Brasserie Hugo

Bar

Drinks & Cocktails



Welcome to a Journey into the Heart of Mediterranean Flavors

Our menu features a refined selection of cocktails inspired by both the rich traditions and innovative spirit of the mediterranean.

Each drink is crafted with passion, combining authentic ingredients and sophisticated techniques to offer you a unique tasting experience.

From timeless classics to modern reinterpretations, enriched with artisanal syrups and fresh ingredients, our cocktails tell stories of culture, taste, and creativity.

Let yourself be captivated by the intense aromas and elegant notes of each creation, designed to enhance the pleasure of every sip.

Cheers and enjoy! Hugo

All our cocktails (Signature, Classic & Spritz) are 130,- DKK.

If you're in the mood for something else, just ask at the bar – our bartenders are always ready to mix it up.

And by the way... we also have a wide selection of whiskies waiting for you.

Hugo's cocktails

MR HUGO

Evan Williams Bourbon, rhubarb, lemon juice, vanilla, vegan foam A bold, smooth cocktail with a balance of sweetness and tartness, finished with a creamy foam.

MISS EMERY - AMORE Y FUEGO

Tequila Blanco, vanilla, passion fruit, Tabasco, lime juice. A fiery blend of sweet passion fruit and spice, for the adventurous palate.

MISS LILY - FRENCH FIZZ

Cointreau, fresh passion fruit, lime, agave, Champagne A sparkling, elegant cocktail with tropical fruit and refined citrus notes.

PUGLIA PALOMA

Amaretto Adriatico Bianco, lime juice, pink grapefruit soda A southern Italian twist on the Paloma—refreshing, nutty, and citrusy.

AMALFI SOUR

Malfi Gin, Bergamot liqueur, orange aperitif, Sherry, lemon juice, vegan foam. A vibrant sour with Mediterranean notes of bergamot and sherry complexity.

MARGAR-ITALY

Tequila Blanco, Bergamot liqueur, grapefruit & mint, Supasawa A zesty Italian reinterpretation of the Margarita with fresh herbal undertones.

MEDITERRANEO

Gin Mare Capri, Limoncello, cucumber & lime syrup, tonic water A crisp and herbal cocktail evoking Mediterranean coasts, light yet aromatic.

BERRY MULE

Gin infused with berries, lime, ginger beer A fruity twist on the Moscow Mule with bright berry notes and a ginger kick.

Classic

DRY MARTINI

Gin or vodka, dry vermouth The timeless classic—elegant, crisp, and aromatic.

ESPRESSO MARTINI

Vodka, coffee liqueur, vanilla syrup, espresso A rich, energizing favorite with smooth coffee and vanilla.

GIN BASIL SMASH

Gin, basil & Timur berry, lemon juice, egg white A herbal, fresh cocktail with a velvety texture and citrus lift.

MOJITO

Cuban rum, lime, sugar, mint, soda water A refreshing Cuban classic with vibrant mint and lime.

OLD FASHIONED

Evan Williams Bourbon, sugar, Angostura bitters Simple, strong, and sophisticated—the king of bourbon cocktails.

NEGRONI

Malfy gin, Campari, vermouth A bitter-sweet Italian icon, perfectly balanced and complex.

Spritz

HUGO

St-Germain, elderflower & jasmine, Prosecco, soda water A light, floral spritz that embodies summer evenings in Italy.

LIMONCELLO SPRITZ

Limoncello, thyme & lemon, Prosecco, soda water A zesty, sun-soaked spritz with herbal freshness.

VENETIAN SPRITZ

Select Aperitivo, Prosecco, soda water The true Venetian original—bitter, refreshing, and iconic.

ITALICUS SPRITZ

Italicus Bergamot liqueur, grapefruit & mint, Prosecco, soda water A refined and aromatic spritz with bergamot elegance.

