

CAFÉ SIDE HUSTLE

- all day drinkery -

CASA NEGRONI 100

CLASSICO

SOFISTICATO

DOLCE

COCKTAILS 130

APPLES & PLUMS

Calvados, Elderflower,
Apple And Plum

HOUSE \$PRITZ

Aperol, Gin, Bergamot,
Prosecco

BELLINI

Peach, Peppered Honey,
Prosecco

BIANCO BOULEVARDIER

Buttered Banana Bourbon,
Vermouth Bianco, Amaro

GIMLET GÜEY

Tequila, Yellow Pepper
and Citrus Fruits

BLOODY MARY

Spirit Of Choice, House Spices,
Tomato Juice

SPECIALS

GRANDEZZA ANALCOHOLICA 90

Tequila, Yellow Pepper and Citrus Fruits

2 SIPS 60

Blend of Rums Limoncello

TERRAZAS MALBEC RED

WINE / PROSECCO, GLASS 75

TERRAZAS CHARDONNAY WHITE

WINE BOTTLE 420

MINUTY M ROSÉ RIVANI PROSECCO

PROSECCO BOTTLE 450

MOËT & CHANDON BRUT CHAMPAGNE

CHAMPAGNE BOTTLE 1200

COFFEE

CAPPUCCINO 45

FLAT WHITE 45

ESPRESSO 30

ICE FLUFFY 40/45

AMERICANO 30

AFFOGATO 55

Pistaccio Ice Cream, Espresso

MACAROON 20

BAKERY OF THE DAY 35

SODAS & BEERS

ARANCIATA/LIMONATA 50

COLA, ZERO 35

THREE CENTS 35

Tonic / Grapefruit / Ginger Beer

BIRRA 0% 60

PORETTI 55

TUBORG 50

FOOD

CHARCUTERIE 150 TO SHARE (2)

Ham (Cotto a la Brace and Coppa di Langa),
Cheese (Creamy Gorgonzola and Pecorino di Sardenia),
Semi-dry Tomato & Focaccia

CRACKERS & GOAT 50

Goat Cheese, Honey & Pink Pepper

CROISSANT OR FOCCACIA TOASTIE 65/90 320g

Mortadella, Cheese (Gouda and Cantal),
Arugula, Cornichon, Dijon Mustard

Vi serverer kaffe fra

CAFÉ **RIVER**

CHANCHA MAYO, PERU

Noter af hasselnød og kakao med et strejf citrus i eftersmag.

Shirleys kaffe, vasket (Catuai og Caturra) dyrkes i højde af 1.250 meter over havets overflade. Kaffen er økologisk og UTZ certificeret.

100% økologisk og 100% Arabica