



# OTHILIA

LOBBY BAR





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## Velkommen til Othilia / Welcome to Othilia

### Velkommen til vår skjulte perle i hjertet av Oslo.

Vi valgte navnet vårt etter Othilia Lasson Engelhart – bedre kjent som Oda Krohg. Hun var maler, muse og en av Kristianias mest slående personligheter ved århundreskiftet. Oda tilhørte byens bohemske kretser, der konvensjoner ble utfordret, ideer debattert og kunst ble skapt.

Grand Café var den gang en herreklubb, men Oda gikk inn likevel – hun tente sigaretter, ble med i diskusjonene og bestilte drinkene sine med selvtillit. Den samme fryktløse ånden er det som inspirerer oss i dag på Othilia Bar.

### *Welcome to our hidden pearl in the heart of Oslo.*

*We chose our name after Othilia Lasson Engelhart – better known as Oda Krohg. She was a painter, muse, and one of Kristiania's most striking characters at the turn of the 20th century. Oda belonged to the city's bohemian circles, where conventions were challenged, ideas debated, and art was made to stir.*

*Grand Café was then a men's club, but Oda entered anyway – she lit cigarettes, joined the arguments, and ordered her drinks with confidence. That same fearless spirit is what inspires us today at Othilia Bar.*



### Essensen av Oda.

Denne menyen er vår hyllest til Oda Krohgs liv og verden.

Essensen av Oda henter inspirasjon fra hagene og salongene hennes, fra elegansen på Grand Hotel, fra atelierer der ideer tok form, og fra netter med lidenskap og opprør i Kristianias bohemia. Hver cocktail er et fragment av hennes verden – destillert, gjenskapt og skjenket for i dag.

Drikkene du finner her er ikke bare oppskrifter, men historier: lekne, dristige og tidløse. Akkurat som Oda selv visket ut linjene mellom kunst og liv, inviterer disse cocktailene deg til å smake essensen av begge deler.

Vi håper du liker å oppdage dem like mye som vi har likt å lage dem.

### *Essence of Oda.*

*This menu is our tribute to the life and world of Oda Krohg.*

*Essence of Oda gathers inspiration from her gardens and salons, from the elegance of Grand Hotel, from ateliers where ideas took shape, and from nights of passion and rebellion in Kristiania's bohemia. Each cocktail is a fragment of her world – distilled, reimagined, and poured for today.*

*The drinks you will find here are not only recipes, but stories: playful, bold, and timeless. Just as Oda herself blurred the lines between art and life, these cocktails invite you to taste the essence of both.*

*We hope you enjoy discovering them as much as we have enjoyed creating them.*



## Index

Denne cocktailmenyen er delt inn i tre seksjoner – fra forfriskende aperitiffer til dristige digestiffer – hver med signaturkreasjoner og klassikere med sesongbaserte vrier.

*This cocktail menu is divided into three sections – from refreshing aperitifs to bold digestifs – each featuring Signature Creations and Classics with Seasonal Twists.*

### I

#### *Light · Aperitif*

##### Signatures:

Krohg's Garden · Red Velvet

##### Classics:

Mojito (Gooseberry & Pine) · Paloma - (Lingonberry & Pink pepper)

### II

#### *Balanced · Coup du milieu*

##### Signatures:

Palmen · The Othilia · Cherry Muse · Caramel Orchard

##### Classics:

Daiquiri - (Strawberry & Rhubarb), Espresso Martini - (Hazelnut & Miso caramel)  
Pisco Sour - (Peach & Tonka), Margarita - (Passionfruit & Jalapeño)

### III

#### *Bold · Digestif*

##### Signatures:

Chestnut Reserve · Apricot Atelier

##### Classics:

Boulevardier - (Rosehip & Pimento), Tuxedo - (Nettle & Elderflower)



## Krohg's Garden

### *Signatures – Light · Aperitif*



*Brennevin / Spirit: Tanqueray Ten Gin*

220,-

Oda flyktet ofte fra Kristianias støy og dro til sjøen somre, hvor hager og frukthager bar henne inn i stille dagdrømmer. Dette glasset er den flukten: sprøtt eple, myk pære og den grønne hviskingen av verbena, frisk som en kystbris.

