-
A balanced dessert with intense dark chocolate
ganache, soft chocolate mousse and crispy
chocolate, served with fresh raspberry sorbet
and berries.

SPAGHETTI ICE CREAM
CLASSIC 69,-
Vanilla ice cream pressed in spaghetti form
over a base of lightly whipped cream.
Served with fresh strawberry coulis, biscuit
crumble and berries.

SPAGHETTI ICE CREAM
LEMON CREAM 79,-
Lemon cream in the middle on a base of
crispy biscuit crumble, berries and
vanilla ice cream pressed in spaghetti form.

SPAGHETTI ICE CREAM
DUBAI PISTACHIO 89,-
Silky soft pistachio cream combined with
crispy kataifi in the middle, chocolate ice cream
pressed in spaghetti shape.
Finished with pistachios & kataifi.

KASTBERG'S GOURMET ICE CREAM
1 ball 49,- / 2 balls 79,- / 3 balls 89,-
Enjoy creamy gourmet ice cream or
fresh sorbet from Kastbergs.
Choose between: Raspberry sorbet, vanilla
ice cream and dark chocolate ice cream

DESSERT WINE

SAUTERNES,
LOUIS ESCHENAUER
Bordeaux, France

GL. 99,- / 399,-

RUBY PORT, QUINTA DO
ESTANHO
Porto, Portugal

GL. 75,- / 399,-

BUBBLES

SPARKLING BRUT, MCPHERSON, AUSTRALIA GL. 75,- / 399,-
 Dry and fruity bubbles from Australia. Super delicious and festive starter.

CHAMPAGNE, L'ELOQUENTE, FRANCE 699,-
 Classic dry Champagne with good fresh crispness and nicely rounded complexity.
 Enjoy it with great pleasure, both with or without food.

WHITE WINE

- FRANCE -

SAUVIGNON BLANC, LOUIS ESCHENAUER, D'OC 349,-
 Dry and crisp southern French white wine with light notes of gooseberry and citrus.
 An easy-to-drink wine, well-balanced with notes of lemon and grapefruit.

CHABLIS, CHARTRON ET TREBUCHET, BURGUNDY 649,-
 Fresh, dry and mineral white wine with good fruit and fine complexity.
 Good all-round white wine, which goes especially well with fish and seafood.

- ITALY -

BIANCO, LUCCARELLI, PUGLIA GL. 69,- / 269,-
 Fresh, mild and easy to drink white wine. Dry with light fruity notes.
 For light dishes and salads or enjoy it without food.

PINOT GRIGIO, RIVA D'ORO, GARDA 349,-
 Fresh and dry white wine with a slightly spicy taste.
 For light dishes and salads or enjoy it without food.

- GERMANY -

RIESLING HALBTROCKEN, GRAF JOHANN IV, RHEINGAU GL. 75,- / 299,-
 Classic semi-dry Riesling with charming fruity notes.
 For light dishes, especially vegetarian ones.

- OVERSEAS -

Felix recommends

CHARDONNAY, BOGLE, CALIFORNIA [CERTIFIED GREEN] GL. 99,- / 499,-
 Powerful and full-bodied barrel-aged Chardonnay with lots of complexity and depth.
 Perfect for slightly strong and spicy dishes, including salmon and other fatty fish.

ROSÉ WINE

CINSAULT, LOUIS ESCHENAUER, SOUTHERN FRANCE GL. 69,- / 269,-
 Fresh and fruity rosé. Classic light in color and mild in flavor. Delicious sunny glass.

NEGROAMARO ROSATO, I MURI, ITALY [SWEET] 299,-
 Sweet and mild. A lovely companion for those who prefer a slightly sweet wine.

LE PACHA, CHÂTEAU L'ESCARELLE, PROVENCE [ECO] GL. 89,- / 429,-
 Classic dry and mineral Provence rosé. Delicious accompaniment to light dishes, as well as fish and seafood.

