

Welcome

The ambition is clear: Bar Flora aims to craft spectacular cocktails that engage all senses. We achieve this through molecular techniques and international approaches that haven't been seen before in Viborg's bar scene.



Bar Flora

Innovative tastings

History

The history of Bar Flora dates back to late summer 2021 when the newly constructed Peak 12 Hotel opened its doors for the first time in Viborg.

Alongside the hotel, an exclusive cocktail bar opened, its name reflecting the green and vibrant surroundings and decorations in the bar, as well as the sustainable and organic ingredients in the flavorful cocktails - hence the name Bar Flora.

Much more

Bar Flora is so much more than a hotel bar. Bar Flora is Viborg's new local cocktail bar, the place where you unwind with colleagues after a long day, where you gather before a concert, where innovative cocktails and fantastic settings provide new ways for you to connect.



The Classics

We all know them

Espresso Martini | 110,-

*Bad Boy Coffee Liqueur
Vintre Møller Vodka
Homemade Organic Cold Brewed Coffee*

Daiquiri | 110,-

*Great Dane Rum
Lime
Homemade Sugar Syrup*

Negroni | 95,-

*Geranium Gin
Punt e Mes
Campari
Orange*

Dark 'N' Stormy | 115,-

*Gosling's Black Seal Rum
Lime
Ginger Beer*

Whisky Sour | 150,-

*Michter's Bourbon
Sugar Sirup
Lemon*

Ellenor Cocktail | 110,-

*Ellenor Elderflower Liqueur
Brut
Lemon*



The Curiosities

For the curious

Rhubarb Royal | 130,-

Great Dane Rum

Homemade Rhubarb syrup

Lime

Flora Crusta | 120,-

Geranium Gin

The Plum I Suppose

Lemon

Mango Puré

Danish Margrethe | 130,-

Abild Gin

Danish Orange Liqueuer

Lemon

Local Honey

Vermouth Blossom | 140,-

Vermouth Modern

Ellenor Elderflower Liqueur

Lemon

Latinerhaven Herb Symphony | 120,-

Herbie gin

Homemade thyme syrup

Sparkling water

Lemon & Thyme

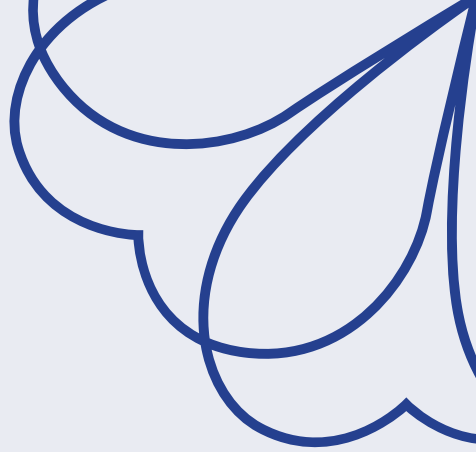
Nordic Sour | 140,-

The Plum I Suppose

Lemon

Orange Bitters

Cornflower Powder



The Drivers choice

Non alcoholic

Peach Beach Blues | 75,-

*Ginger Beer
Peach Syrup
Citrus Fruits*

Non Gin & Tonic | 85,-

*Herbie Non-Gin
Served with FEVER-TREE Premium Indian or
FEVER-TREE Elderflower*

Sober Sundown | 75,-

*Mondino Aperitif
Squash Orange Soda*



Gin & Tonics

Herbie Gin | 120,-

(Denmark)

*Served with FEVER-TREE Premium Indian
or FEVER-TREE Elderflower*

Geranium Gin | 120,-

(Denmark)

*Served with FEVER-TREE Premium Indian
or FEVER-TREE Elderflower*

Abild Gin | 120,-

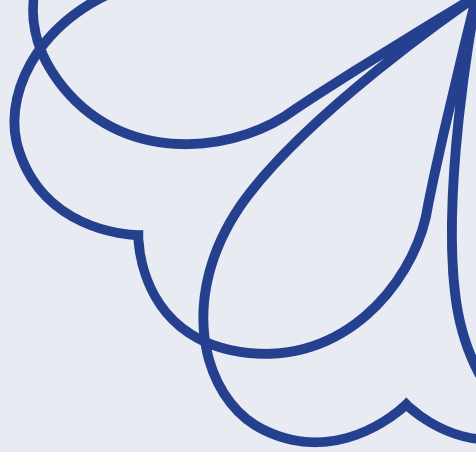
*Served with FEVER-TREE Premium Indian
or FEVER-TREE Elderflower*

Abild Rabarber Gin | 120,-

*Served with FEVER-TREE Premium Indian
or FEVER-TREE Elderflower*

Boatyard Gin | 120,-

*Served with FEVER-TREE Premium Indian
or FEVER-TREE Elderflower*



Beer

Special Draught Beer | 59/65,-
(33 cl)

1664 Blanc Kronenbourg
Grimbergen Double

Bryghuset Møn Beer | 80,-
(33 cl)

Selection of bottled beers with/
without alcohol

Draught Beer Small | 55/75,-
(25 cl/40 cl)

Tuborg Classic
Tuborg ØKO

Special Draught Beer | 79/99,-
(25 cl/40 cl)