*Oda often fled Kristiania's noise for summers by the sea, where gardens and orchards carried her into quiet reveries. This glass is that escape: crisp apple, soft pear, and the green whisper of verbena, fresh as a coastal breeze.*



#### *Ingredienser / Ingredients:*

Grønt eple / Green apple  
Pære / Pear  
Sitronverbena / Lemon verbena

#### *Smak / Flavour:*

Frisk / Fresh  
Grønn / Green  
Sprø / Crisp

*Inneholder: Sulfitter / Contains: Sulfites*

*Tilgjengelig som alkoholfri / Available non-alcoholic 155,-*



## Red Velvet

*Signatures – Light · Aperitif*



*Brennevin / Spirit: Grey Goose Vodka*

220,-

Fløyelskvelder, Odas latter og den søte spenningen ved nytelse. Jordbær og vanilje glitrer i et glass som føles like dristig og essensielt som hun var.

*Velvet evenings, Oda's laughter, and the sweet thrill of indulgence. Strawberries and vanilla sparkle into a glass that feels as daring and essential as she was.*



### *Ingredienser / Ingredients:*

*Jordbær / Strawberry  
Vanilje / Vanilla  
Flotebrus / Cream Soda*

### *Smak / Flavour:*

*Leken / Playful  
Silkeaktig / Silky  
Frodig / Lush*

*Inneholder: Sulfitter / Contains: Sulfites*

*Tilgjengelig som alkoholfri / Available non-alcoholic 155,-*



## Palmen

*Signatures – Balanced · Coup du milieu*



*Brennevin / Spirit: Brugal 1888 Rum*

220,-

Denne cocktailen er oppkalt etter palmene som en gang prydet Grand Hotels vinterhage, og blander rom, sitrus og kokosnøtt til et tidløst ekko av Oslos eleganse.

*Named for the palms that once graced Grand Hotel's winter garden, this cocktail blends rum, citrus, and coconut into a timeless echo of Oslo's elegance.*



### *Ingredienser / Ingredients:*

*Kokos / Coconut  
Eukalyptus / Eucalyptus  
Pasjonsfrukt / Passion fruit*

### *Smak / Flavour:*

*Kremete / Creamy  
Eksotisk / Exotic  
Tidløs / Timeless*

*Inneholder: Melk / Contains: Milk*

*Tilgjengelig som alkoholfri / Available non-alcoholic 155,-*



## The Othilia

Signatures – *Balanced · Coup du milieu*



Brennevin / Spirit: Absolut Elyx Vodka, Lillet Blanc

220,-

Oppkalt etter Oda Krohgs døpenavn, Othilia, som symboliserer hennes fryktløse eleganse – raffinert, men opprørsk, balansert, men utemmet. Hun gikk sine egne veier i Kristianias salonger, der kunst, lidenskap og opprør møttes. Denne cocktailen speiler hennes ånd: elegant, dristig og umulig å glemme.

*Named after Oda Krohg's first name, Othilia, which symbolizes her fearless elegance – refined yet rebellious, balanced yet untamed. She forged her own path in the salons of Kristiania, where art, passion and rebellion met. This cocktail reflects her spirit: elegant, bold and impossible to forget.*



### Ingredienser / Ingredients:

Lüchi / Lychee  
Tranebær / Cranberry  
Ingefær / Ginger  
Roser / Roses

### Smak / Flavour:

Fruktig / Fruity  
Aromatisk / Aromatic  
Krydret / Spiced

Inneholder: Sulfitter / Contains: Sulfitics



## Cherry Muse

Signatures – *Balanced · Coup du milieu*



Brennevin / Spirit: Monkey Shoulder Whisky, Disaronno Amaretto

220,-

Enhver kunstner trenger en muse. Denne inspirerer med kirsebærriktighet, mandelvarme og et snev av intriger. Mørk, lagdelt og uforglemmelig.

