

BY THE GLASS

BUBBLES

Cava Brut Nature, Ruida Domo	120 kr
<i>Catalonia, Spain, N.V</i>	
Spumante, Alta Langa Limited Edition	135 kr
<i>Piemonte, Italy, 2019</i>	
Réservee Brut, Bouché	165 kr
<i>Champagne, France, N.V</i>	

WHITE

Trebbiano d'Abruzzo, San Francesco	115 kr
<i>Abruzzo, Italy, N.V</i>	
Pinot Grigio, Maia Novapalma, Cielo e Terra	125 kr
<i>Friuli, Italy, 2023</i>	
Sauvignon Blanc, Raymond Morin	135 kr
<i>Loire, France, 2022</i>	

Alvarhino, Aveleda Solos de Xisto	140 kr
<i>Minho, Portugal, 2022</i>	
Riesling Trocken, K. Wechsler	150 kr
<i>Rheinhessen, Germany, 2023</i>	

Grüner Veltliner, Langenlois, Christoph Edelbauer	170 kr
<i>Kamptal, Austria, 2023</i>	

L Chablis, Domaine Laroche	185 kr
<i>Burgundy, France, 2022</i>	

ROSÈ

La Vieille Ferme Rosé, Famille Perrin	120 kr
<i>Rhône, France, N.V.</i>	

Chateau Paradis Rosé	140 kr
<i>Provence, France, 2023</i>	

RED

Montepulciano d'Ábruzzo, San Francesco	115 kr
<i>Abruzzo, Italy, N.V</i>	

Langhe Nebbiolo Ebbio, Fontanafredda	135 kr
<i>Piedmont, Italy, 2022</i>	

Rouge Pétard Aramon, Maison Francois Ducrot	140 kr
<i>Languedoc, France, 2022</i>	

Rioja Reserva, Izadi	150 kr
<i>Rioja, Spain, 2019</i>	

Cuvée Jomax Spätburgunder, Weingut Gustavshof	155 kr
<i>Rheinhessen, Germany, 2021</i>	

Beaujolais Rouge Juliéna, Domaine de Boischamp	160 kr
<i>Beaujolais, France, 2023</i>	

Casa de Mouraz Tinto, Antonio Lopes Ribeiro	165 kr
<i>Dão DOC, Portugal, 2020</i>	

CHAMPAGNE & SPARKLING

Cava Brut Nature, Ruida Domo	595 kr
<i>Catalonia, Spain, N.V</i>	

Crémant de Bourgogne Brut, Bailly Lapierre	750 kr
<i>Burgundy, France, N.V</i>	

Spumante, Alta Langa Limited Edition	800 kr
<i>Piemonte, Italy, 2019</i>	

Riesling Sekt, Gut Hermannsberg	825 kr
<i>Pfalz, Germany, N.V</i>	

Réservee Brut, Bouché	925 kr
<i>Champagne, France, N.V</i>	

Blanc de Blancs Brut, Bouché	1150 kr
<i>Champagne, France, N.V</i>	

Cuvée Saphir, Bouché	1530 kr
<i>Champagne, France, N.V</i>	

Agrapart Les 7 Crus Brut, Pascal Agrapart	1890 kr
<i>Champagne, France, N.V</i>	

WHITE

Trebbiano d'Abruzzo, San Francesco	575 kr
<i>Abruzzo, Italy, N.V</i>	

Pinot Grigio, Maia Novapalma, Cielo e Terra	620 kr
<i>Friuli, Italy, 2023</i>	

Sauvignon Blanc, Raymond Morin	650 kr
<i>Loire, France, 2022</i>	

Alvarhino, Aveleda Solos de Xisto	700 kr
<i>Minho, Portugal, 2022</i>	

Riesling Trocken, K. Wechsler	750 kr
<i>Rheinhessen, Germany, 2023</i>	

Roter Veltliner, Kurt Angerer	780 kr
<i>Kamptal, Austria, 2020</i>	

Grüner Veltliner Langenlois, Christoph Edelbauer	850 kr
<i>Kamptal, Austria, 2023</i>	

