

CHAIR'S GIN LIBRARY



CHAIR opened its doors in 2014 with the aim of creating a go-to place for a perfect gin & tonic.

Ever since we have been working continuously to evolve, test and experiment, so that our guests can experience gin in new ways.

GIN GUIDE

We've made a simple flavour guide to help you choose your drink. Look for the flavour note description in the menu.



HERBAL



FLORAL



CITRUS



FRUITY



SPICY



SWEET



BALANCED

9 Sisters Grapefruit
9 Sisters Ocean
9 Sisters Summer

Audemus Pink Pepper
Aviation American Gin

Bareksten Botanical
Bareksten Lyset
Bareksten Navy
Bareksten Sloe
Beefeater 24
Beefeater Zesty Lemon
Bivrost Dry
Bivrost Pink
Blackwoods
Blue Velvet Bodegas Jaime
Bloom

Bombay Bramble
Bombay Citron Presse
Bombay Premier Cru
Bombay Sapphire
Bottega Bacur
Brewdog Cloudy Lemon
Brockmans
Brokers
By The Dutch

Caorunn
Cape Fynbos
Cape Town Pink
Cape Town Rhino
Citadelle

Darnley'S Spiced
Dictador Colombian
Drumshanbo Gunpowder
Drumshanbo Gunpowder S.C

Elephant Dry
Elephant Sloe
Elsker Dry Velvet
Engine
Fjæra Rose
Four Pillars

Geranium
Gin Mare
Golden Cock
Gordons Dry

Hapusa
Harahorn 0.7
Harahorn Fatlagret
Harahorn Pink 0.5
Harahorn White Lemon
Hendricks
Hendricks Lunar
Hendricks Neptunia
Herbarium New Forest
Herbarium Pink
Hernø
Hernø
Hernø Navy
Husholdnings

Indian Summer

Jinzu

Kimerud Botanical
Kimerud Hillside
Kimerud Navy
Kimerud Pink
Kimerud Wild Grade
Kinobi
Knut Hansen
Kyro

Le Gin
Lyng
Luxardo Cherry Sour Gin

Malfy Rosa
Monkey 47
Monkey 47 Sloe
Myken Summer
Myken Winter

Nikka Coffey
Nordes

Old English
Opihr
Oslo Gin

Palma
Palma Spiced
Plymouth
Pink Pepper
Porters
Portobello Road
Portofino

Rammstein Pink
Resept XVII
Roku
Rutte Celery
Rutte Old Simon
Rutte Sloe

Sakurao Original
Sheringham Azuki
Sipsmith
Sipsmith Sloe
Sipsmith Vjop
Skagerrak
Stockholms

Tanqueray Sevilla
Tanqueray 10
Tanqueray Lovage
Tanqueray Rangpur
Tanqueray Royal
Tarquins Blood Orange
Tarquins Grapefruit
Tarquins Medit.
Tarquins Rhubarb
That Bouti.Pineapple
That Bouti.Yuzu
The Botanist
The Illusionist

Vidda Oslo Tørr

Whitley Neil Original
Whitley Neil Pineapple
Whitley Neil Raspberry
Wildstueck
William Chase Elderflower

CHAIR



GIN MENU

NORWEGIAN GIN

○
HARAHORN
Blueberry, Lemon Balm,
Fever Tree Eldeflower Tonic
(fruity, floral)
175,-