*Every artist needs a muse. This one inspires with cherry richness, almond warmth, and a touch of intrigue. Dark, layered, and unforgettable.*



### Ingredienser / Ingredients:

Amaretto  
Kirsebær / Cherry  
Lakris / Licorice

### Smak / Flavour:

Rik / Rich  
Mørk / Dark  
Floyelsaktig / Velvety

Inneholder: Mandelnøtter / Contains: Almond nuts



## Caramel Orchard

*Signatures – Balanced · Coup du milieu*



*Brennevin / Spirit: Père Magloire VSOP Calvados*

220,-

I likhet med Oda's portretter fanger denne cocktailen øyeblikket før det falmer. Epler på sitt beste, fyldig karamell, lys cider. Et høstscene destillert i glass.

*Like Oda's portraits, this cocktail captures a moment before it fades. Apples at their peak, caramel rich, cider bright. An autumn scene distilled into glass.*



### *Ingredienser / Ingredients:*

Saltet karamell / Salted caramel  
Is cider / Ice cider  
Verjus

### *Smak / Flavour:*

Smøraktig / Buttery  
Syrlig / Tart  
Gyllen / Golden

*Inneholder: Sulfit / Contains: Sulfitics*



## Chestnut Reserve

*Signatures – Bold · Digestif*



*Brennevin / Spirit: Glenfiddich 12 single malt*

220,-

Mens menn skålet for lykken på Grand Café, hevdet Oda sin egen form for reserve – en bygd på mot, ikke kapital. Kastanjeresservatet hedrer hennes stille opprør: raffinert, stødig og uredde for å dvele i dypet.

*While men toasted fortunes at Grand Café, Oda claimed her own kind of reserve – one built on courage, not capital. Chestnut Reserve honors her quiet rebellion: refined, steady, and unafraid to linger in the depths.*



### *Ingredienser / Ingredients:*

PX Sherry  
Kastanje / Chestnut  
Lønnesirup / Maple syrup  
Angostura bitters

### *Smak / Flavour:*

Nøttete / Nutty  
Fløelsmyk / Velvety  
Varmende / Warming

*Inneholder: Sulfit, Kastanjenøtter / Contains: Sulfitics, Chestnut*



## Apricot Atelier

Signatures – Bold · Digestif



Brennevin / Spirit: Roku Gin & Cointreau

220,-

Odas atelier var mer enn et studio – det var et møtested, fylt med ideer, farger og stemmer. Denne cocktailen bærer den ånden: lys, lagdelt og berørt av mykhet, som kunst under utvikling.

*Oda's atelier was more than a studio – it was a meeting place, alive with ideas, colour, and voices. This cocktail carries that spirit: bright, layered, and touched with softness, like art in the making.*