RED WINE

- ITALY -

PRIMITIVO, LUCCARELLI, PUGLIA GL. 69,- / 269,-
 Fruity and medium-bodied red wine with light sweetness.
 Good all-around wine for burgers and lighter meat dishes.

RIPASSO SUPERIORE, SEMPREBON, VALPOLICELLA GL. 89,- / 429,-
 Juicy and charming red wine with good fruit and soft power.
 Good all-round wine for meat dishes in general.

CHIANTI CLASSICO, CAFAGGIO, TUSCANY [ECO] 499,-
 Dry and medium-bodied red wine with velvety elegance.
 Good all-round wine for meat dishes in general.

Felix recommends

SUPER VALPOLICELLA, TERRE DI MARNA, VENETO GL. 95,- / 499,-
 Powerful, soft and fruity Super Valpolicella with 15% alcohol.
 Delicious with slightly stronger and heavier meat dishes, such as ribeye.

- FRANCE -

PINOT NOIR, LA COUR DES GRANDES, D'OC 349,-
 Fruity and juicy red wine with an elegant finish.
 Delicious with light dishes or lean meat like chicken or beef tenderloin without heavy side dishes.

- OVERSEAS -

SHIRAZ, MCPHERSON, AUSTRALIA GL. 75,- / 299,-
 Fruity, medium-bodied and slightly spicy red wine.
 Goes great with both burgers and slightly spicier meat dishes.

CABERNET SAUVIGNON, BOGLE, CALIFORNIA GL. 109,- / 529,-
 Soft and fruity red wine with good power.
 Delicious with slightly stronger and heavier meat dishes, such as ribeye.

- FROM THE WINE CELLAR -

RIBERA DEL DUERO, CRIANZA, ARDAL, SPAIN 699,-
 Dry and slightly spicy red wine with good power and lots of depth.
 Good with hearty and possibly spicy meat dishes.

BAROLO RISERVA, ARGANTE, PIEDMONT 899,-
 A dry and super complex Barolo with great depth and good power.
 Good all-round wine for meat dishes in general.

CHATEAUNEUF-DU-PAPE, DOMAINE GRAND VENEUR, FRANCE [ECO] 1099,-
 Dry and powerful red wine with an impressive balance between power and elegance.
 Good with hearty and possibly spicy meat dishes.

COLD DRINKS

SODA WATER 25cl/50cl Cola, Zero, Fanta, Lemon, Sprite Zero, sparkling water	45,-	59,-
ICE WATER/JUG	20,-	35,-
ICE TEA		55,-
JUG OF water with bubbles		65,-
LEMONADE Passions, Pink, Mint or Ginger		65,-
SCHWEPPE'S Tonic or Ginger Ale.		49,-
GINGER BEER		49,-
JUICE Orange, apple or elderflower		55,-
MILKSHAKE Raspberry, strawberry, oreo or vanilla		69,-
SMOOTHIES Strawberry with banana or raspberry with banana		65,-
ICED COFFEE Espresso with milk, vanilla ice cream, chocolate and vanilla syrup. Served ice cold with ice cubes and topped with whipped cream - a creamy and sweet treat.		65,-
ICED LATTE Freshly brewed espresso with cold milk, vanilla syrup and ice cubes – creamy, cooling and full of flavour.		65,-
ICE-MACHA LATTE Creamy matcha with vanilla syrup, strawberry puree and oat milk. Served ice cold with ice cubes and topped with whipped cream. Fresh, sweet and slightly summery.		65,-
ICE-CARAMEL LATTE Espresso with cold milk and caramel syrup, served over ice cubes and topped with whipped cream – soft, sweet and refreshing.		65,-

BEER

DRAFT BEER REGULAR Carlsberg, Classic	45,-	/ 65,-
DRAFT BEER LUX Jacobsen Brown Ale, Jacobsen Yakima IPA, Guest Tap Kronenbourg 1664 Blanc or Grimbergen Double Ambree	49,-	/ 75,-
NON-ALCOHOLIC BEER Carlsberg Nordic		49,-
NON-ALCOHOLIC DELUX BEER Brooklyn Special Effects or Kronenbourg 1664 0.0%		65,-

