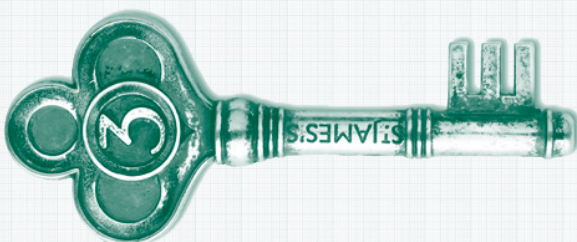


# CUCKOO'S nest

*Food, drinks and beautiful minds*

**"THERE WAS NEVER  
A GENIUS  
WITHOUT A TINCTURE  
OF MADNESS"**



*WELCOME TO CUCKOO'S NEST.*

*You have just entered a very special lounge. Before you - The House of Gin, a great gin Revival circus, has set up shop. Meet the tenders of the cuckoo's nest bar, devilishly handsome, gin crazy, life loving son-of-a-guns. They will lead you to that great juniper gate, but make no mistake my friend, you hold the key. We know you are ready to embark on this wet journey. A pilgrimage to the soul of what is old and new, good luck and godspeed!*

*You are in the business of going places and meeting people, and telling people about the places you went and the people you met.*



@cuckoosnest\_restaurant

# STUDIE OF COCKTAILS, AMERICAN GENTLEMEN'S CLUBS, AND PRE-PROHIBITION NEW ORLEANS ERA DRINKS.

## STRAWBERRIES AND STUFF 136:-

*Limoncello, Umeshu, Strawberries, Lemon, Sugar, Peychards Bitter*

## SAZERAC 145:-

*Rittenhouse Rye, Hennessy Cognac, Peychards Bitter, Angostura Bitter, Absinthe*

## LAST WORD 136:-

*Ophir Gin, Green Chartreuse, Maraschino, Lime*

## CLOVER CLUB 126:-

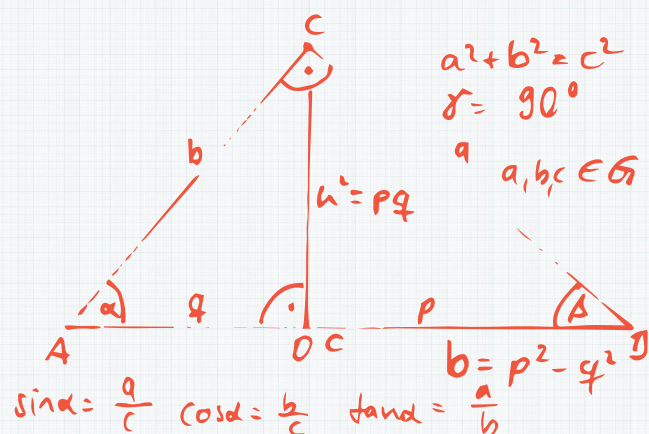
*Tanqueray Rangpur, Raspberries, Cocchi Americano, Lemon, Sugar, Egg White*

## DRY MARTINI 150:-

*No.3 Gin, Dolin Vermouth, Regans Orange Bitter, Twist*

## RAMOS GIN FIZZ 145:-

*Plymouth Gin, Orange flower water, Lemon, Lime, Sugar, Heavy cream, Egg White*



### STUDIE OF CORN

136:-

*Popcorn Infused Bourbon, Corn Sugar, Grilled Lemon, Egg White, Bourbon Favoured Popcorn*

### STUDIE OF BARLEY

145:-

*Lagavulin, Monkey shoulder, Dale deGroff Bitters, Stout Syrup, Pineapple shrubb.*

### TRUFFLE RHUM OLD FASHION

165:-

*Autom truffle infused rhum (El Dorado 12), Dale deGroff Bitters, Sugar, Orange Peel*

### NORDIC LIGHT

122:-

*Aalborg Taffel Aquavit infused with Lemon Grass, Kumquats, Sugar, Lemon.*

## MOCKTAILS, NON ALCOHOLIC DRINKS IS IN FASHION.

### FENNEL AND LIME

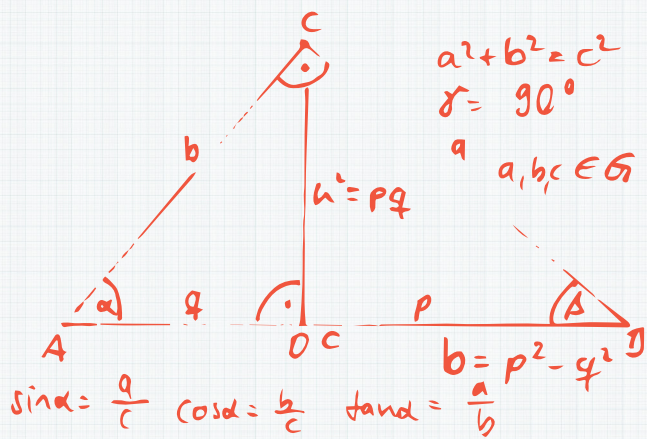
75:-

### SWEET TEA AND GRAPE

75:-

### LEMONGRASS & BLUE BERRIES

75:-



$$S_1 = \frac{r^2}{2} \left( \frac{\pi}{180} - \sin p \right) = \frac{1}{2} [lr - a(r-h)]$$

$$\approx \frac{4}{15} (6a + 8b)$$

# WINE

## HOUSE WINE & CHAMPAGNE

Villa Bianchi, Verdicchio	80/355:-
Corte Giara, Corvina	80/355:-
Can Petit, Cava, brut	85/425:-
Nicolas Feuillatte Champagne	125/625:-
Pol Roger	845:-

