

BEER & WINE



EAT, DRINK, RELAX WITH FAMILY, FRIENDS & COLLEAGUES

BEER ON TAP

	PITCHER 1.5L	GLASS
CARLSBERG - 4.6%	195	36/56
TUBORG CLASSIC - 4.6%	215	39/59
1664 BLANC - 5.0%	255	58
1664 BIÈRE - 5.0%		58
ANGELO PORETTI - 4.8%		40/60
BROOKLYN SPECIAL EFFECTS - 0.5% ALCOHOL FREE		47/72
BROOKLYN PULP ART HAZY IPA - 6.5%		47/72
BROOKLYN STONEWALL INN IPA - 4.6%		47/72
CORONA EXTRA - 4.5%		60
GRIMBERGEN BLONDE - 6.7%		58
GRIMBERGEN DOUBLE - 6.5%		58
GUINNESS - 4.2%		48/75
IRISH SET GUINNESS & 4CL JAMESON BLACK BARREL		135
JACOBSEN YAKIMA IPA - 6.5%		47/72
JACOBSEN JUICY IPA - 4.8%		47/72
MAGNERS IRISH DRY CIDER - 4.5%		70
SNAKE BITE CARLSBERG, MAGNERS CIDER, BLACKCURRANT		59
SHANDY CARLSBERG & SPRITE		36/56
SOMERSBY APPLE CIDER 4.5%		59

CRAFT BEER ON TAP

MIKKELLER (ASK FOR OPTIONS)	72
A SHIP FULL OF IPA - 5.8%	70
EBELTOFT WILDFLOWER IPA - 5.9%	72
GAMMA (ASK FOR OPTIONS)	

SEASONAL BEERS & THE BEER OF THE MONTH
(ASK THE STAFF)

BEER BOTTLES

CARLSBERG - 4.6%	40
CRABBIES ORIGINAL - 4.0%	65
CRABBIES RASPBERRY - 4.0%	65
DAURA ESTRELLA - 5.4% GLUTEN FREE	65
O'HARAS (ASK STAFF)	60
EBELTOFT RAW POWER - 8.3%	65
ERDINGER HEFE - 5.3%	75
CORONA EXTRA - 0.0% ALCOHOL FREE	60
BLANC 1664 - 0.0% ALCOHOL FREE	60
A SHIP FULL OF IPA ALCOHOL FREE 0.0%	60

BOTTLES & MIXERS

STANDARD BOTTLES INCL 7 MIXERS
FROM 895,-

JAMESON WHISKEY, ABSOLUT VODKA,
BEEFEATER GIN, HAVANA RUM 3YRS

PREMIUM BOTTLES INCL 7 MIXERS
FROM 995,-

JAMESON BLACKBARREL WHISKEY,
ABSOLUT ELYX VODKA, PLYMOUTH GIN,
HAVANNA RUM 7YRS

HOUSE WINE

	GLASS	BOTTLE
HERRINGBONE HILLS SAUVIGNON BLANC (NEW ZEALAND)	70	270
ERRAZURIZ ROSE (CHILE)	65	265
ERRAZURIZ CHARDONNAY	65	265
ERRAZURIZ CABERNET SAUVIGNON	65	265
VILLA DI MARE ORGANIC PROSECCO	70	295

CHAMPAGNE AVAILABLE (ASK STAFF)

SHOTS

SPEAK TO BAR STAFF

COCKTAILS



HOUSE CREATIONS

MELLOW LIMONCELLO	110
Ramazzotti Limoncello, Malfy con Limone Gin, lemon, ginger, egg whites	
COOL AS A CUCUMBER	110
Malfy Gin, elderflower, lime, cucumber, mint	
WHITE SMOKE NEGRONI	125
Olmeca Altos Tequila, Suze, Dolin Vermouth	
UPGRADE CLASE AZUL BLANCO TEQUILA +195	
NOT A PINA COLADA	110
Havana 7 Rum, pineapple, lime, espresso, coconut	
MEXICAN BREEZE	110
Olmeca Altos Tequila, Blue Curaçao, Lime, Agave	

BARTENDERS CHOICE

SIGNATURE SOUR	110
Jameson Black Barrel Whiskey, Amaretto, lemon, egg whites, bitters	
STANDARD AMARETTO SOUR	105
TIKI IN ORBIT	195
Monkey 47 Gin, Bumbu Rum, Golden Falernum, passionfruit, orgeat, lemon, peychaud bitters, mint	
BLUEBARB	95
Njord Blueberry Gin Marmelade, Rhubarb Soda	