Jacobsen Yakima IPA
Jacobsen Brown Ale

Non-Alco Beer | 50,-
Carlsberg Nordic



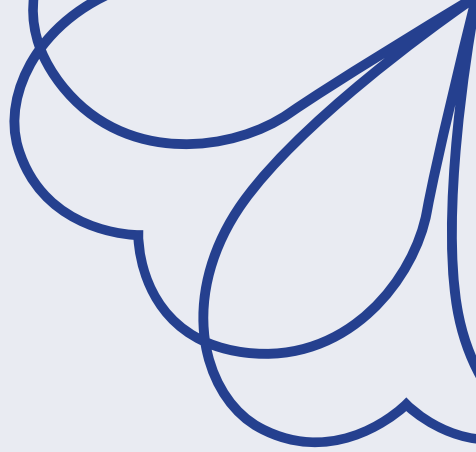
White wine

Riesling | gl. 120,- / btl. 495,-
(Prüm, Germany)
Riesling Halbtrocken Essence

Pinot Blanc | 445,-
(Alsace, France)
Pinot Blanc, Cave Vinicole Hunawühr

Grüner Veltliner | 595,-
(Nussberg, Germany)
Grüner Veltliner

White - Chardonnay | gl. 90,- / btl. 325,-
(Chile)
Casa Mayor Chardonnay



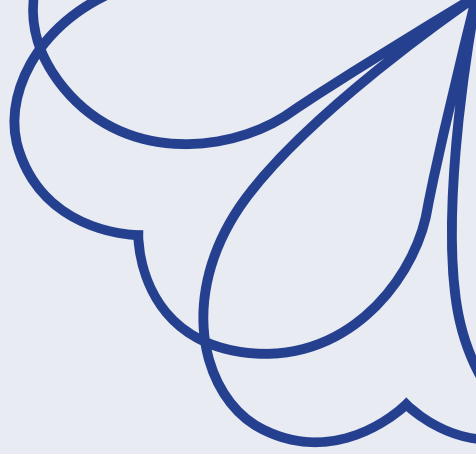
Red wine

Red - Pinot Noir | gl. 120,- / btl. 495,-
(Chile)
Casa Silva, Pinot Noir

Sulzfeld, Pinot Noir | 595,-
(Germany)
Burg Ravensburg

Red - Cabernet Sauvignon | 595,-
(USA)
Raywood, Cabernet Sauvignon

Red - Zinfandel | gl. 90,- / btl. 395,-
(California)
Zinfandel Bear Creek



Champagne & Sparkling

Pol Roger Reserve Brut (N.V.) | bt. 995,-
33 pct Pinot Noir, 33 pct Pinot Menuier,
33 pct Chardonnay

Brut | gl. 100,- / bt. 595,-
(France)
Charles Bailly Blanc de Blancs Brut



Rum

Phantom Spirits Electric Mud | 110,-
(Denmark)
Plums, Vanilla, Walnut, Coffee Fudge,
Pineapple

Diplomático Rum (Venezuela) | 90,-
Diplomático Exclusiva RES. 12Y
Fudge, Caramel, Orange, Tuttifrutti

Great Dane (Denmark) | 100,-
Great Dane Barrel Aged Rum

Phantom Spirits Dark Moon October | 120,-
(Denmark)
Vanilla, Orange-blossom, Honey,
Chocolate

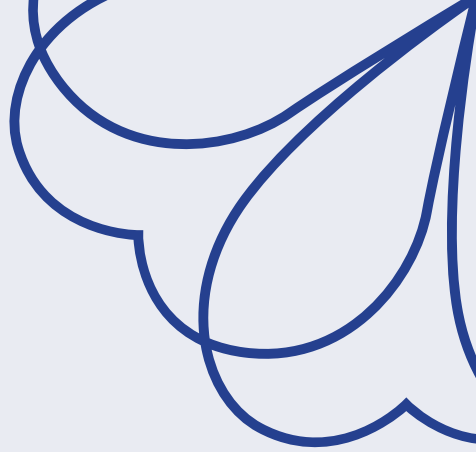
Plantation Rum (Barbados) | 120,-
Plantation XO 20th Anniversary
Baked Banana, Vanilla, Orange, Coconut



Whisky

Michter's Bourbon | 120kr
4 cl.

Stauning
4 cl. (Denmark)
Stauning Smoke | 130,-
Stauning Rye | 110,-
Stauning KAOS | 140,-
Stauning Bastard | 150,-
Stauning Double Malt | 110,-



Beverages

Bryghuset Møn Soft Drink | 75,-

Elderflower

Rhubarb

Soft Drinks | 42,-

Coca Cola

Sprite

Squash

Coca Cola Zero

Sparkling Water | 49,-

Ramlösa

Ramlösa with Lemon



Coffee & Tea

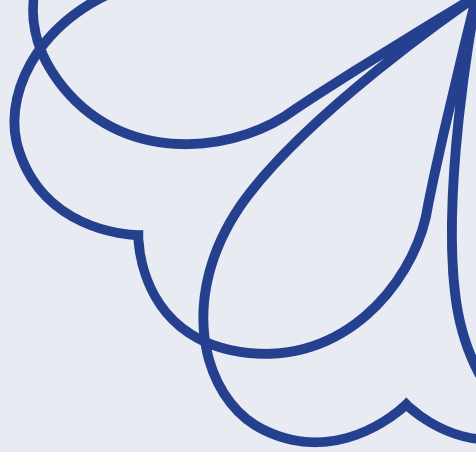
Americano | 45,-

French Press | 40,- / 75,-
Small / Large

Latte - Cappuccino - etc | 55,-

Cup of tea | 40,-

Espresso | 39,-



Snacks

If you're peckish

Olives & Almonds | 55,-
Marinated olives and salted almonds

Pipers Chips | 35,-
3 varianter

Cortsen Snacks | 65,-
3 varianter



Opening hours

Monday | Closed

Tuesday - Thursday | 4:00 pm - 12:00 am

Friday - Saturday | 3:00 pm - 1:00 am

Sunday | Closed