### Ingredienser / Ingredients:

Aprikos / Apricot  
Calamansi  
Vanilje / Vanilla

### Smak / Flavour:

Lys / Bright  
Kremaktig / Creamy  
Lagdelt / Layered

Inneholder: Sulfit / Contains: Sulfit



## Coctails

### Classics

### Light · Aperitif

Mojito Captain Morgan White Rum 220,-  
Gooseberry & Pine

Paloma Olmeca Silver Tequila, Vida Mezcal 220,-  
Lingonberry & Pink pepper

### Balanced · Coup du milieu

Daiquiri Havana Club 5 Rum 220,-  
Strawberry & Rhubarb

Inneholder: Sulfit / Contains: Sulfit

Espresso Martini Smirnoff Vodka, Frangelico 220,-  
Hazelnut & Miso caramel

Inneholder: Haselnøtt, Soya / Contains: Hazelnut, Soy

Pisco Sour Barsol Pisco Quebranta 220,-  
Peach & Tonka

Inneholder: Egg / Contains: Egg

Margarita Olmeca Reposado Tequila 220,-  
Passionfruit & Jalapeño

### Bold · Digestif

Boulevardier Bulleit Bourbon, Campari, Antica Formula 220,-  
Rosehip & Pimento

Inneholder: Sulfit / Contains: Sulfit

Tuxedo Hendrick's Gin, Tio Pepe 220,-  
Nettle & Elderflower

Inneholder: Sulfit / Contains: Sulfit



## Vin / Wine

### Hvitvin / White Wine

		Glass	Bottle
Sauvignon Blanc Porcupine <i>Boekhoutskloof South Africa</i>	2024	162,-	795,-
Riesling Charm Georg Breuer <i>Rheingau Germany</i>	2024	178,-	875,-
Chablis Domaine Brocard <i>Burgundy France</i>	2024	195,-	960,-
Pinot Grigio Elena Walch <i>Alto Adige Italy</i>	2024	200,-	985,-
Chardonnay Black Stallion <i>Napa Valley USA</i>	2025	252,-	1245,-
Chassagne Montrachet Andre Goichot <i>Burgundy France</i>	2023	519,-	2580,-
Marsault Andre Goichot <i>Burgundy France</i>	2022	582,-	2895,-

### Rødvin / Red Wine

		Glass	Bottle
Pinot Noir Villa Wolf <i>Pfalz Germany</i>	2024	152,-	745,-
Zinfandel Three Finger Jack Lodi <i>California USA</i>	2022	198,-	975,-
Barbera d'Alba Paolo Scavino <i>Piemonte Italy</i>	2023	258,-	1275,-
Pinot Noir Château du Cray André Goichot <i>Burgundy France</i>	2022	252,-	1245,-
Château Brun Saint-Émilion Grand Cru <i>Bordeaux France</i>	2020	262,-	1295,-
Cabernet Sauvignon Black Stallion <i>Napa Valley USA</i>	2021	297,-	1470,-
Gevrey-Chambertin André Goichot <i>Burgundy France</i>	2021	410,-	2035,-



## Vin / Wine

### Musserende vin / Sparkling Wine & Champagne

		Glass	Bottle
Bollinger Special Cuvée <i>Champagne France</i>	NV	236,-	1595,-
Ayala Rosé Majeur <i>Champagne France</i>	NV	245,-	1455,-
Crémant de Bourgogne Brut Léonce Bocquet <i>Burgund France</i>	NV	153,-	895,-
Prosecco Brut Mionetto <i>Veneto Italy</i>	NV	129,-	755,-

### Rosévin / Rosé Wine

		Glass	Bottle
Château de Berne Inspiration <i>Provence France</i>	2024	190,-	955,-

Inneholder: Sulfitter / Contains: Sulfities



## Øl / Beer & Cider

### Øl / Beer

Ringnes, Lager on tap	4,6 %	0,40	129,-
Ringnes, Lager on tap	4,6 %	0,25	89,-
Peroni, Lager	5 %	0,33	134,-
Peroni Gluten Free, Lager	5,1 %	0,33	145,-
Grimbergen Blonde	6,7 %	0,33	175,-
Erdinger Weissbier	5,3 %	0,33	157,-
Brooklyn East IPA	6,9 %	0,33	185,-
Kronenbourg Blanc, Wheat Beer	5,0 %	0,33	149,-

*Innholder: Gluten (bortsett fra Peroni Gluten Free)  
Contains: Gluten (except for Peroni Gluten Free)*

### Cider

Sommersby Pære	4,5 %	0,33	132,-
Crowmoor Extra Dry Apple	4,7 %	0,33	156,-
AGA Humlepung	7 %	0,75	735,-
AGA Humlepung Rosé	7 %	0,75	770,-

*Innholder: Sulfitter / Contains: Sulfities*

### Alkoholritt Øl / Non-Alcoholic Beer

Carlsberg, Alcohol-Free	0 %	0,33	92,-
Kronenbourg 1664 Blanc, Alcohol-Free	0 %	0,33	95,-

