

rendezvous.

“which is more
important,” asked
the big panda,
“the journey or
the destination?”

“THE COMPANY.” Said Tiny Dragon.



welcome to rendezvous



We build our menus with few, but core fundamentals. We are driven by the artform of cocktails, letting our curiosity win no matter realities borders.

We thrive to create a bridge between the known and unknown, basing our recipes and approach around local producers, the “old modern” techniques and fun! From the crisp.

Martini to an elegant Margarita or a world of Sours. Please let us know if you are craving a little something something outside of our menu or have any special requests – we are here to experiment!

However, to ensure your safety and enjoyment, please inform us of any allergies, dietary restrictions. We aren't able to split tables over 500,-

Cheers **FOR YOUR COMPANY!**

heritage cocktails



americano beauty 135kr

Campari. Mandarin. Rosso vermouth.
Black walnut. Hibiscus. Grapefruit soda.

Campari finalist cocktail for RED HANDS
2022 by Michael Sigaard-Pedersen.

*Balanced bitterness. Refreshing &
slightly sweet.*

al pearcino 130kr

Four Pillars gin. Vermouth Moderne.
Pear. Butter. Black Pepper.

Instant classic.

Refreshing acidic pear. Butter texture.

basil smash 130kr

Eristoff vodka. Pineapple.
Lemongrass. Basil.

Our house made pineapple & lemongrass
syrup provides a tiki take on this modern
classic.

Slightly herbal. Pineapple sweetness & acidi.

mr. & ms. smith 140kr

Hendrick's gin. Vermouth Moderne.
Coconut. Cashew milk. Apple.
Cucumber. Celery.

Our take on this seasons clarified
milk punch.

*Fatty goodness of a clarified milk
punch with acidic greens.*

what the fuck is oolong 135kr

Pisco. Riserva Rubino vermouth.
Calvados. Apple. Oolong. Tonic.

Yes, we know! What the actual fuck
is Oolong ...

*Refreshingly apple sweet with a
creamy oolong finish.*

purple pill 140kr

Hampden 8 year rum. Pisco.
Vermouth Moderne. Lavender. Cocoa.

If you are looking for a little something
something unique.

*Intense & complex with lavender
impressions.*

honey, it wasn't me! 130kr

Patron tequila. Elderflower. Jasmin.
Mint. Lime

"We usually have margaritas on Thursdays,
but since it's (insert day, unless it's Thursday)
– I'll make an exception" – Chelsea Handler.

Refreshingly sweet & acidic.

pecan old fashioned 175kr

Elijah Craig Small batch. Stauning
KAOS. Pecan. Honey. Bitters.

Our Old Fashioned special with Elijah Craig &
awarded Danish Stauning whiskey.

*Complex & overpowering nutty & honeyed
whiskey.*

pina colada 130kr

Appleton Estate rum. Bacardi Cuatro
rum. Pineapple. Lemongrass. Coconut.
Pina Colada Foam.

Pina Colada on top of the Pina Colada.
You're welcome!

*Pineapple & coconut sweetness,
slightly tangy.*

banana backyard 135kr

Bacardi Cuatro. Four roses bourbon.
Banana. Cardamom. Condensed milk.
Ice cream.

48 hours in the making. Gwen Stefani would
holla her way back to CPH for this one.

*Boozy milkshake with smooth & creamy
banana.*

a night at the roxbury 2.0 130kr

Eristoff vodka. Vanilla. Sage.
Prosecco syrup. Passionfruit. Oolong.

The old pornstar has found new life at
the Roxbury Club.

*Sweet vanilla & passionfruit with an
acidic Prosecco finish.*

jack in a box

135kr

Suze. Geranium. Yellow Chartreuse.
Lavender.

Feeling like it's your lucky day?

*Complex, floral and with a chance
of a prize. Prosecco finish.*

matcha' y màs

135kr

Patron Silver. Choya. Matcha. Sage.
Kiwi.

We would also recommend this with
mezcal if you are feeling mezcalicious.

*Light tequila drink with plum & kiwi
sweetness. Matcha herbal finish.*

sweet chamomile

130kr

Eristoff vodka & Cachaca blend infused
with chamomile & bay leaf. Campari. Tonic.

Basically, a skinny bitch, but with flavor.

Bitter & vodka forward with a chamomile finish.

alcohol- free-tails

apple & stormy

100kr

Martini Vibrante. Apple. Oolong.
Ginger Beer.

Refreshingly sweet apple & ginger.

basil peacemaker

100kr

Martini Floreale. Pineapple.
Lemongrass. Basil. Black pepper

Slightly herbal, pineapple sweetness & acidic.

sober americano

100kr

Martini Vibrante. Companion
Designated Driver. Grapefruit Soda.

Refreshingly bitter.

quench & tickle — rooftop hiking

95kr

Carbonated acidic cherries with
fruity bitterness

Refreshingly bitter.

quench & tickle — camping safari

95kr

Carbonated fresh pineapple &
lemongrass with Pina Colada vibes

Refreshingly sweet.



&tonic

bombay sapphire 110kr

& Tonic, lime.

bombay cru 120kr

& Tonic, lime.

four pillars 110kr

& Tonic, lemon.

geranium 110kr

& Tonic, pink grapefruit.

neat serves

4cl

nikka from
the barrel 125kr

nikka coffey grain 125kr

stauning smoke 150kr

stauning rye 120kr

stauning kaos 150kr

elijah craig 110kr

highland park 12 110kr

glenfiddich 110kr

laphroig 110kr

bacardi ocho 100kr

hampden 8 year 130kr

paranubes 90kr

plantation xo 120kr



patron silver 85kr

patron reposado 85kr

tequila ocho 95kr

caballitos 100kr

fortaleza 110kr

vago elote 120kr

los danzantes 110kr

encantado 95kr



beer

1664 blanc

33cl & 5,0%

Birra Moretti

33cl & 4,6%

Brooklyn lager

33cl & 5,2%

Brooklyn IPA

33cl & 6,9%

Tuborg Classic

33cl & 4,6%

Brooklyn special effects

33cl & 0,4%

1664 blanc

33cl & 0,0%

wine

WHITE

pinot grigio, delle venezie

55kr

100 kr/400kr

Aromatic, hints of pear.
Creamy with a dry finish.

garnatxa blanca, herencia altés

55kr

100kr/400kr

Aromatic, hints of melon.
Crips & fresh.

RED

pinot noir, bobby.

100 kr/400kr

Aromatic, hint of cherry & raspberry.
Mild & round with berry fruits finish.

cupatge, herencia altés

40kr

100 kr/400kr

Aromas of plums & blueberries. Juicy,
with a fruity peppery finish.

bar snacks

rendezvous special

195kr

A combination of our meats, selected chips,
olives, grapes & "vesterhavs"cheese.

Add a glass of vermouth

+ 75kr

mini grignotons

90kr

Airdried saugeses rolled in parmigiano
approx. 85g

A small umami bomb of fatty meat and chee-
seww

Iberico ham

95kr

Your classic delicious Iberico. 60g

olives

50kr

Oro Verde olives. Soaked in lemon puree.

nut mix

40kr

Almonds & peanuts

chips, local roots

45kr

Mariager Salt

Tomato & Black Pepper

Chives & Vinegar

