

RAUS

— Bar —

MENU

pages: 2 - 5

Raus Signature Cocktails

page: 6 - 8

Raus Memory Lane

page: 9

Classic Cocktails

page: 10

Beer, Cider/Seltzer & Wine

Lyng (Alcohol Free)

Gordons 0%, Vibrante, Lingonberries,
Lime.

Sour
Bittersweet
Nordic



125,-

Lucano Colada (Alcohol Free)

Amaro Lucano 0%, Pineapple, Coconut, Lime.

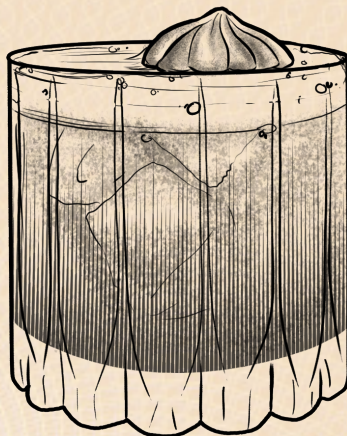
Sweet
Tropical
Spiced



Northern Affair

Citadelle Rouge, Lingonberry,
Cranberry, Lime.

Refreshing
Lush
Jammy
Bitter



* allergies: Garnish contains Egg White.



Melon Mirage

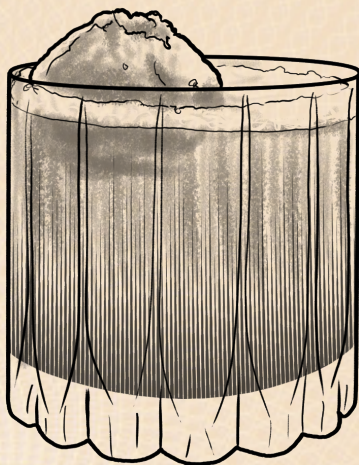
Tanqueray Gin, Melon, Grapefruit.

Fruity
Sparkling
Refreshing

American Pie

Bulleit Bourbon, Apple, Apricot,
Cinamon, Lemon.

Sweet
Spiced
Warming



185,-



Kangaroo Conundrum

Plantation 3 Star, Strawberry, Banana,
Lime.

Sour
Tangy
Tutti Fruity

RAUS SIGNATURE COCKTAILS

RAUS
—Bar—

Green Livin'

Don Julio Blanco, Bruxo X, Cucumber,
Greens, Lime.

Vegetal
Smoky
Sour



185,-



Bun Voyage

Buffalo Trace, Plantation 3 Star +
Cut & Dry, Becherovka, Pandan.

Boozy
Rich
Cinnamon Bun

Nordre Ice Tea

Smirnoff Vodka, Peach,
Iced Tea, Lemon.

Long
Refreshing
Sweet
Peachy



185,-



Claro Colada

Lysholm No.52, Coconut,
Seabuckthorn, Lime.

Rich
Tropical
Complex

* allergies: lactose

Tangerine Dream

Tanqueray Gin, Mandarin, Lemongrass,
Lemon.

Fruity
Citrusy
Refreshing



185,-



Tierra Del Fuego

Don Julio Blanco, Fiero, MangoChile,
Banana, Lime.

Tropical
Spicy
Complex

Onkel Hockey

Raus Raspberry Rum, Raspberries,
Liquorice, Lemon.

LEG-
END-
ARY



185,-



Mongolia

Raus Vanilla Vodka, Coconut, Lime,
Cream.

Sweet & Sour
Layered
Creamy

CLASSIC COCKTAILS

RAUS
—Bar—

	Gimlet Tanqueray Gin, Lime	185,-
	Margarita Don Julio Blanco, Merlet Triple Sec, Lime	185,-
	Old Fashioned Bulleit Bourbon, Bitters	185,-
	Clover Club Tanqueray Gin, Raspberry, Lemon	185,-
	Paloma Don Julio Blanco, Grapefruit Soda, Lime	185,-
	Charlie Chaplin Sloe Gin, Apricot, Lime	185,-
	Bijou Plymouth Gin, Cocchi Torino, Green Chartreuse	195,-
	Medicina Latina Don Julio Blanco, Sotol, Ginger, Honey, Lime	195,-
	Grasshopper Crème De Menthe, Crème De Cacao, Cream	195,-
	Disgruntled Mai Tai Smith & Cross, Aperitivo, Underberg, Orgeat, Lime	245,-

BEER

WINE MENU

RAUS
—Bar—

ON DRAFT:

Dahls 0,4	109,-
Dahls 0,25	72,-
Frydenlund Juicy IPA 0,4	119,-
Frydenlund Juicy IPA 0,25	79,-

PILS / LAGER:

San Miguel Fresca	119,-
San Miguel Gluten Free	129,-
Brooklyn Lager	129,-

CRAFT BEER:

EC Dahls Ramp Pale Ale	129,-
Nøgne Ø Brown Ale	139,-

OTHERS:

Punk IPA	129,-
Kronenborg 1664 Blanc	129,-
Paulaner Weisbeer	139,-
Liefmans Fruitesse	119,-

CIDER/SELTZER:

Bulmers Dry Cider	129,-
Bulmers Crushed Berries & Lime	129,-
Crabbies (Gluten Free)	129,-
Austmann Rabarbra	119,-

NON ALCOHOLIC:

Carlsberg	69,-
Brooklyn Special Effects	69,-

RED:

GLASS / BOTTLE

Claude Val Rouge, Syrah/Grenach	140/700,-
Roche De Bellene, Pinot Noir	950,-
Oddero, Barbera d'alba	990,-

WHITE:

Stefan Winter Riesling	140,-/700,-
Le Chablisienne, Chablis	180,-/ 950,-
Roux, St Aubin, Chardonnay	1150,-

ROSÉ

Claude Val Rosé	140,-/700,-
-----------------	-------------

PROSECCO/CREMANTE:

Toso Prosecco	135,-/750,-
Joseph Cartron Cremant	800,-

CHAMPAGNE:

Guy Charlemagne	190,-/1000,-
Krug Grand Cuvee	3900,-
Dom Perignon	3900,-
Henriot Magnum Brut Souverain	2600,-

For an extended
champagne or spirits menu,
please ask your waiter.