*Innholder: Gluten / Contains: Gluten*



## Mineralvann & Varm drikke / Mineral Water & Hot beverage

### Mineralvann / Mineral Water & Juice

San Pellegrino Sparkling Water, Veneto Italy – 0,5l		97,-
Aqua Panna Still Water, Tuscany Italy – 0,25l / 0,75l	78,-	150,-
Coca Cola / Coca Cola Zero / Sprite / Fanta – 0,33l		69,-
Ringi Aroma Eplemost – 0,25l / 0,75l	122,-	235,-
Juice – Cranberry, Orange, Tomato – 0,33 l		69,-

### Varm drikke / Hot beverage

	Single	Double
Espresso	55,-	59,-
Americano	55,-	61,-
Cortado	75,-	79,-
Caffe Latte	75,-	79,-
Cappuccino	75,-	79,-
Hot Chocolate, Xoco	89,-	
Pot of black coffee	68,-	
Pot of Tea, Palais des Thés	79,-	



## Matmeny / Food Menu

### Grand klassikere / Grand Classics

Serveres mandag til søndag 12:00 – 22:00

Served Monday to Sunday 12:00 – 22:00

#### Toast Skagen 189,-

Ristet surdeigsbrød, håndpillede reker, majones og örretrogn.  
Toasted sourdough bread, hand-peeled shrimps, mayonnaise and trout roe.

*Innholder: Melk, Skalldyr, Hvete, Fisk, Egg*  
*Contains: Milk, Shellfish, Wheat, Fish Eggs*

#### Cæsarsalat / Caesar Salad 189,-

Romanosalat fra Elstøen Røyse, grillet Liveche kyllingbryst, Holtefjell XO ost, urtekrutonger og Eldhus røkt bacon.  
Romano salad from Elstøen Røyse, grilled Livèche chicken breast, Holtefjell XO cheese, herb croutons and Eldhus smoked bacon.

*Innholder: Melk, Hvete, Egg*  
*Contains: Milk, Wheat Eggs*

#### Grand Tatar 189,-

Oksekjøtt, spekeplomme, kapers, sennepsmajones og surdeigsbrød.  
Beef, cured egg yolk, capers, mustard mayonnaise and sourdough bread.

*Innholder: Melk, Hvete, Egg, Sennep, Mandel*  
*Contains: Milk, Wheat Eggs, Mustard, Almond*

#### Grand Slider Burger 269,-

Storfekjøtt, Fana Ost, kullsteekt surdeigsbolle, gressløk, agurk og pommes frites.  
Beef, Fana Ost, charcoal sourdough bun, chives, cucumber and French Fries.

*Innholder: Hvete, Egg, Melk, Sulfitt, Sennep*  
*Contains: Wheat, Eggs, Milk, Sulphites, Mustard*

#### Løyrom fra Bottenviken / Bleak roe from Bottenviken 539,-

50g løyrom, dill, rødløk, sitron, rødløk, blinis, surdeigsbrød og Røros rømme.  
50g bleak roe, dill, red onions, lemon, red onions, blinis, sourdough bread and Røros sour cream.

*Innholder: Fisk, Melk, Hvete, Sennep, Sulfitt, Egg*  
*Contains: Fish, Milk, Wheat, Mustard, Sulphites, Eggs*



## Matmeny / Food Menu

### Snacks & Søtsaker / Sweets

#### Grand Nut Mix 78,-

*Innholder: Peanøtter, Mandler, Gigantmais, Pekannøtter, Hasselnøtter, Pistasinøtter*  
*Contains: Peanuts, Almonds, Giant Corn, Pecans, Hazelnuts, Pistachios*

#### Manzanilla Oliven 95,-

Klassisk spansk oliven med naturlig fermentering i 10-12 måneder.  
Classic Spanish olive with natural fermentation for 10-12 months.

*Innholder: Sulfitter / Contains: Sulfities*

#### Frosta Chips 75,-

Salt eller Røkt paprika.  
Salt or Smoked paprika.

#### Napoleonskake / Napoleon Cake 155,-

Cubansk rom & vanilje.  
Cuban rum & vanilla.

