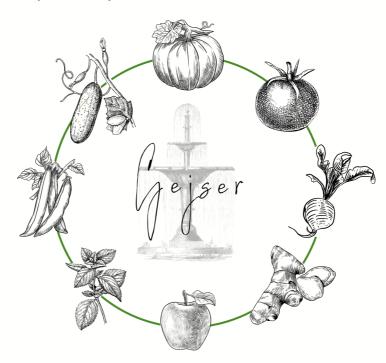


You need



6 GREENS & VEGGIES

every day



PILESTRÆDE 63, III2 KØBENHAVN

SO, YOU NEED 600 GRAMS OR 6 PIECES OF FRUIT OR VEGETABLES A DAY. THIS IS ONE WAY TO GET THEM. WE DESIGNED THE FIRST 6 COCKTAILS OF OUR MENU USING VEGETABLES THAT ARE UNCOMMONLY USED IN COCKTAILS.

THIS IS ABSOLUTELY FU**ING SLEPT ON.

DIVE INTO OUR TAKE ON HOW TO GET YOUR 6 A DAY, OR GO EAT SOME SPINACH, BUT THIS IS WAY MORE FUN.



AN APPLE A DAY BEETS THE DOCTOR

So, you got a choice: have a cocktails or go to the doctor, and we're not talking about a sexy nurse. The real doctor. The old judgemental type. Yeah, that's what I thought. This insanely colorful drink features earthy notes from beetroot with crisp apple.

Tequila, beetroot, apple, Campari, Aperol, saline, Peychauds bitters & egg whites

Earthy, crisp, sour, viscous

120,-









INTOXICATED DETOX

Okay. Face it. Juice cleanses suck, at least I've heard. With this one you'll drink your green juice, but it will leave you with a fizzy smile. Home-juiced, home-carbonated cucumber and mint juice with a touch of elderflower liqueur and a base of gin.

Gin, elderflower liqueur, cucumber/mint juice, lemon juice, saline & a spray of absinth

Light, refreshing, green, fizzy















Are you living la aquavida loca? Okay sorry. But I do bet that you've never had a cocktail with sugar snaps in it (sukkerærter in Danish). On top of that, I can see that scared look on your face: "Aquavit in a cocktail?!" If you don't think about the last Christmas lunch with your work, it's quite nice and it's served with a tasty foam on top. Try it!



CPH Distillery Dill Aquavit, Strega liqueur, Verjus & sugar snap foam Herbal, acidic, nordic, viscous

120,-





PUMPKIN PENICILLIN



Pull out your favorite beige trenchcoat, run through the autumn leaves and all that good stuff, but ditch the pumpkin-spiced latte and load up on the meds for the cold times ahead. A sexy twist on a classic cocktail with a nutty, smokey profile.

Scotch whisky, pumpkin, ginger, honey, lemon juice & smokey Ardbeg 10 year

Nutty, fresh, smokey, tangy





GARDEN FRESH

Even if you're not a big fan of Bloody Mary's, you can try this without dying. This is a way less offensive take on the classic. Perfect to keep you warm when it gets cold outside. While spicy, it's not as spicy as the history of Mary I of England, whom the original cocktail was named after. She was kind of a dick. Vodka, tomato juice, saline, lemon juice, parsley, pepper, English sauce & Tabasco

Spicy, umami, viscous, zingy

120,-

















YOUR MOM'S SPICY PEACH

It's okay, we won't be offended when you tell us that you want our mom's spicy peach, I promise. If you're an OG Gejser rascal, you might recognize this one. It was simply too flipping good to let go of. Both us and you learned that the chili on top is insanely spicy, so don't eat it. We will charge you 400 kr. for a glass of milk. Now you're warned.

Light rum, peach, peach liqueur, chili, saline & lime juice

Refreshing, spicy, acidic, velvety





JE SUIS EN ABRICOT



A very clever French lady once said "Je suis en abricot." Why? No one knows, as she was not in fact an apricot. But the sentence stuck and ChatGPT sucked at finding a name that did this cocktail justice, as it is simply awesome. Also, every mediocre bartender ever said "Let's do a riff on a Vieux", but it's good, I promise.

Hennesy VS, apricot liqueur, dry vermouth, saline, bitters

Sweet, boozeforward, dry, nutty

120,-





AXEL'S ORANGES



Everyone loves Axel-iscious and Axel loves gin, and apparently oranges too, so he made a drink that will be sure to shake your orange tree and make you drop to the ground and beg for more. Too much? Okay, but it's real good.

Sevilla gin, amaretto, CPH Distillery Coffee
Spirit, cocoa bitters, saline, orange, lemon juice

Nutty, fresh, fruity, coffee bitter





VIOLET SOUR

A swing and a hit that has been on the Gejser menu since we opened our doors. It's not laziness if the cocktail is just legendary. So yeah, be mad about it, you try pulling 20 cocktails out your bum. That's what I thought. The violet flower has a super delicate flavour that is not commonly used in cocktails, but it really should be.

Gin, violet, lemon, egg whites

Sour, viscous, floral, perfumy

120,-

















BASIC BEACH

Close your eyes and imagine a vacation on a tropical island. Now open them again and look around. It's flipping cold outside, but at least you can get your summer in a fancy little glass and feel like you can afford a vacation far away. So this is a super duper basic beach cocktail. Sorry not sorry.

Light rum, Midori, banana liqueur, pineapple & lime juice

Tropical, sweet, tart, fruity





PAIN KILLER



When hungover, you've got two choices: stay home in bed and eat painkillers like it's your favourite candy, or go to Gejser and drink them. A little hint: one of those is significantly more fun and tasty than the other. This tropical drink will send you right off on a pain-free trip to flavor-town, at least until tomorrow.