○
HERBARIUM DRY
Lingonberry, Rosemary
(herbal)
178,-

○
**BARAKSTEN
BOTANICAL**
Grapefruit Peel, Coriander,
Berry Drops
(herbal)
182,-

○
KIMERUD
Ginger, Lemon Peel
(citrus)
178,-

○
BIVROST DRY
Raspberry, Blackberry, Mint
(fruity)
175,-

○
VIDDA
Blueberry, Rosemary,
Elderflower Tonic
(floral, sweet)
174,-

○
**NINE SISTERS
GRAPEFRUIT**
Grapefruit Slice
(citrus)
174,-

○
LYNG
Dried Grapefruit,
Star Anis
(herbal)
175,-

○
**BAREKSTEN
DOUBLE DISTILLED**
Dried Orange,
Roasted Juniper
(balanced)
175,-

○
**NINE SISTERS
OCEAN**
Red Apple, Pink Pepper
(citrus, spicy)
178,-



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Herbarium Pink (fruity, herbal)
174.-
Utopia Brus Rhubarb, Juniper Berries, Rose Petal

Herbarium Julietre (herbal)
184.-
Clementine, Cloves

Bareksten Sloe (citrus, balanced)
174.-

Soda Water, Lime Wheel

Harahorn X-mas Edition (sweet)
184.-
Cherry, Lemon Wheel

Bathtub Sloe (citrus, herbal)
176.-
Orange Peel, Basil, Thomas Henry Bitter Lemon

Palma Spiced Gin (sweet, spicy)
182.-
Orange Peel, Basil, Thomas Henry Bitter Lemon

Ask your bartender for perfect tonic pairing to your gin.

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Fevertree Elderflower (house tonic)
Fevertree Indian Premium (house tonic)
Fevertree Mediterranean (house tonic)
Fevertree Raspberry & Rhubarb (house tonic)
Double Dutch Skinny Tonic + 16nok
Double Dutch Cranberry + 16nok
Double Dutch Indian + 16nok
Thomas Henry Cherry Blossom + 16nok
Thomas Henry Wild Berry + 16nok
Thomas Henry Bitter Lemon + 16nok
Headless Horseman Indian + 16nok
Headless Horseman Orange Blossom + 16nok

SPECIALS



CHAIR'S HOUSE GIN & TONIC (sweet, citrus) 167.-
Bombay Sapphire, Elderflower Tonic, Pomegranate

BOMBAY PREMIER CRU (citrus, spicy) 175.-
Lemon Peel, Fever Tree Mediterranean Tonic

BOMBAY CITRON PRESSE (floral, citrus) 173.-
Orange Peel, Thyme

PINK PEPPER (spicy, herbal) 198.-
Lemon Peel, Basil, Pink Pepper, Double Dutch Indian

CAPE TOWN BLACK RHINO (sweet, herbal) 178.-
Liquorice

HENDRICK'S (floral, herbal) 178.-
Cucumber, Rose Petals, Black Pepper

OPIHR (spicy, balanced) 180.-
Ginger, Chilli

BROCKMANS (sweet, fruity) 179.-
Raspberry And Blackberry, Grapefruit Peel

THE BOTANIST (floral, balanced) 182.-
Green Apple, Rosemary, Fever Tree Mediterranean Tonic

GIN MARE (citrus, herbal) 198.-
Lemon Peel, Olives, Basil, Fever Tree Mediterranean

BARTAVELLE PEACH & VERBENA (sweet, fruity) 178.-
Cloudberrries, Mint, Double Dutch Indian Tonic

KYRO (herbal, citrus) 182.-
Rosemary, Cranberry, Double Dutch Cranberry Tonic

AMARULA (sweet, fruity) 182.-
Lime Wheel, Fever Tree Ginger Beer

GUNPOWDER CALIFORNIA ORANGE (citrus) 182.-
Orange Slice, Fever Tree Mediterranean Tonic

HERNO NAVY STRENGHT (balanced) 195.-
Roasted Coffee Beans, Orange Peel

RUTTE DUTCH DRY (herbal) 178.-
Coriander, Cherry Tomato, Black Pepper

HAYMAN'S EXOTIC CITRUS (citrus, fruity) 184.-
Lime Wheel, Mint



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Check out our
website and social
media for news and
updates on what's
happening at Chair

CHAIR



COCKTAIL MENU





THE PASSION fruity & balanced 172.-
Bombay Sapphire, Passion Fruit, Lemon, Martini Prosecco, Angostura

