



VAERFT

COCKTAIL BAR | PIER 5

Skibsværftet Aalborg Værft A/S blev grundlagt i 1912. Værftet var placeret lige øst for Pier 5 Hotel, og hotellets bar har fået navnet VAERFT med rødder i netop skibsværftet og havnens historie.

VAERFT er meget mere end en hotelbar. VAERFT er Aalborgs nye lokale cocktailbar, stedet hvor du kobler fra med kollegerne efter en lang dag, stedet hvor I mødes inden koncerten, stedet hvor innovative cocktails og fantastiske rammer giver jer nye måder at mødes på.

Ambitionen er klar, Jesper Skov, VAEFTS barchef vil udvikle spektakulære cocktails der sætter alle sanser i spil. Og det gør han bl.a. med molekylære metoder og internationale takes, som ikke før er set på Aalborgs barscene.

Nordic cocktail menu

THE TRIED & TESTED

Dark'n'Stormy

Gosling's Bermuda Black Rum - Lime - Angostura - Ginger Beer **85,-**

Ellenor Cocktail

Ellenor Organic Elderflower - dA Crémant de Limoux - Lemon **95,-**

Nitro Coffee Cocktail

Bühlmann La Serrania Coffee - Vintre Mølle Økologisk Vodka **95,-**
Sugar - Cold Brew Coffee

THE CURIOSITIES

Goldfish Punch

Great Dane White Rum - Godet Antarctica Icy Cognac - "Lemon" **120,-**
Peach Brandy - Sugar

Not Your Ordinary Daiquiri

EtOH Dill & Cucumber Acquavit - Lime - Sugar - Strawberry **120,-**
Peychaud's Bitters

Textural Whisky Sour

Ardbeg & Lemon Foam - Michter's Bourbon - Lemon
Sugar **110,-**

Flora Crusta

Geranium Gin - Lavender - Lemon - Mango **110,-**

Lethal Atomic Zombie (2 per sitting).

Smith & Cross Jamaica Rum - Great Dane Barrel-aged
Rum - Lime - Grape - Cinnamon **130,-**

Purple Haze

Great Dane Rum - Beetroot - Pedro Ximenez Sherry
Thy Limfjordsporter - Muscovado - Cacao **110,-**

No Coco Colada

Great Dane Rum - Pineapple - Cream - Orgeat **120,-**

The non-alco cocktails

Peach Beach Blues

Peach Ice Tea Syrup - Bergamotte - Ginger Beer **75,-**

Non Gin & Tonic

Herbie Non-Gin - Oh Deer Botanical Tonic **85,-**

The gin & tonics

Geranium Gin (Denmark)

Oh Deer Organic Botanical Tonic **110,-**

Syv Sind Gin Nr. 1 (Denmark)

Fever Tree Tonic **130,-**

Mad Owl Gin (Denmark)

Fat Dane Nordic Tonic **120,-**

Champagne

Pierre Gerbais Grains Des Celles (N.V.) 50 pct Pinot Noir, 25 pct Pinot Blanc, 25 pct, Chardonnay	gl. 135,- / btl. 795,-
Pol Roger Reserve Brut (N.V.) 33 pct Pinot Noir, 33 pct Pinot Menuier, 33 pct. Chardonnay	gl. 169,- / btl. 995,-
Pol Roger Sir Winston Churchill 2008	3000,-
Pol Roger Blanc de Blancs 2008, Chardonnay	1499,-
Dom Perignon, 2012, Chardonnay, Pinot Noir	3899,-
Louis Roederer Cristal Brut, 2009, Chardonnay, Pinot Noir	5199,-
Pierre Peters Brut Cuvee Speciale Les Chetillons Grand, 2014	1799,-
N.V. Ruinart Brut R, Pinot Noir, Chardonnay, Pinot Meunier	2399,-
N.V. Ruinart Blanc De Blancs (Chardonnay)	1/2 btl. 799,-
Krug Grande Cuvee Edition 169	8199,-

Wine

Crémant

Paul Mas Crémant De Limoux NV Languedoc-Roussillon, France	gl. 89,- / btl. 440,-
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White - Chardonnay

Sebastiani Chardonnay 2020 – Sonoma, California	gl. 80,- / btl. 480,-
Vincent Girardin Chassagne-Montrachet 1. Cru Morgeot – Bourgogne, France	1295,-

White - Riesling

Trimbach Riesling 2017 - Alsace, France	gl. 97,- / btl. 580,-
Fritz Haag Kestener Paulinshoferger 2020, Mosel, Germany	795,-

White - Albarino

Albarino De Feifanes 2021 – Rias Baixas, Spain	395,-
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Rosé

Cinsault, Grenache, Syrah, Rolle	395,-
Miraval Rosé 2020 – Cotes de Provence, Provence, France	

Red - Pinot Noir

Heinrich - Burgenland, Austria	gl. 95,- / btl. 560,-
Beaumont aux Combottes Gevrey-Chambertin 2018, Bourgogne, France	1795,-

Red - Cabernet Sauvignon

Sebastiani 2019- Sonoma, California, USA	gl. 125,- / btl. 695,-
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Red - Barbera d' Alba

Bruno Rocca 2019- Piemonte, Italy	495,-
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Red - Tempranillo/Cabernet Sauvignon

Vega Sicilia Unico 2005 – Ribera Del Duero, Spain	4500,-
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Danish whisky

Stauning (Denmark)

Stauning Rye	110,-
Stauning KAOS	140,-
Stauning Cuban Rum Cask (667)	150,-
Stauning Barley (1731 btls made)	150,-

Rum

Diplomático (Venezuela)