Bubbles by the glass

Champagne Taittinger Brut Réserve

Delicate and refined, notes of citrus, brioche and white flowers. 150,- DKK/glass

Prosecco Marsuret San Boldo NV

Fresh and lively, with pear, apple and floral notes. 95 DKK/glass

Wine by the glass

White Wine

Cousiño Macul – Chardonnay (Chile, Maipo Valley) Fresh tropical fruit, light body, smooth finish. 85,- DKK/glass

Cousiño Macul – Riesling (Chile, Maipo Valley) Crisp acidity, green apple and citrus notes. 85,- DKK/glass

Pinot Grigio Ermacora

Fresh Pinot Grigio with pear, citrus and a crisp mineral finish. 95,- DKK/glass

Auntsfield Estate – Sauvignon Blanc (New Zealand, Marlborough) Vibrant and zesty, gooseberry and passionfruit. 99,- DKK/glass

Maison Albert Bichot – Chablis (France, Bourgogne) Classic Chablis, lemon zest and saline minerality. 135,- DKK/glass

Red Wine

Famille Chéron – Côtes du Rhône Oratoire de la Brune (France, Rhône) Juicy red berries, smooth and versatile. 85,- DKK/glass

Cousiño Macul – Cabernet Sauvignon (Chile, Maipo Valley) Ripe cassis and plum, balanced tannins. 85,- DKK/glass

Bibbiano – Chianti Classico (Italy, Tuscany) Bright cherry fruit, earthy notes, lively acidity. 95,-DKK/glass

Albert Bichot – Bourgogne Pinot Noir Secret de Famille (France, Burgundy) Elegant Pinot Noir, soft spice and red fruit. 165, - DKK/glass

Gianfranco Alessandria – Barolo San Giovanni (Italy, Piedmont) Powerful and structured, dark fruit and firm tannins. 180,- DKK/glass

Beer on tap

Carlsberg, 40 cl.

The Danish classic lager – light, crisp, and refreshing. 75,- DKK

Brooklyn Pulp Art Hazy IPA, 40 cl.

A juicy, hazy IPA with vibrant tropical fruit, citrus, and a smooth finish. 80,- DKK

Grimbergen Double, 40 cl.

Belgian abbey beer, rich and malty with notes of caramel and dried fruit. 80.- DKK

1664 Blanc, 40 cl.

French wheat beer, smooth and aromatic with hints of citrus and coriander. 80,- DKK

Birrificio Angelo Poretti No. 4, 40 cl.

Italian lager with a clean taste, golden body, and a subtle hoppy finish. 80,- DKK

Beer Bottles & Cans

Carlsberg Nordic Pilsner 0.0%

Alcohol-free lager with the familiar crisp Carlsberg taste. 75,- DKK

Tuborg Classic

A darker Danish lager with roasted malt notes and a smooth finish. 65,- DKK

Guinness (Can)

The iconic Irish stout – creamy, rich, and perfectly balanced. 75.- DKK

Water

Charcoal-filtered and mineral-enriched water

still or sparkling. Price per person (served unlimited) 40.- DKK / bottle

Lemonade

Grapefruit & Mint

A refreshing citrus cooler with a herbal twist. 65.- DKK

Thyme & Lemon

A fragrant, zesty blend of fresh lemon and aromatic thyme. 65,- DKK

Elderflower & Jasmine

A floral and delicate lemonade with a soft, elegant sweetness. 65,- DKK

Soft drinks

Coca-Cola

The original classic cola taste, refreshing and timeless. 45,- DKK/bottle (33cl)

Coca-Cola Zero

All the familiar flavor of Coke, sugar-free and lighter. 45,- DKK/bottle (33cl)

Fanta

Sparkling orange soda with fruity sweetness and citrus zest. 45,- DKK/bottle (33cl)

Sprite

Crisp lemon-lime soda, fresh and thirst-quenching. 45,- DKK/bottle (33cl)

Schweppes Lemon

Balanced lemon soda with a refined, slightly bitter edge. 45,- DKK/bottle (33cl)

Snacks

Nocellara Olives

Succulent Sicilian green olives with a rich, buttery taste. 60,- DKK

Smoked or Rosemary Almonds

Crunchy almonds with either smoky depth or fragrant rosemary. 60,- DKK

White Truffle Chips

Thin, crisp chips infused with earthy truffle aroma. 60,- DKK

Beer Sausage

A hearty bar snack, savory and rich, perfect with drinks. 60,- DKK

French Fries

Classic golden fries, crisp on the outside and fluffy inside. 60,- DKK

Coffee & tea

Espresso/double

Rich and intense Italian-style coffee. 38,- DKK / 45,- DKK

Cappuccino

Espresso topped with steamed milk foam. 45,- DKK

Americano

Smooth espresso lengthened with hot water. 45,- DKK

Caffè Latte / Iced Latte

Velvety espresso with creamy milk. 45,- DKK

Tea Selection

A variety of premium teas, from classic black to herbal infusions. 45,- DKK

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