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SOFTS

VAND WATER 25 KR | PERSON
MED ELLER UDEN BRUS
STILL OR SPARKLING

THOMAS HENRY 50 KR

TONIC
GRAPEFRUIT
SPICY GINGER BEER

RED BULL 45 KR

ORIGINAL
SUGAR FREE

FAXE 40 KR

FAXE KONDI

FRITZ 45 KR

KOLA
SUKKERFRI | *SUGAR FREE*
ORANGE
LEMON
RARBARBER | *RHUBARB*
ÆBLE | *APPLE*

FOLK KOMBUCHA 80 KR

SEA BUCKTHORN
SOUR CHERRY
ROSE HIP

LA MORTUACIENNE 60 KR

PAMPLEMOUSSE LEMONADE

REFRESHING

ALOE VERA JUS 45 KR
ALOE VERA JUICE

HJEMMELAGET YUZU-LEMONADE 70 KR
HOMEMADE YUZU-LEMONADE

KOKOSVAND 80 KR
COCONUT WATER

BEER

ON TAP

MIKELLER RICE LAGER 25CL 40CL	55 80 KR
BROOKLYN HAZY IPA 25CL 40CL	55 80 KR

BOTTLES & CANS

CARLSBERG PILSNER 33CL 50CL	60 75 KR
GRØN TUBORG 33CL	50 KR
BIA SAIGON 33CL	60 KR
SINGHA 33CL	65 KR

NON ALCOHOLIC

TUBORG GRØN 0,0% 33CL	50 KR
BROOKLYN SPECIAL EFFECT 33CL	70 KR

SIGNATURE

ALOE & CUCUMBER	100 KR
YUZU SPRITZ	110 KR
SINGAPORE SLING	110 KR
LEMONGRASS TOM COLLINS	110 KR
MEZCAL PALOMA	110 KR
GIN & TONIC	110 KR
VIEUX CARRÉ	120 KR





WHITE

GLASS | BOTTLE

2022 MUSCADET	400 KR
MELON DE BOURGOGNE DOMAINE DE LA TOURMALINE LOIRE	
2022 GENTIL	420 KR
ALSACE BLEND HUGEL ALSACE	
2022 GARNATXA BLANCA	420 KR
GARNATXA BLANCA HERENCIA ALTES CATALONIA	
2022 ROSEBLOOD BLANC	95 440 KR
ROLLE SAUVIGNON BLANC CHÂTEAU D'ESTOUBLON PROVENCE	
2023 CHÂTEAU DE LA PRESLE	440 KR
SAUVIGNON BLANC JEAN-MARIE PENET LOIRE	
2023 PINOT GRIGIO	100 480 KR
PINOT GRIGIO VIA ALPINA FRIULI	
2023 PEGGY	500 KR
SAUVIGNON BLANC SOHO MARLBOROUGH	
2021 ARBOIS BLANC	600 KR
CHARDONNAY FREDERIC PUFFENEY JURA	
2022 GEWÜRZTRAMINER	120 600 KR
GEWÜRZTRAMINER PAUL BLANCK ALSACE	
2019 LA ANTIGUA CLASICO BLANCO	600 KR
VIURA GARNACHA BLANCA ALBERTO ORTE RIOJA	
2022 RIESLING TROCKEN	620 KR
RIESLING OKONOMEREIT REBHOLZ PFALZ	
2022 PETIT CHABLIS	125 620 KR
CHARDONNAY STEPHANIE & VINCENT MICHELET CHABLIS	
2022 SPÄTLESE SCHLOSS REICHARTSHAUSEN	680 KR
RIESLING BALTHASAR RESS RHEINGAU	
2022 M3	780 KR
CHARDONNAY SHAW + SMITH ADELAIDE HILLS	
2020 CLOS DAVID	800 KR
CHENIN BLANC ARNAUD LAMBERT LOIRE	
2022 PULIGNY-MONTRACHET	1400 KR
CHARDONNAY BACHELET-MONNOT BURGUNDY	

ROSE

GLASS | BOTTLE

2023 ROSEBLOOD	95 420 KR
GRENACHE CINSAULT TIBOUREN CHÂTEAU D'ESTOUBLON PROVENCE	
2022 ROSÉ DOS VILLOES	540 KR
TINTA NEGRA VINHOS DOS PROFETAS MADEIRA	