MOCKTAILS

GIN SOUR	95
Beefeater Gin 0.0%, lemon, egg whites, bitters	
ARANCIA SPRITZ	95
Ramazzotti Arancia 0.0%, tonic	

KEGTAILS

GLASS PITCHER
1.5L

TROPIC LIKE IT'S HOT	110	400
Absolut Elyx Vodka, pineapple, ginger, elderflower, lime		
HONEY I'M HOMEBREW	95	350
Jameson whiskey, honey, apple, green tea cold brew, lemon soda		
STRAWBERRY BLISS	95	350
Havana 3yrs Rum, strawberry, passionfruit, lime, soda		
IRISH PASSION	95	350
Beefeater 24 Gin, passionfruit, lemon, Irish apple cider		

HOUSE CLASSICS

IRISH WHISKEY SOUR	105
Jameson Black Barrel Whiskey, lemon, egg whites, bitters	
ESPRESSO MARTINI	105
Absolut Elyx Vodka, Kahlua, espresso	
OLD FASHIONED	125
Jameson Black Barrel Whiskey, maple syrup, bitters	
SINGLE POT STILL REDBREAST 12YO	+25
PORNSTAR MARTINI	110
Absolut Vanilla Vodka, Passoa, lime, passionfruit, egg whites, vanilla	
BASIL GIN SMASH	150
Monkey 47 Gin, Lemon, basil, egg whites	

LOW ALCOHOL

HUGO EFFECT	95
Lillet Blanc, Prosecco, elderflower, soda, mint	
COCO VERDE	95
Italicus, coconut, lime, mint, pineapple, egg whites	

Ask our expert bartenders for advice on what suits your style.

GASTROPUB MENU



MAINS

Kansas City Ribs	210
Smoked over 7hrs full rack of ribs, small mixed salad, BBQ dip.	
Angus Ribeye Steak	310
Served with sauteed vegetables, roasted potatoes and Jameson whiskey sauce	
Irish Beef Stew	145
Grandma's recipe. Irish beef, mashed potatoes and homemade bread.	
Fish & Chips	180
Beer-battered fish, tartare sauce, lemon wedge, fries.	
Chef's Curry	145
Curry served with rice and papadams (ask staff for details)	
Lobster Soup	95
Creamy lobster soup with baked pollock	
Famous Flux Burger	140
Beef patty with cheddar, bacon, onion ring, lettuce, tomato, pickles, and ketchup.	
Flux Deluxe	195
Beef patty topped with beef ragù, smoked cheddar, bacon, lettuce, tomato, pickles, and truffle cream.	
Vegan Burger	130
Chickpea patty with salsa, lettuce, tomato, and pickles.	
Crispy Chicken Burger	130
Crispy chicken with bacon, lettuce, tomato, pickle, and herb mayo.	
Steak Sandwich	130
Focaccia bread with cajun marinated steak, smoked cheddar, caramelised onion, lettuce, and horseradish dressing.	
Green Salad	125
Mixed lettuce, cucumber, tomato, pepper, croutons, pickled vegetables & vinaigrette.	
Add: Crispy Chicken 55; Panfried Fish 55.	
Lobster Roll	195
Brioche roll with lobster, lemon & herb mayo	

SPECIAL: PASTA

Pasta with white wine truffle sauce and parmesan.

With: Garlic bread 135 ; Panfried Fish 165

SNACKS & SHARING

TNN Sharing platter	175/pers. (min. 2 ppl)
Hot wings, ribs, crispy chicken, onion rings, fries and garlic bread.	
Homemade bread	45
3 pc. with olive oil, whipped butter & sea salt.	
Hot Wings	3 - 75 / 6 - 140 / 12 - 245
Spicy wings, blue cheese dip and a side salad.	
Nachos	95
With jalapeños, cheese, fresh salsa, and served with salsa dip, sour cream.	
Add: Spicy Beef 55; Chicken 55.	
Onion Rings	60
Fries	60
Spicy Potatoes	60
DIPS	12
Mayo · BBQ · Tartare Sauce Garlic Mayo · Chilli Mayo · Herb Mayo Blue Cheese · Ketchup	

KIDS MENU

(for kids up to 12 years only)

Burger & Fries	95
Beef patty, lettuce, cheese, tomato and ketchup.	
Fish and Chips	95
Beer-battered fish of the day, served with lemon and tartare sauce.	
Pasta	95
Served with truffle sauce and garlic bread.	

DESSERTS

Ice Cream Cake	85
Served with whipped cream, marinated berries, and chocolate sauce.	
Guinness Cake	90
With Irish whiskey topping, caramel, and marinated berries.	
Apple Cake	90
Danish "æblekage" with cream & macaroons	