

DRINKS MENU



HÔTEL
REISEN

PART OF THE UNBOUND COLLECTION BY HYATT

#HotelReisenStockholm

#unboundxhyatt

BAR
REISS

PART OF THE UNBOUND COLLECTION BY HYATT

#HotelReisenStockholm

#unboundxhyatt

RESTAURANT
REISS



HÔTEL
REISEN



NON-ALCOHOLIC

VIRGIN COCKTAILS

79 SEK

SPARKLING WINE

85 SEK

EASY RIDER

Beer, Gotlands Bryggeri, 33 cl

65 SEK

MARIESTAD ALKOHOLFRI

Beer, Spendrups, 33 cl

59 SEK

COCKTAILS

ALL COCKTAILS - 165 SEK

THE HIGHBALLS

Tall and refreshing. Often sparkling, always served on ice

TOM COLLINS

Old Tom Gin / Lemon / Sugar / Seltzer

DARK AND STORMY

Gosling Black Seal / Ginger Beer / Angostura Bitter

PALOMA

Tequila / Pink Grapefruit / Lime / Salt

COFFEDRINKS

ALL COCKTAILS - 165 SEK

ESPRESSO MARTINI

Espresso / Coffee liqueur / Vodka / Galliano

IRISH COFFEE

Hot Coffee / Irish whiskey / Whipped cream

COFFEE "KARLSSON"

Hot Coffee / Baileys / Cointreau / Whipped cream

CHAMPAGNE & SPARKLING WINE

DEUTZ BRUT CLASSIC

Chardonnay, Pinot Noir, Pinot Meunier Champagne, France
195 SEK / 975 SEK

CREMANT DE BOURGOGNE NV

Chardonnay, Bourgogne, France
155 SEK / 775 SEK

WHITE WINE

GEORG MÜLLER RIESLING

Riesling, Georg Müller Stiftung, Rheingau, Germany, 2022
145 SEK / 725 SEK

SEGHECIO CHARDONNAY

Seghesio Family Vineyards, Sonoma & Napa County, USA, 2020
185 SEK / 925 SEK

ALLRAM GRÜNER VELTLINER STRASS

Grüner Veltliner, Weingut Allram, Niederösterreich, Austria, 2022
135 SEK / 675 SEK

SANCERRE CLOS DU ROY

Sauvignon blanc, Domaine Champault, Sancerre, France 2022
205 SEK / 1025 SEK

GUEGUEN CHABLIS

Chardonnay Famille Gueguen Chablis, Bourgogne, France 2023
195 SEK / 975 SEK

RED WINE

FAMILLE FABRE GRANDE COURTADE

Pinot noir, Famille Fabre, Languedoc-Roussillon, France 2017
135 SEK / 675 SEK

BALLARIN LANGHE NEBBIOLO

Nebbiolo, Cascina Ballarin, Piemonte, Italy, 2022
165 SEK / 825 SEK

ROSSO DI MONTEPULCIANO

Sangiovese, Merlot, Azienda Agricola Poliziano, Toscana, Italy, 2020
145 SEK / 725 SEK

SON ANTEM CAMINS DE MALLORCA

Syrah, Monastrell, Son Antem Alaró, Mallorca, Spain, 2021
185 SEK / 925 SEK

PRELUDE A GRAND PUY DUCASSE

Merlot, Cabernet Sauvignon, Bordeaux, France 2016
255 SEK / 1250 SEK

ROSÉ WINE

HENRI NORDOC ROSÉ CINSULT PAYS D'OC IGP

SoVignerons, Pays d'Oc, Cinsault, France
135 SEK / 675 SEK

SANCERRE ROSÉ LES PIERRIS

Pinot noir, Domaine Champault, Loire, France
175 SEK / 875 SEK

COCKTAILS

ALL COCKTAILS - 165 SEK

THE MARTINIS

Refined and elegant, served up, drink 'em quickly while they're still cold

DRY MARTINI

Dry Gin / Dry Vermouth / Orange Bitters

RED HOOK

Rye Whiskey / Maraschino / Punt-E-Mes

HEARST

Herbal Gin / Vermouth / Angostura Bitters / Orange Bitters

THE OLD FASHIONEDS

The Original Cocktail. Spirit, sugar, water and bitters

OLD FASHIONED

Bourbon / Sugar / Angostura Bitters / Orange Bitters

SAZERAC

Rye Whiskey / Cognac / Absinthe / Peychaud's Bitters

GOLD FASHIONED

Aged Rum / Honey / Aromatic Bitters

BEER & CIDER

MARIESTADS EXPORT, 40CL

85 SEK

MARIESTADS EXPORT OFILTRERAD , 40CL

89 SEK

HAZY BULLDOG APA 40CL

95 SEK

MELLERUDS UTMÄRKTA PILSNER, LAGER, 33CL

75 SEK

ESTRELLA DAURA, LAGER, 33CL, GLUTEN FREE

78 SEK

SHIP FULL OF IPA, INDIAN PALE ALE, 33 CL

87 SEK

WISBY STOUT, STOUT, 33 CL

87 SEK

PAULANER HEFE-WEISSBIER, WEISSBIER, 50CL

89 SEK

GOTLANDS BRYGGERI WISBY LAGER, 33 CL

87 SEK

GOTLANDS BRYGGERI SLEEPY BULLDOG, 33 CL

87 SEK

GOLDEN APPLE CIDER, 33 CL

87 SEK

SNACK MENU

14:00-23:00

Marcona Almonds

75 SEK

Nocellara Olives

75 SEK

Chips

55 SEK

French Fries with Aioli

65 SEK

Oysters Served with Mignonette, Lemon

60 SEK /EACH

Fried Chicken Karaage Fermented Pepper Mayo

175 SEK

Boquerones Toast

Grilled SourDough Bread, Wild Garlic.

175 SEK

Löjrom Toast

Brioche, Sour Cream, Silver Onion.

175 SEK

Beef tartare

Grilled SourDough Bread,Silver Onion, Stracciatella

175 SEK

Goat Cheese

Compressed ElderFlower Cucumber, Goat Cheese Cream, Almonds

175 SEK

Apple Sorbet

85 SEK

Strawberry Ice cream

85 SEK

COCKTAILS

ALL COCKTAILS - 165 SEK

THE SOURS

Sweet, sour and strong, shaken in perfect harmony

WHISKEY SOUR

Bourbon / Lemon / Sugar / Egg White / Angostura Bitters

BEE'S KNEES

Beefeater 24 / Lemon / Honey / Lavender Bitters

DAIQUIRI

Cuban Rum / Jamaican Rum / Lime / Sugar

THE DAISYS

Take a Sour and replace the syrup with a licquor and it's a Daisy

SIDECAR

Cognac / Dry Curacao / Lemon

CORPSE REVIVER NO. 2

Gin / Lillet / Triple-Sec / Lemon

NAKED AND FAMOUS

Mezcal / Yellow Chartreuse / Aperol / Lime