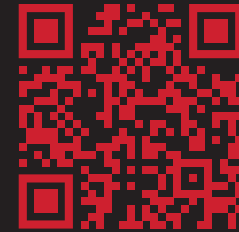## INTRODUCTION

In the mid-1700s, Carl von Linné documented the Swedish landscape, detailing its flora and capturing its essence. At Bar Brahe, we honor his pioneering work by offering a journey through cocktails infused with Swedish flavors. Join us as we traverse the coasts of Sweden, from sea to land, celebrating the rich tapestry of taste and tradition.

The Voyages

BAR
BRAHE

BAR

BRAHE
SETTING
SAILS

Göteborg to Öresund

Drawing from Göteborg's maritime heritage, our cocktail blends the salinity of sugar kelp with the bright zest of citrus, mirroring the city's vibrant seafaring history. As we move towards Öresund, the drink transitions into a symphony of crisp pear and fresh cucumber, capturing the region's light and fertile essence. Each sip weaves a tale of Sweden's coastal journey

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Göteborg 175
Wet City Akvavit, sugar kelp, lime oleo, dill & dairy

Öresund 179
Ramsbury Vodka, clarified pear, cucumber, verjus, apple cider vinegar & CO_2

Visby to Stockholm

Visby's cocktail reflects the medieval town's charm, using mulberry and sloe berries to echo its storied past and vibrant flora. The journey continues to Stockholm, where clean herbal notes of spruce meet the floral brightness of elderflower, reflecting the city's elegant and contemporary spirit.

VISBY 185
Boge Sloe Berries, Martini Rubino, Spriteriet Red Vermouth, mulberry placebo & blackberry acid

STOCKHOLM 185
Stockholm Bränneri Dry Gin, elderflower, lemon, grape, spruce & bubbles

Höga kusten to Skellefteå

In Höga Kusten, our cocktail features the golden hues of cloudberries and the tangy smoothness of sour milk from the mountains, evoking the region's untamed beauty. Skellefteå's drink builds on this foundation with the rich, earthy tones of chanterelles, capturing the deep, woodsy essence of the landscape.

HÖGA KUSTEN 195
1800 Añejo, Kronan Punch, Spriteriet Orange, cloudberries, sour milk, 50°C

SKELLEFTEÅ 185
Agitator Blended Whisky, Agitator Rum, Hernö Oak Gin, browned butter, chanterelles

SAILOR'S LETTER

This menu is a tribute to our journeys. A celebration of exploration. Of ventures into the unknown, in search of flavors, rhythms and connections to oneself and others. This first cocktail is our greeting to you. A drink that invites you to get to know us, and who knows; maybe it will say a little something about you too:

Ramsbury Gin, Cream Cheese, Plum, Sea Salt, Algae, Citric Acid.

Bon Voyage

BAR
BRAHE

LA MUCHACHA

"La Muchacha" - A strong, confident woman with a lot of personality. Fitting for this cocky concoction.

Olmeca Altos Reposado, Amontillado Sherry, Orange, Caramel Ginger Soda, Lime.

RASPBERRY SODA

Absolut Elyx, Umeboshi, Raspberry Wine, Lemon Balm, House Cordial, Carbonated.

BITTER RED

Red Apples, Boulard Grand Solage, Brahe Vermouth Blend, Carpano Bitter & Aperol.

All our signature cocktail cost 175

BAR
BRAHE

COFFEE CONTRABAND
As Bar Brahe was one of only 3 distributors in Stockholm allowed to sell coffee during the 18th century prohibition, we found it only fitting to put a piece of that legacy in a glass.

Jameson Black barrel, Spill coffee liqueur, sesame, coconut, cold brew.

SAILING NORTH
Brahe Dark Rum Blend, Yellow Chartreuse, Pineapple Rock Candy, Tiki Spices, Butternut, Chestnut, Lime.

VILLEKULLA
Diplomatico, Brahe Egg Liqueur, Leftover Apple Caramel, Cream, Egg White, Green Apple Soda.

All our signature cocktail cost 175

BAR
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SNACKS

Olives 65

Fried chickpeas 75

Root crisps with dipp 65

Banderillas 75

Smetana, honey and pickled cucumber 85

Gruyere with truffle honey 95

Mini saucisse Parmesan 95

Boquerones with sourdough 125

Brahe's bread & butter 75

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BAR
BRAHE

BEER / WINE

Beer
Coors (4,3%) 89

Red Wine
Carlin de Paolo Barbera d'Asti 165/875

White Wine
Leitz Magic Mountain Riesling Trocken 165/875

Sparkling
Henri de Villamont Crémant de Bourgone 175/925

Pol Roger NV 1350

Non-Alcoholic
Mariestad Alkoholfri 65

Non-Alcoholic Cocktail
Ask your bartender for options 95

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BAR
BRAHE
SIGNATURES