*Innholder: Melk, Hvete, Egg / Contains: Milk, Wheat, Eggs*

#### Petit Four 155,-

Hasselnøtter og sitronkake, Grand honning og blåbær kombucha, Baileys trøffler.  
Hazelnuts and lemon cake, Grand honey and blueberry kombucha, Baileys truffles.

*Innholder: Melk, Egg, Hasselnøtt, Hvete, Sulfitt / Contains: Milk, Eggs, Hazelnut, Wheat, Sulfities*

#### Ostetallerken / Cheese plate 319,-

Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og konserverte norske epler.

*Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and preserved norwegian apples.*

*Innholder: Melk, Egg, Hvete, Sulfitt, Mandler, Hasselnøtter*  
*Contains: Milk, Eggs, Wheat, Sulphites, Almond, Hazelnuts*



## Brennevin / Spirits

Gin		4 cl
Bareksten Botanical	Norway	164,-
Bareksten Double Distilled	Norway	159,-
Bareksten Old Tom	Norway	164,-
Bareksten Pink Royal	Norway	140,-
Bombay Sapphire	United Kingdom	156,-
Bombay Sapphire Premier Cru	United Kingdom	162,-
Gin Mare	Spain	162,-
Gordon's	United Kingdom	125,-
Harahorn Dry Gin	Norway	167,-
Harahorn Orange Dry	Norway	172,-
Harahorn Pink	Norway	165,-
Hendrick's	United Kingdom	165,-
Ki No Bi Kyoto Dry	Japan	178,-
Monkey 47 Dry	Germany	180,-
Nikka Coffey	Japan	180,-
Portobello Road London Dry	United Kingdom	170,-
Roku	Japan	164,-
Skagerrak	Norway	155,-



## Brennevin / Spirits

Gin		4 cl
Tanqueray Flor de Sevilla	United Kingdom	147,-
Tanqueray London Dry	United Kingdom	157,-
Tanqueray No. Ten	United Kingdom	176,-
Aquavit		4 cl
Bareksten Botanical	Norway	142,-
Gammel Opland	Norway	129,-
Gammel Reserve	Norway	154,-
Gilde Non Plus Ultra	Norway	178,-
Løiten Linie	Norway	152,-
Lysholm No.52	Norway	152,-
Bivfrost Cask	Norway	179,-
Vodka		4 cl
Absolut Elyx	Sweden	170,-
Bareksten Botanical	Norway	165,-
Bivrost	Norway	157,-
Grey Goose	France	175,-
Grey Goose Altius	France	320,-
Ketel One	Netherlands	157,-
Smirnoff	United Kingdom	125,-



## Brennevin / Spirits

### Tequila & Mezcal

4 cl

Del Maguey Vida Mezcal	164,-
Don Julio Añejo	217,-
Don Julio Blanco	194,-
Don Julio Reposado	196,-
Olmecca Silver	125,-
Olmecca Reposado	125,-
Olmecca Altos Blanco	190,-
Olmecca Altos Reposado	182,-
Patrón Añejo	197,-
Patrón El Cielo	330,-
Patrón Reposado	189,-
Patrón Silver	182,-

### Grappa

4 cl

Banfi Grappa di Brunello	186,-
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## Brennevin / Spirits

### Brandy & Cognac

1 cl 4 cl

Dartigalongue XO	180,-
De Luze VSOP	144,-
De Luze XO	176,-
De Luze XO FCC Decanter	258,-
Hennessy XO	305,-
Martell VSOP	153,-
Martell Noblige	172,-
Martel Cordon Bleu	238,-
Remy Martin VSOP	188,-
Remy Martin 1738 Accord Royal	199,-
Remy Martin XO Excellence	239,-

