



Welcome to PULP

Our opening hours are:

Tue-Wed	17.00 - 01.00
Thursday	17.00 - 02.00
Friday	16.00 - 03.00
Saturday	18.00 - 03.00
Sunday	18.00 - 02.00

Pulp Goesto the SourceMaterial

DRINKS INSPIRED BY PULPMAGAZINE STORIES

A Menu Overview

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BEERSAND VARIOUS SOFTDRINKS, VIRGIN COCKTAILS

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WINE & COCKTAIL TEA PUNCHES

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COCKTAIL HELPER DETARY



Dusk till Dawn

TEQUILIANA , HONEYMELON, AGAVE SYRUP, CHILI FRESHLIME JUICE AND STRAWBERRYTOMATO VINEGAR



A safe bet for a fan of a classic Margarita. Refreshing blend of fresh citrus and sweet fruit notes but with a lot of extra layers to explore.

130 DKK

Cruel Intentions

VODKA, LILLET BLANG, HEATHER CORDIAL AND SODAWATER



This cocktail served from tap would not be shy about its origin as a vodka soda.

Just a tiny bit of natural sweetness to keep things vibrant and interesting.

90 DKK

Lucy Fang

Calvadoş Sour Apple Juice, Fresh Raspberry and a Dash of Baijiu



Simple little refreshing cocktail that adds a lofty aromatic topnote to an intensely fruity profile.

130 DKK

The Ripper

VODKĄ SMOKEDJACKFRUIT, KOREANCHILI PASTA, FRESHLEMON AND TOMATO JUICE



Our take on a Bloody Mary, using the funk and sweetness of jackfruit to add depth to the tomato profile.

130 DKK

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Charlie Barley

WHEATED BOURBON, SHERRY SPICED HONEYAND EFFERVESCENTBARLEY WATER



This Tap cocktail is truly a favourite of ours. Whisky soda fan or not, dont miss out on this gem. Light and easy going yet creamy and luscious.

90 DKK

Kung Fury

FURYAKVAVIT, FRESHLIME JUICE, WHITE TEA AND VANILLA SYRUP EGG-WHITE & OREMANT DE JURA



Wildly addictive twist on an Diamond Fizz, This elegant cocktail is the perfect balance of tropical botanicals, milky minerality and a lush foamy texture.

140 DKK

Cloak and Dagger

AGED RHUM AGRICOLE, GOLD RUM, SOUREDAPPLE AND A SMALL TOUCHOF DANISH APPLE AMARO



While this rhum sour only really adds apples to the mix the blend of spirits betrays a much larger bouquet of fruits, herbs and flowers.

130 DKK

Plum In Boots

BOURBON, BURNT MILK WNE, DANISH PLUM LIQUEUR BALANCED WITH A TOUCHOF SOUR GRAPESAND A HINT OF SWEET LIQUERICE



A mellow cocktail that inspirated by the charring of new casks in the production of bourbon adds maillard flavors from fully burnt milk to this drink along with sweetness of danish plums.

130 DKK

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