

SPARKLING WINE

Fratelli Collavo Settole Prosecco, Treviso, Italy

125 / 595

Lacroix Dunesse Brut, Champagne, France

175 / 925

WHITE WINE

2024 Genessa Bianco, Sicily, Italy

95 / 425

2024 Knipser Riesling Trocken, Johannishof, Pfalz

135 / 600

RED WINE

Genessa Rosso, Sicily, Italy

95 / 425

ROSÉ WINE

2023 Nessa Rosé, IGP Méditerranée, France

115 / 495

Nessa Rosé Magnum, Méditerranée, France

1 100

DRAFT

40 cl Carlsberg Pilsner 4.6%

65

40 cl Brooklyn IPA 4.6%

65

40 cl Kronenbourg Blanc 5.0%

65

BEER

33 cl Braunstein DragonFly Lager 4.9%

75

33 cl Braunstein DragonFly IPA 6.0%

75

33 cl Mikkeller Japanese Rice Lager 5.0%

65

ALCOHOL FREE

33 cl Braunstein 0.5%

50

33 cl Carlsberg Nordic 0.0%

50

SOFT DRINKS

25 cl Coca-Cola / Coca-Cola Zero / Sprite / Fanta

45

25 cl Three Cents Soda / Grapefruit Soda / Ginger Beer

55

25 cl Red Bull / Red Bull Zero

55

Smoothie

85

COFFEE & HOT BEVERAGES

Espresso

35

Cappuccino

50

Caffè Latte / Chai / Matcha

50

Cortado

50

Flat White

50

Hot Chocolate

50

Tea (selection available on request)

50



POOL CLUB & WELLNESS

A T R O X

SIGNATURE COCKTAILS

PALOMA <i>Altos Tequila, Grapefruit Oleo, Lime, Pink Grapefruit Soda</i>	140
MONACO <i>Lager, Grenadine, Sprite</i>	95
SOLARIS <i>Havana 3, Mango Purée, Vanilla, Lime</i>	140
TOMMY'S MARGARITA <i>Altos Tequila, Lime, Agave</i>	145
THE PIÑA <i>Havana 3, Pineapple, Coconut</i>	145

HOUSE CLASSICS

KØGE VICE <i>Rum, Strawberry, Lime, Coconut</i>	165
PASSION <i>Vodka, Passion fruit Purée, Vanilla, Champagne</i>	165
OLD FASHIONED <i>The Macallan 12, Rock Candy, House Bitters, Brown Butter Tincture</i>	165
NEGRONI <i>No. 3 Gin, Plymouth Gin, Campari, Dolin Rosso</i>	165
MARTINI <i>No. 3 Gin, Plymouth Gin, Dolin Dry, Dolin Blanc, Chardonnay</i>	165

NON-ALCOHOLIC COCKTAILS

HARVEST <i>Carrot, Apple, Ginger, Coconut Foam</i>	85
EASTERN SUNRISE <i>Matcha, Lime, Sparkling Tea</i>	85
MORNING PERSON <i>Espresso, Rock Candy, Tonic</i>	85
ROCK RUSH <i>Grapefruit oleo, Lime, Grapefruit Soda</i>	85

MID-SIZED DISHES

BEEF TATAKI 155 <i>Seared beef, nuoc cham, green papaya, mint, sesame, pak choi</i>
YELLOWFIN TUNA TARTARE 155 <i>Sichuan mayo, coriander, pickled radish, cashew nuts, burnt chili dressing</i>
FRESH CUCUMBER SALAD 85 <i>Chinkiang, coriander, spring onion, sesame, crispy chili</i>
EDAMAME 65 <i>White miso & citrus vinaigrette</i>

STEAMED DUMPLINGS

PORK DUMPLING 135 <i>Gochugaru, chicken stock, smoked Sichuan oil, spring onion</i>
CHILI DUMPLING 135 <i>Shiitake, black bean sauce, leek, Thai basil, papaya</i>
DRUNKEN WONTON 145 <i>Creamy shrimp & chicken, miso broth, Chojang, coriander, rice pearls, chives</i>

SNACKS

MANZANILLA OLIVES 55
MARCONA ALMONDS 55
SALTED POTATO CHIPS 55

DESSERTS

CRÈME BRÛLÉE 115 <i>Fresh mango & mint sorbet</i>
FRESH FRUIT 95 <i>Seasonal selection</i>

Beyond the menu, our bartenders are pleased to prepare classic cocktails upon request, or offer a personal recommendation