Dark rum, pineapple, orange & coconut

Tropical, acidic, creamy, viscous

120,-





GIN HASS NEVER BEEN BETTER



So, the Gin Hass is not a drink that is very appreciated by bartenders in Copenhagen. However, apparently, everyone freaking loves it. And to pay rent, we sold our souls to the gin and mango gods and made our own improved version of the drink.

Gin, mango, lime, olive oil.

Tropical, fruity, velvety, acidic





PERFECT SAZERAC

The Sazerac is a booze-forward, Old Fashioned-style cocktail that was featured in the Oscar-winning movie "DRUK", and all of a sudden it became immensely popular in Copenhagen. That lasted for about 2 months, until everyone went back to drinking frozen strawberry Daiquiris. So, if you like cocktails you can sip on and feel extra fancy with, this is the one for you.

Cognac, rye whiskey, sugar, Peychauds bitters & a spray of absinth

Boozy, sweet, short, anis

120,-

















PASSIONATE DRINKER

Ladies & gentlemen this is the absolute mostordered drink at Gejser throughout our whole existence, and there's a very good reason for it. This cocktail is an explosion of flavor happening right in your cute little face. It's not just your generic passionfruit cocktail, as this one is elevated to a higher standard.

Vodka, passionfruit, oolong vanilla, lime & egg whites

Tropical, fruity, viscous, tangy





PAPER PLANE



The Paper Plane is about as much fun as it sounds: very. It is one of our must-try modern classics if you enjoy a silky sip that will tingle all of your tastebuds. Also if you make a paper plane from a bar napkin that will fly longer than your bartender's, you win a free ice cube. Bourbon, Aperol, Amaro & lemon

Bitter, dry, boozy, fruity

120,-





NEW YORK SOUR



"If you can make it here, you can make it anywhere", that's what they say. So, to make it, this riff on a Whiskey Sour put on a suit, grabbed a briefcase, hopped on the subway and became a lawyer. You don't have to do that, but you could drink this and enter the elite on the Upper East Side.

Bourbon, lemon, redwine, eggwhites

Viscous, dry, fruity, acidic





NUTTY ESPRESSO MARTINI

The story goes that a lady walked up to the bar and asked for something that will wake her up and then f**k her up. We took the classic cocktail, but elevated it with a dash of hazelnut and vanilla. Yeah, I know we're a little nutty. It's lovely and rounded, without the sweetness getting out of hand.

Vodka, espresso, vanilla, Frangelico, coffee liqueur

Sweet, nutty, bitter, coffee

120.-















COCKTAIL OF THE MONTH

Do you ever just have so much stuff in your fridge that you intended to use to roleplay as Gordon Ramsey with? Then you're an idiot sandwich, but don't you worry, because so are we. This is our way to showcase our latest creations while minimizing waste, so ask your bartender what is running as the cocktail of the month right now.

Ask your bartender for the ingredients < 3

How Would We. Know?







If you're a big group of people enjoying drinks, or... if you had a really rough day. We won't judge.

There's 4-5 servings in one pitcher, and most cocktails can be turned into one. Just ask your bartender.

BLUEBERRY B!TCH

Vodka, blueberries, lemon & lychee 400,-

PIÑA COLADA

Light rum, pineapple, coconut & lime 500,-

RHUBARB COOLER

Vodka, rhubarb, lemon & vanilla 400,-

PASSIONATE DRINKER

Vodka, passionfruit, oolong vanilla, lime & egg whites 400,-

PALOMA

Tequila, lime & pink grapefruit 400,-

ALCOHOL FREE COCKTAILS

The alcohol is not the party generator, you are! But you would look a bit silly on the floor with a glass of milk in your hand. Here is our selection of non-alcoholic cocktails.

WAKE UP THYME

Lemon, thyme & ginger beer 75,-

TOO LONG RECOVERY

Passionfruit, oolong, lime & soda 75,-

HANGOVERS ARE NOT GRAPE

Grapefruit, mint, lime & soda 75,-

DEPRESSO MARTINI

Espresso, vanilla & milk 75,-

TIM & JOHNNY

Alcohol free gin & tonic 55,-

















BEER SELECTION

DRAFT



60,-





BROOKLYN STONEWALL INN IPA - 4,6%

KRONENBOURG 1664 BLANC - 5,0%

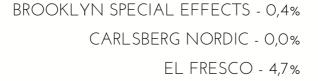
JACOBSEN BROWN ALE - 6,0%

65,-65,-

65,-



BOTTLED



55,-

55,-55,-



WINE SELECTION

WHITE

DOMAINE HORGELUS, COLOMBARD-SAUVIGNON BLANC - 2022, GASCONE

> DOMAINE AGNÈS ET DIDIER DAUVISSAT -CHABLIS 2022 - BOURGOGNE

> > POILLY FUMÉ LES LUMEAUX -2021, PHILIPPE RAIMBAULT, LOIRE

RED

BUTTLER THE BEAR PINOT NOIR CHATEAU CANON CHAIGNEAU CUVE 8A - BETON WINE JEOPARDY - OUR ASSORTED WINE STOCK

BUBBLES & ORANGE

LA SAPATA FETEASCA REGALA ORANGE ECO HOUSE BUBBLES PALMER & CO BRUT RESERVE CHAMPAGNE





65,- / 325-

475,-

520,-

65,- / 325,-

See bottle,-

85,- / 425,-75,- / 375,-

1100,-

550.-