### Calvados

4 cl

Calvados Père Magloire VSOP	142,-
Calvados Père Magloire XO	204,-



## Brennevin / Spirits

### Rum

4 cl

Bacardi Reserva Ocho Años	<i>Bermuda</i>	144,-
Bacardi Gran Reserva Diez	<i>Puerto Rico</i>	159,-
Brugal 1888	<i>Dominican Republic</i>	166,-
Bumbu Original	<i>Panama</i>	158,-
Captain Morgan White	<i>United Kingdom</i>	125,-
Havana Club 3 Años	<i>Cuba</i>	152,-
Havana Club 7 Años	<i>Cuba</i>	142,-
Plantation 20th Anniversary	<i>Barbados</i>	184,-
Zacapa Centenario 23	<i>Guatemala</i>	192,-
Zacapa XO	<i>Guatemala</i>	244,-

### Cachaça

4 cl

Leblon	<i>Brazil</i>	140,-
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## Brennevin / Spirits

### Whisky – Scotland

1 cl 4 cl

Cragganmore 12 YO	<i>Speyside</i>	164,-
Dalwhinnie 15 YO	<i>Highland</i>	168,-
Douglas Laing Directors' Cut Linkwood 30 YO	<i>Speyside</i>	348,- 1590,-
Glenfiddich 12 YO	<i>Speyside</i>	153,-
Glenfiddich Solera Reserve 15 YO	<i>Speyside</i>	184,-
Glenfiddich Ancient Reserve 18 YO	<i>Speyside</i>	220,-
Glenlivet 12 YO	<i>Speyside</i>	150,-
Glenlivet 18 YO	<i>Speyside</i>	188,-
Glenmorangie Nectar D'Or	<i>Highland</i>	226,-
Glenmorangie Quinta Ruban	<i>Highland</i>	204,-
Highland Park 12 YO	<i>Highland</i>	172,-
Johnnie Walker Black Label	<i>Blended</i>	144,-
Johnnie Walker Blue Label	<i>Blended</i>	335,-
Johnnie Walker Red Label	<i>Blended</i>	125,-
Naked Malt	<i>Blended</i>	144,-
Oban 14 YO	<i>Highland</i>	176,-
Singleton of Dufftown 12 YO	<i>Speyside</i>	149,-
The Macallan Double Cask 12 YO	<i>Highland</i>	198,-
The Macallan Sherry Oak 18 YO	<i>Highland</i>	495,-
The Macallan Sherry Oak 25 YO	<i>Highland</i>	498,- 1990,-



## Brennevin / Spirits

### Whisky – Scotland 4 cl

Highland Park 18 YO	<i>Highland</i>	305,-
Macallan 18 YO Sherry Oak	<i>Highland</i>	535,-
Macallan Rare Cask	<i>Highland</i>	430,-
Ardbeg 10 YO	<i>Islay</i>	173,-
Laphroaig 10 YO	<i>Islay</i>	168,-
Caol Ila 12 YO	<i>Islay</i>	172,-
Lagavulin 16 YO	<i>Islay</i>	202,-
Talisker Skye	<i>Skye</i>	162,-

### Whisky – Japan 4 cl

Nikka Days		165,-
Nikka From the Barrel		203,-
Nikka Coffey Grain		192,-

### Whiskey – Ireland 4 cl

Jameson Black Barrel		140,-
Jameson Original		132,-
Teeling Single Malt		178,-
Tullamore D.E.W.		132,-



## Brennevin / Spirits

### Whiskey – USA 4 cl

Angels Envy		170,-
Buffalo Trace Bourbon		140,-
Bulleit Bourbon		145,-
Bulleit Rye		145,-
Bulleit Bourbon 10YO		145,-
Elijah Craig Small Batch Kentucky Straight Bourbon		166,-
Jack Daniels		122,-
Jim Beam Bourbon		122,-
Maker's Mark		155,-
Michter's US 1 Bourbon		184,-
Michter's US 1 Straight Rye		184,-
Whistle Pig Rye 10YO		216,-
Whistle Pig Rye 12YO		278,-
Whistle Pig Rye 15YO		402,-
Woodford Bourbon		179,-
Woodford Rye		174,-

### Whiskey – Norway 4 cl

Bifrost Yggdrasil Single Malt		255,-
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# OTHILIA

LOBBY BAR