

## Welcome to Avalon

Our cocktail menu is divided into 7 categories;

**Signatures - Safe** with our long-time favorites

**Signatures - Adventure** favorites for the more experienced cocktail drinker

**Signatures - Experimental** interesting flavors served in an exciting way

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

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

**“Not So” Classic Cocktails** something we would like to revive

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

## **Something to start with...**

A small sip while reading the menu

### **Half sized cocktails**

Piña Colada Old Fashioned  
Licorice/Raspberry Negroni  
Quince Gimlet

*75*

**Small Carlsberg**

*44*

**House made Ginger Beer**

*40*

## Signatures - Safe

Avalon certified, easy and delicious cocktails

### Improved GT

Gin - Homemade Tonic - Cava

*Gin Tonic 2.0*

145

### Salted Caramel Sour

Vodka - Salted Caramel - Lemon

*Citrusy caramel with a touch of salt*

145

### Gooseberry Collins

Gooseberry - Elderflower - Lemon

*Fresh and floral*

145

### Pöpcööörn

Akvavit - Popcorn - Lime

*Smooth, buttery and citrusy*

145

## Signatures - Adventure

Avalon certified, bold and adventurous cocktails

### Petit Agave

Mezcal - Cognac - Vermouth

*Stiff, smoky and sweet*

145

### Ned Muipo

Mezcal - Absinthe - Lemon

*Treacherous, tingly and exiting*

145

### Sesamidor

Sesame - Melon - Lemon

*Fruity sour with an Asian touch*

145/75

*\*Egg*

### En söt drink, tack

Raspberry - Bubblegum - Chocolate

*Sweet and sweet, free balloon!*

145

*\*Cream, Egg*

## Signatures - Experimental

Avalon certified, different and exciting cocktails

### Oki-Doki Enoki

Hoisin - Ginger - Lemon

*Alcoholic Asian soup*

145

### Ketchup & Mustard

Lychee - Mustard

Coconut - Ketchup

*2xcocktails can become 1!*

165

### Mexican Hustle

Mezcal - Sweet Chili Sauce - Lime

*Relaxing peppers*

145/75

### Stone Cold Martini

Gin - Vermouth - Stones

*Crispy and minerally*

145

## Contemporary Cocktails

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

### **Basilic Instinct**

Akvavit - Tangerine - Basil

*Fresh and citrusy*

145/75

### **Wildfire**

Gin - Mezcal - Chartreuse

*Like a forest fire*

145

### **Fernonia**

Aronia - Fernet - Lemon

*Refreshing, complex and delicious*

145

*\*Nuts*

### **Tikilicious**

Moscatel - Amaro - Almond

*Refreshing, juicy and complex*

145

*\*Nuts*

*(Limited availability)*

## Seasonal Cocktails

Trying to capture the outside - inside

### Chanterelle Fashioned

Akvavit - Calvados - Chanterelle

*Stiff, mushroom and nuts*

145/75

### Forest Wisper

Birch - Maple - Spruce

*Light, fluffy and balanced*

145

*\*Egg*

### Blazing Autumn

Bourbon - Orange - Almonds

*Served hot, with fire!*

145

### Querida Nuez

Tequila - Hazelnut - Honey

*Stiff, sweet and nutty*

145

*\*Nuts*

**Not so Classics**  
Remember us!

**Between the Sheets**  
Rum - Brandy - Lemon  
*145*

**Pago Pago**  
Chartreuse - Cacao - Pineapple  
*145*

**Bee's Knees**  
Gin - Honey - Lemon  
*145*

**Golden Cadillac**  
Cacao - Vanilla - Cream  
*145*  
*\*Cream*



## Non-Alcoholic Cocktails

"Classics" that still taste great

### Non-Aviation

Violet - Lemon

*Sweet and sour, light and floral*

75

### Avalon Spritz

Orange - Rhubarb - Bubbles

*Just as refreshing as the original*

75

### Nogroni

"Vermouth" - Bitter orange

*Full bodied, sweet and bitter*

75

### Noi Tai

"Rum" - Orgeat - Lime

Almond deliciousness

75

\*Nuts