Diplomático Exclusiva RES. 12Y (Fudge, Caramel, Orange, TuttiFrutti)	90,-
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Phantom Spirits (Denmark)

Electric Mud (Plums, Vanilla, Walnut, Coffee Fudge, Pineapple)	110,-
Dark Moon October (Vanilla, Orange-blossom, Honey, Chocolate)	120,-

Plantation (Barbados)

Plantation XO 20th Anniversary (Baked Banana, Vanilla, Orange, Coconut)	120,-
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Beer

Draught Beer Small (25 cl)

Tuborg Classic / Tuborg ØKO 45,-

Draught Beer Large (40 cl)

Tuborg Classic / Tuborg ØKO 65,-

Special Draught Beer Small (33 cl)

1664 Blanc Kronenbourg / Grimbergen Double 62,-

Special Draught Beer Large (40 cl)

Brooklyn Stonewall IPA 68,-

Non-Alco Beer

Carlsberg Beer Non-alcoholic 45,-

Beverages

Soft Drinks

Coca Cola - Sprite - Squash - Coca Cola Zero 45,-

Sparkling Water

Ramlösa 39,-

Coffee & tea

Americano	39,-
Small/large French Press	39,- / 69,-
Latte - Cappuccino – etc	49,-
Cup of tea	40,-
Espresso	39,-

Snacks

Olives & Almonds

Marinated olives and salted almonds from Scheelsminde	55,-
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Crispy Tapioka Crisps

With truffle creme	55,-
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Caviar

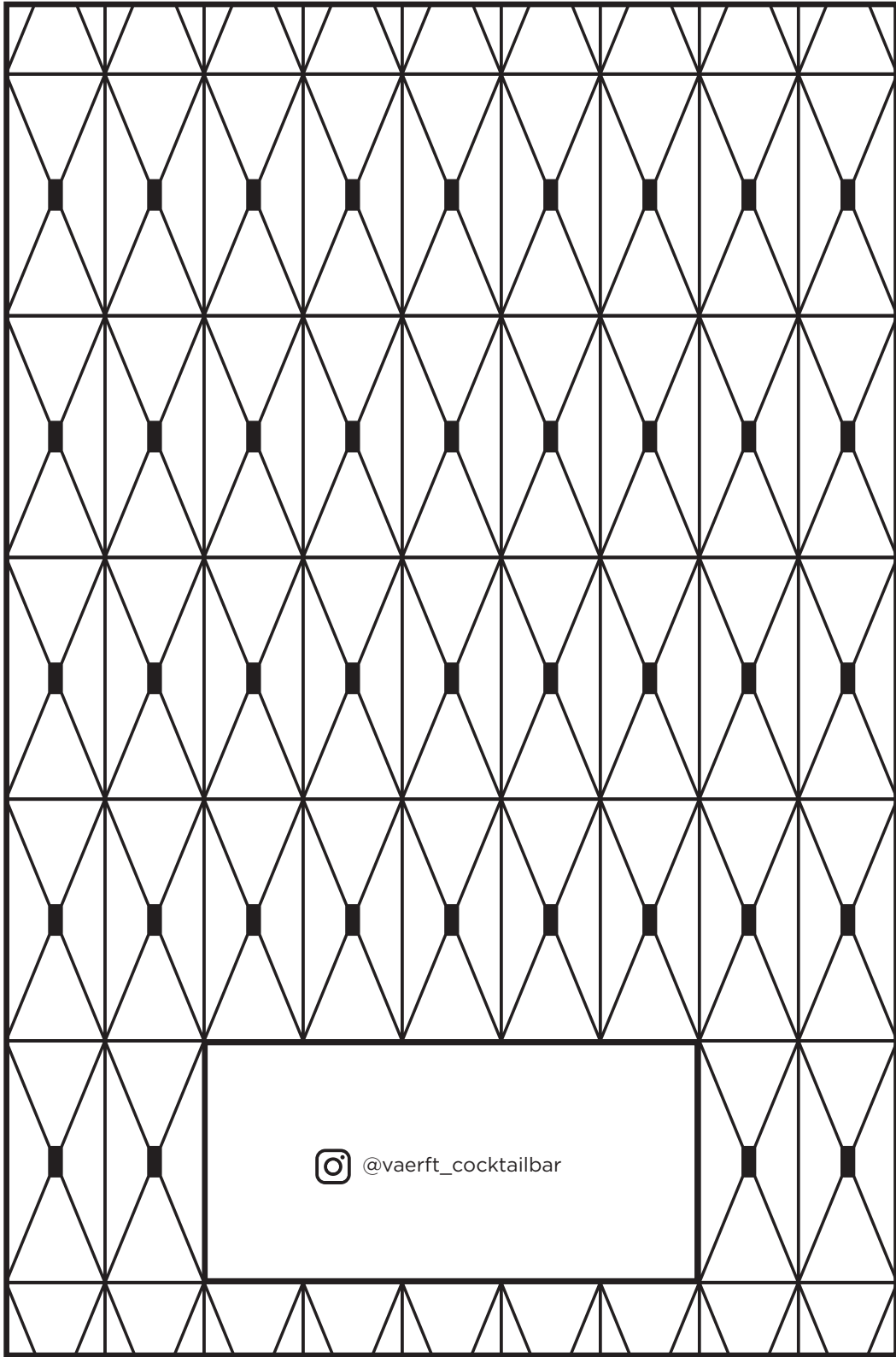
Rossini Black Label 10 gram with crisps, creme fraiche and chives	300,-
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Cheese & Charcuterie

Scheelsminde's homemade charcuterie and today's selection of Arla Unika with pickles and seabuchthorn	95,-
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Snack board

All snacks (with / without caviar)	495,- / 195,-
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