(ASK FOR OUR WINE LIST FOR PLENTY MORE)

## CHAMPAGNE COCKTAILS

<b>FRENCH 75</b>	
Gin, Lemon, Champagne	165:-
<b>DEATH IN THE AFTERNOON</b>	
Absinthe, Champagne	165:-
<b>KIR ROYAL</b>	
Creme de Cassis, Champagne	165:-

# BEER

## ON DRAFT 40CL

Mellerud Pilsner	62:-
DBA Firestone	82:-
A Ship Full Of IPA	82:-
Ella Twisted Brown Ale	78:-

## ON BOTTLE 33CL

Mariestad Continental 4,2%	52:-
Beerbliotek (Small-batch brewery from the heart of Gothenburg)	75:-
My Pils, To Öl	75:-
Vega, APA	75:-
Vega, Hazy Amber	75:-
Mikkeller, Årh Hvad	75:-
Omnipollo, Zodiak	75:-
Cider Briska Pärön	57:-

## ON BOTTLE 50CL

Mariestad	68:-
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## NON-ALCOHOL

Mocktail	75:-
Still and sparkling Wine, Morouj	65:-
Red Wine, Morouj	65:-
Cider pärön	35:-
Mariestad	39:-
Mikkeller, Drinking in the sun	49:-
Cola, Sprite, Fanta	35:-
Ginger Beer	35:-
Juice	35:-
Loka	35:-
Lättöl	35:-
Pellegrino 70cl	60:-

# THE ROYALS

## THE IMPERIAL SIDECAR

560:-

*Martell Creation, Homemade Tripple sec, freshly squeezed lemon*

Martell Creation, this gift to mankind! a royal cognac filled with complexity. peet, fruit and longevity. We salute you oh wonderful being.

Homemade Tripple sec. A shrub on Yuzo, Blood Grape, Lime, Orange, Lemon and Blood Orange infused with Purity Vodka. Distilled a whopping 34 times.

Lemon Juice straight from the flesh of the fruit.

## BLUE NEGRONI

280:-

*Johnnie Walker Blue Labe, China China and Campari*

One of the best concoctions ever stirred. The Negroni.  
Let's add to it.

The Blue Negroni is a stiff, fruit explosion. Bitter sweet and will dance on your tongue for hours. Peet, pear and oak. resting on a bed of China China vermouth.

Campari, holy in its own right.

## OLD HIGHLAND FASHION

450:-

*Highland Park 21 yo. kick of marple syrup and Bale deGroff Bitters*

An Old Fashion is a hero among cocktail. Let's show it some gratitude with this beast of a mix.

Peet, Highland park 21yo, Smoked with wood splinters from its own barrels, What a grim death but also a proper end to its 21 year old life.

In this cocktail it is all about wood, Maple from the trees of canada, Whiskey rested on oak for two decades and finally the ritual burning of the wood together in death.

# GIN & TONICS

## OLD ENGLISH (DISTILLED) 148:-

Old english is a gin which aims to mimic what gin tasted like in its hayday, during the gin craze of 1750 London. the recipe dates from 1783 and is bottle in a recycled champagne bottle, just like the old days. We serve it with Fentimans tonic

## JINZU (LONDON DRY) 172:-

A gin put forth by an english bartender wanting to create a bridge between the Aisan, Japanese palet and the classic gin of Europe. Distilled with yuzo lime and sake this gin is an absolute must for a gin loving son of a gun.

## PROFESSOR CORNELIUS AMPLEFORTH'S

### BATHTUB GIN (COMPOUND) 180:-

A compound gin, which means that rather than distilling your concoction you take a base spirit and as essence of flavour to it like for instance juniper. You must be mad to think you can create a great gin from this method. but that is precisely what Professor Ampleforth is. So he made it work. add fevertree to the mix

### TANQUERAY RANGPUR (DISTILLED) 172:-

Rangpur is a lime from Aisa, mostly grown in india. it is an amazing little citrusfruit. packed with flavour and lots of zing! check it out. we used Fevertree elderflower.

### CROWN JEWEL (DISTILLED) 300:-

A discontinued gin from Beefeater... They dont make them like this anymore. 50 ABV, strong juniper punch, lots of citrus. A gin that knows its place in the universe so to say. We knocked down the price as much as possible for you to be able to taist it. get them while it lasts. we add Fentimans tonic.

