

## **Welcome to Avalon**

Our cocktail menu is divided into 5 categories;

**Signature Cocktails** with our long-time favorites

**Contemporary Cocktails** what we like to do right now, updated every 6 weeks

**Seasonal Cocktails** spring, summer, autumn and winter (and of course Christmas)

**Nordic Cocktails** Nordic flavors, ingredients and culture

**Non-Alcoholic Cocktails** delicious cocktails without the buzz

Some thing to drink while reading?

Half sized, fast serves:

**Rum-Banana Old Fashioned**

**Strawberry Negroni**

**Pear Gimlet**

*75*

**Small Carlsberg**

*44*

**Green Mandarin Soda**

*65*

## **Signature Cocktails**

Avalon certified, easy and delicious sips

### **Improved GT**

Gin – Homemade Tonic – Cava

*Gin Tonic 2.0*

145

### **Salted Caramel Sour**

Vodka – Salted Caramel – Lemor

*Citrusy caramel with a touch of sa*

145

### **Gooseberry Collins**

Gooseberry – Elderflower – Lemon

*Fresh and floral*

145

### **Hawaii**

Tequila – Pineapple – Lime

*A margarita with pineapple...?*

145

## Contemporary Cocktails

What do we want to make right now? Let's try something new

### **Millpero Margarita**

Tequila – Herb Liqueur – Yuzu

*Well balanced green notes*

145

### **Curd Cobain**

Lemon curd – Cookies – Cream

*Liquid Lemon Tart*

145

### **Abracadabra**

Hazelnut – Tea – Cotton candy

*Color changing magic*

145

### **Petit Agave**

Cognac – Mezcal – Vermouth

*Stiff, Smokey and Sweet*

145

### **Peanut Power**

Mandarin – Peanuts - Vermouth

*Who doesn't love Peanuts*

145

### **Ian's Reis**

Genever – Aperitivo – Licorice

*Sweet, herbal bitterness*

145

## **Seasonal Cocktails**

Trying to capture the outside - inside

### **White Clouds**

Orange – Peach – Jasmin  
*Refreshing, Bubbly, Fruity*

145

### **New Amsterdam Sour**

Genever – Yuzu – Pineapple  
*A New York Sour Twist*

145

### **Thai Julep**

Bourbon – Lemongrass – Kafir lime  
*Fresh, and Floral*

145

### **Geisha Dreams**

Sesame – Green melon - Mirin  
*Japanese flavors in a cup*

145

### **OH SNAP!**

Green peas – Gin – Orange  
*Smooth, Earthy, Fun*

145

## **Nordic Cocktails**

Our Nordic heritage in a glass

### **Lingon Berry**

Dill Akvavit – Punsch – Lingonberry

*Fresh, sweat and tart*

145

### **Silk**

Cloudberry – Cream

*Smooth and Creamy*

145

### **Chanterelle Fashioned**

Akvavit – Calvados – Chanterelle

*Stiff, Mushroom and Nuts*

145

### **Scangrani**

Gale – Honey – Pine

*Nordic Negroni with a pine twist*

145/75

## **Non-Alcoholic Cocktails**

“Classics” that still tastes great

### **Non-Aviation**

“Gin” – Violet – Lemon  
*Sweet and sour, light and floral*  
75

### **Nogroni**

“Vermouth” – Bitter orange  
*Full bodied, sweet and bitter*  
75

### **“Espresso Martini”**

Espresso – Chocolate – Orange  
Sweet and creamy Coffee  
75

### **Avalon Spritz**

Orange – Rhubarb – Bubbles  
*Just as refreshing as the original*  
75

### **Noi Tai**

“Rum” – Orgeat – Lime  
Almond deliciousness  
75

### **“Gin & Tonic”**

Gintonic syrup – soda  
Mildly bitter and refreshing  
75