COFFEE DRINKS

IRISH COFFEE 2cl. Whiskey with coffee and whipped cream	69,-
FRENCH COFFEE 2cl. Grand Marnier with café latte	69,-
GALLIANO COFFEE 2cl. Galliano with coffee and whipped cream	69,-
MEXICAN COFFEE 4cl. Kahlua/Tequila with coffee and whipped cream	79,-
LUMUMBA 2cl. Cognac with cocoa milk and whipped cream	69,-

HOT DRINKS

FILTER COFFEE	35,- / 45,-
AMERICANO	40,- / 49,-
TEA Please ask the waiter for the seasonal selection.	45,-
ESPRESSO	30,-
ESPRESSO DOUBLE	45,-
CAPPUCCINO	45,- / 55,-
CORTADO Espresso with hot milk	39,-
MACCHIATO Espresso with milk foam	39,-
MATCHA LATTE	49,-
CAFÉ LATTE	45,- / 55,-
MOCHA LATTE	49,- / 59,-
CHAI LATTE Tiger Spice, vanilla or sugar free	49,- / 59,-
HOT COCOA With whippedcream<	45,- / 59,-
SYRUP Chocolate, vanilla, caramel, salted caramel or hazelnut	7,-

COCKTAILS & DRINKS MENU

GIN & TONIC

- Bombay Sapphire & Tonic** – Bombay Sapphire Gin, Tonic, Lime – 89,-
- Pressé & Tonic** – Bombay Lemon Pressé, Tonic, Lemon – 89,-
- Premier Cru & Tonic** – Bombay Sapphire Premier Cru, Premium Tonic, Lemon peel – 99,-

APERITIFS

- St-Germain Spritz** – St-Germain Elderflower, Martini Prosecco, Danish water – 89,-
- Aperol Spritz** – Aperol, Martini Prosecco, Soda, Orange Slice – 89,-

GIN COCKTAILS

- Gin and Tonic** – Bombay Sapphire Gin, Tonic Water, Lime – 89,-
- Gin Mule** – Bombay Sapphire Gin, Lime, Sugar, Mint, Ginger Beer – 89,-
- Gin Hass** – Bombay Sapphire Gin, Mango Syrup, Lemon Soda – 89,-

WHISKEY COCKTAILS

- Whiskey Ginger Ale** – Tullamore Whiskey, Lime, Ginger Ale – 89,-
- Whiskey Must** – Tullamore Whiskey, Lemon, Sugar, Apple Must – 89,-
- Whiskey Sour** – Bourbon whiskey, 2 sugar syrup, lemon juice, egg white – 99,-

VODKA COCKTAILS

- Vodka Beer** – Smirnoff Vodka, Lime, Soda, Ginger Beer – 89,-
- Vodka Soda** – Smirnoff Vodka, Lime, Soda – 99,-
- White Russian** – Smirnoff Vodka, Kahlua, Sweet Milk – 89,-
- Espresso Martini** – Smirnoff Vodka, Espresso, Kahlua, Caramel Syrup – 89,-
- Cosmopolitan** – Cointreau, Smirnoff Vodka, cranberry juice, lime juice – 89,-

RUM COCKTAILS

- Strawberry Daiquiri** – Bacardi Rum, Frozen Strawberries, Lime, Syrup – 89,-
- Mojito** – Bacardi Rum, Lime, Mint, Soda, Cane Sugar – 89,-
- Piña Colada** – Bacardi Rum, Malibu, Pineapple Juice, Cream – 89,-
- Passion Mojito** – Bacardi Rum, Lime, Mint, Cane Sugar, Passion Syrup, Soda, Passion Fruit – 89,-
- Dark 'N' Stormy** – Dark Rum, Lime, Cane Sugar, Ginger Beer – 89,-