# COFFEE

Coffee 30:-

Espresso 26:-

Double Espresso 32:-

Americano 32:-

Caffe Latte 38:-

Latte Macchiato 38:-

Cappuccino 36:-

Cortado 34:-

Macchiato 34:-

Tea 30:-

Hot Chocolate 30:-

## RHUM

	KR/1CL
Diplomatico	30
Zacapa	38
El Dorado 12yo	32
Plantation, Jamaica	30
Plantation 20th Anniversary	34
Rhum JM, Armanacag cask	42

## TEQUILA

Don Julio Blanco	30
Don Julio Reposado	32
Don Julio Anejo	35

## MESCAL

Bruxo Nr. 3	45
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## GRAPPA

	KR/1CL
G. Bertagnoli di Müller Thurgau	28
G. Bertagnoli Koralis Riserva	29
G. Bertagnoli di Chardonnay	30
G. Bertagnoli di Moscato	30
G. Bertagnoli di Brunello	36

## LIQUEUR

	22KR/CL
Amaretto	
Baileys	
Cointreau	
D.O.M Benedictin	
Grand Marnier	
Limoncello	
Sambuca	

## BITTERS

	22KR/CL
Fernet Branca	
Gammel Dansk	
Pernod Pastis	
Pigall Absinthe	49kr/cl

## AQUA VITAE

	22KR/CL
Taffel	

STANDARD MEASURE 4CL

# GIN & TONICS

## HAYMANS (OLD TOMS)

132:-

English gin in a sweeter style than London Dry. Most Old tom gins add sugar to enrich them but Haymans uses botanicals such as liquorice and cinnamon and tropical fruits. With this gin we recommend Fentimans.

## HERNÖ (LONDON DRY)

148:-

Swedish small batch gin, classic in some ways but it will not allow you to label it as such. Hernö is well balanced and rich on soft notes such as vanilla and coriander, and it brings something uniquely Swedish to the table. The traditional lingon berry. We pair it with Fever Tree Mediterranean tonic.

## DEATH'S DOOR (DISTILLED)

172:-

American style gin, light on juniper, more coriander, fennel and orange, and nice toffee aroma. Pair this with Fever Tree Mediterranean tonic.

## DODD'S GIN (DISTILLED)

180:-

An intense floral English gin, lots of spicy flavors that needs to be tamed by tonic to really show its greatness. Here I would recommend Fever Tree tonic.

## FERDINANS (DISTILLED)

180:-

A German gin from Saar, a complexity that erupts in Riesling and orange, while heavy on juniper it lets all its flavors compete on the stage. I prefer it with Fentimans tonic.

## HERNÖ (NAVY STRENGTH)

172:-

Much like the Hernö London dry, this Swedish gin is well balanced and complex with soft notes of vanilla, pine and lingon berries, but were as the London dry is bottled at 40,5% ABV. The Navy Strength is bottled at 57% ABV. This adds intensity and perfume harder to spot in the classic London dry. Same tonic though, Fever Tree Mediterranean.

**GIN** **KR/CL****LONDON DRY**

Tanqueray, export strength	28
Tanqueray, Bloomsberg	32
Martin Miller's	28
Geranium	30
Sipsmith's Gin	30
No.3 Gin	30
Star of Bombay	38
Hernö Swedish Excellence	32
Crown Jewel, Beefeater	70

**OLD TOMS**

Haymans	28
Hernö Old Tom's	38

**DISTILLED**

Beefeater 24	28
Gin Mare	32
Hendrick's	32
Old English	32
Tanqueray TEN	30
Tanqueray Rangpur	38
Dodd's	40
Ferdinan's SAAR	40
Burrough's Reserve, Beefeater	40
Edinburgh	30
Mikkeller Botanical Gin	28
Copper head	36
Caorunn	30
Jinzu	38
Napue	38

**NEW WESTERN**

Death's Door	38
Leopold's	38
Bluecoat American Gin	32

**COMPOUND**

Professor Cornelius Ampleforth's Bathtub Gin	40
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**PLYMOUTH**

Plymouth Blackfriars	30
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**NAVY STRENGHT / OVER PROOF**

Sipsmith's VJOP Gin	40
Blackwood's Navy Strength	38
Hernö Navy Strenght	38
Edinburgh Cannonball	40

**STANDARD MEASURE 4CL****SINGLE MALT** **KR/1CL**

Ardbeg 10yo	30
Belvinie Dubblewood 12yo	32
Lagavulin 16yo	36
MacAllan Fine Oak 12yo	30
MacAllen Sienna	52
Talisker Storm	32
Highland Park 12	34
Highland Park 18	45
Highland Park 21	110
Tullamore dew	28

**BLENDED WHISKEY** **KR/1CL**

Johnny Walker Black Label	28
Johnny Walker Gold Reserve	38
Johnny Walker Platinum 18yo	49
Johnny Walker Blue Label	95

**AMERICAN** **KR/1CL**

Bulleit Bourbon	28
Rittenhouse Rye	28

**COGNAC** **KR/1CL**

Hennessy VS	28
Hennessy Fine	30
Martell Cordon Bleu	62
Martell Creation	140
Delamain XO	49
Rémy martin XO	80

**CALVADOS** **KR/1CL**

Pere Magloire VSOP	32
Pere Magloire 12y	40
Pere Magloire 20y	62

**STANDARD MEASURE 4CL**