RED

GLASS | BOTTLE

2021 CHIANTI COLLI SINESI	95 450 KR
SANGIOVESE FELSINA TUSCANY	
2019 LITTLE YERRING	480 KR
SHIRAZ YERING STATION YARRA VALLEY	
2020 VALPOLICELLA RIPASSO	520 KR
CORVINA RONDINELLA TEZZA VENETO	
2022 BARBERA D'ASTI `ZEROSSETTE	540 KR
BARBERA DAMILANO PIEMONTE	
2023 BEAUJOLAIS VILLAGE	110 580 KR
GAMAY NOIR DOMAINE CHAPEL BEAUJOLAIS	
2019 PENCARROW	120 600 KR
PINOT NOIR PALLISER ESTATE WAIPARA	
2014 LA ANTIGUA CLASICO RISERVA	120 600 KR
GARNACHA TEMPRANILLO ALBERTO ORTE RIOJA	
2022 BEAUJOLAIS VILLAGE	600 KR
GAMAY NOIR MEE GODARD BEAUJOLAIS	
2019 OS BIDUEIROS	660 KR
GARNACHA TINTORARA SUMOLL MENCIA FEDELLOS DO COUTO RIBEIRA SACRA	
2020 RASTEAU VIEILLES VIGNES	720 KR
GRENACHE TARDIEU-LAURENT RHÔNE	
2021 NO SIN TOU TSEFS	780 KR
PINOT NOIR POULSARD TROUSSEAU FUMEY-CHATELAIN JURA	
2021 LA VIZCAINA - LA VITORIANA	780 KR
MENCIA RAUL PEREZ BIERZO	
2019 FLEUR DE PEDESCLAUX	860 KR
CABERNET SAUVIGNON MERLOT CHÂTEAU PEDESCLAUX BORDEAUX	
2017 GEVREY-CHAMBERTIN	1140 KR
PINOT NOIR JANE & SYLVAIN BURGUNDY	
2020 POMMARD VIEILLES VIGNES	1180 KR
PINOT NOIR GENOT-BOULANGER BURGUNDY	
2019 BRUNELLO DI MONTALCINO	1180 KR
SANGIOVESE IL COLLE DI CARLI TUSCANY	

SPARKLING

GLASS | BOTTLE

LA CUVÉE135 | 750 KR
CHARDONNAY | PINOT NOIR
LAURENT-PERRIER | CHAMPAGNE

2022 PHAUNUS PET-NAT480 KR
LOUREIRO | ARINTO
APHROS | VINHO VERDE

CRÉMANT DE LOIRE95 | 520 KR
CHENIN BLANC
ARNAUD LAMBERT | SAUMUR

INVITATION1060 KR
PINOT MEUNIER | PINOT NOIR
HURÉ FRERES | CHAMPAGNE

2015 MESNIL BLANC DE BLANCS1400 KR
CHARDONNAY
ROBERT MONCUIT | CHAMPAGNE



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Hos Tiger Lily mødes smagsoplevelser fra hele Asien i en legende og kreativ sammensætning. Inspireret af restauranten O-ren Ishii i Hamburg, tager vores køkken dig med på en rejse gennem Vietnam, Japan, Thailand, Korea og Kina, hvor vi kombinerer de bedste elementer fra hvert køkken på nye og spændende måder.

Ligesom Tiger Lily blomsten, der skiller sig ud med sine livlige farver, er vores retter fyldt med smage, farver og overraskelser. Her finder du en fusion af det velkendte og det uventede, hvor hver bid byder på en ny oplevelse.

At Tiger Lily, every dish tells a story of creativity and cultural fusion. Inspired by O-ren Ishii in Hamburg, the restaurant brings together a playful mix of modern Asian flavors. Our menu draws from the vibrant cuisines of Vietnam, Japan, Thailand, Korea, and China, combining them in unexpected and exciting ways.

Like the tiger lily flower, known for its vivid colors and bold presence, our dishes invite you to explore something new—a fusion of tastes that's both familiar and adventurous, with each bite offering a touch of the unexpected.



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