THE CHILI sweet & spicy 172.-
Stolichnaya Vodka, Chilli Passion Fruit, Raspberries, Lemon

THE ESPRESSO sweet 172.-
Kahlua, Bacardi 4, Licor 43, Espresso



DIRTY RHINO citrusy, herbal 172.-
Cape Town Rooibos, Cape Town Black Rhino, Lemon, Rooibos Tea

THE BEATCH sweet, fresh 172.-
Bacardi Coconut, Patron Tequila, Guava, Lime

PEAR-FECT herbal, balanced 172.-
Bareksten Aquavit, Pear, Lemongrass, Lemon, Bareksten Aromatic Bitters

CLOUDY MARY herbal, tart, citrusy 172.-
Nine Sisters Grapefruit Gin, Lemon, Rosemary, Grapefruit Foam

DARK CHERRY sweet, rich 172.-
Golden Cock Gin, Crème De Cacao, Mint, Cherry, Almonds

BEET-SQUIT earthy, smoky 172.-
Mezcal 400 Conejos Joven, Kahlua, Agave, Monin Cookie Syrup, Beetroot, Lime

MOCKTAIL sweet & citrusy 98.-
Ask your bartender for non-alcoholic cocktail option

GIN CLASSICS

NEGRONI sweet & citrusy 172.-
Martini Bitter, Martini Rosso, Harahorn Fatlagret Gin

BOTANIST MARTINI sweet & citrusy 172.-
The Botanist Gin, Noilly Prat, Tio Pepe, Mint Leaf

OLD SIMON'S KNEES balanced 172.-
Rutte Old Simon, Lemon, Agave

CORPSE REVIVER NO. 2 balanced 172.-
Bombay Sapphire, Lillet, Cointreau, Bareksten Absint, Lemon

The BATCH

CRAFT COCKTAILS ON TAP

WHISKY SOUR sweet & citrusy 172.-
Four Roses Bourbon, Cointreau, Lemon, Angostura

AMARETTO SOUR sweet & citrusy 172.-
Four Roses Bourbon, DiSaronno Amaretto, Lemon, Angostura

APEROL SPRITZ balanced 145.-
Aperol, Prosecco, Orange, Soda

WINE

RED WINE

Murviedro Tempranillo 2020 125.-/600.-

Torre de Falasco Valpolicella 135.-/675.-

Dal Nostro Barbera D'asti 142.-/710.-

ROSÉ WINE

Sevilen Isabey Kalecik Karasi Rosé 142.-/710.-

Mud House Sauvignon Blanc Rose 135.-/675.-

WHITE WINE

Murviedro Verdejo 2021 125.-/600.-

Brocard Petit Chablis 142.-/710.-

Georg Breuer Riesling Sauvage 142.-/170.-

SPARKLING WINE

CAVA
Castellblanch Brut 127.-/635.-

PROSECCO
Martini Prosecco 119.-/595.-

CHAMPAGNE
Alexandre Bonnet Gran Reserve Brut .-/1045.-

BEER

DRAUGHT

Frydenlund 0.4l 98.-

1664 Blanc 0.5l 118.-

Schous Pilsner 0.4l 115.-

Guinness 0.5l 135.-

Frydenlund Juicy IPA 0.33l 119.-

Brooklyn East IPA 0.33l 125.-

Somersby Pear Cider 0.33l 115.-

BOTTLES

Staropramen 0.33l 115.-

Stella 0.33l 115.-

Peroni Gluten Free 0.33l 119.-

Ginger Joe 0.33l 110.-

Carlsberg 0.33l 110.-

Big Wave Golden Ale 0.33l 125.-

ALCOHOL FREE

Alcohol Free Beer Bottle 0.33l 65.-

S N A C K S

CASTELVETRANO OLIVES 49.-

NUTS MIX/CHILI NUTS 49.-