Chardonnay Réserve, Nuiton Beaunoy	880 kr
<i>Burgundy, France, 2022</i>	

L Chablis, Domaine Laroche	900 kr
<i>Burgundy, France, 2022</i>	

Timorasso Bianco, La Spinetta	950 kr
<i>Piedmont, Italy, 2022</i>	

Chardonnay, Domaine Joseph Faiveley	995 kr
<i>Burgundy, France, 2022</i>	

Pouilly Fuissé, Terres du Menhir, Domaine Gilles Morat	1100 kr
<i>Burgundy, France, 2022</i>	

Riesling Wisselbrunnen GG, QbA Trocken, Weingut Kaufmann	1300 kr
<i>Rheingau, Germany, 2018</i>	

ROSÈ

La Vieille Ferme Rosé, Famille Perrin	575 kr
<i>Rhône, France, N.V.</i>	

Chateau Paradis Rosé	700 kr
<i>Provence, France, 2023</i>	

WINES

RED

Montepulciano d'Ábruzzo, San Francesco	575 kr
<i>Abruzzo, Italy, N.V</i>	

Langhe Nebbiolo Ebbio, Fontanafredda	680 kr
<i>Piedmont, Italy, 2022</i>	

Rouge Pétard Aramon, Maison Francois Ducrot	730 kr
<i>Languedoc, France, 2022</i>	

Rioja Reserva, Izadi	750 kr
<i>Rioja, Spain, 2019</i>	

Cuvée Jomax Spätburgunder, Weingut Gustavshof	780 kr
<i>Rheinhessen, Germany, 2021</i>	

Beaujolais Rouge Juliéna, Domaine de Boischamp	800 kr
<i>Beaujolais, France, 2023</i>	

Casa de Mouraz Tinto, Antonio Lopes Ribeiro	830 kr
<i>Dão DOC, Portugal, 2020</i>	

Chianti Classico, Dievole	850 kr
<i>Tuscany, Italy, 2018</i>	

Château de Rochemorin Rouge, Pessac-Léognan	900 kr
<i>Bordeaux, France, 2017</i>	

Le Bouquet des Garrigues, Le Clos du Caillou	930 kr
<i>Rhone, France, 2021</i>	

Ritme Negre, Ritme Celler	950 kr
<i>Priorat, Spain, 2020</i>	

Brunello di Montalcino, Poggio Landi	1250 kr
<i>Tuscany, Italy, 2019</i>	

Barolo Classico, Borgogno	1350 kr
<i>Piedmont, Italy, 2020</i>	

Chambolle-Musigny, Domaine Faiveley	1850 kr
<i>Burgundy, France, 202</i>	

MAGNUM

Château Bonnet Rosé, Jacques Lurton	1300 kr
<i>Bordeaux, France, 2023</i>	

Riesling Trocken, Gut Hermannsberg	1300 kr
<i>Pfalz, Germany, 2022</i>	

Pruno, Finca Villacreces	1450 kr
<i>Ribera del Duero, Spain, 2021</i>	

Réservee Brut, Bouché	1850 kr
<i>Champagne, France, N.V</i>	

COCKTAILS

SIGNATURES

The Match Cocktail
- **Quality Hotel Match, Jönköping** 160 kr
Rum, Punch, Strawberry, Lime, Egg whites & Absinth

Landing Gear*
- **Clarion Hotel, Helsinki** 160 kr
Vodka, Sea buckthorn, Lime, Bitters & Ginger beer

Cloudy Forest*
- **Clarion Hotel Grand, Östersund** 160 kr
Gin, Cloudberries, Lemon, Sugar & Vanilla

CLASSICS

Sidocar
- **The Ritz, Paris** 160 kr
Cognac, orange liqueur, lemon juice

Dry Martini*
- **Knickerbocker Hotel, New York** 165 kr
Gin, vermouth

Mimosa*
- **The Ritz, Paris** 160 kr
Champagne, orange juice

Manhattan
- **Manhattan Club, New York City** 165 kr
Whisky, sweet vermouth, bitters, Maraschino cherry

Queen's Park Swizzle*
- **Queen's Park Hotel, Trinidad** 160 kr
Rum, lime, mint, aromatic bitters

*Avaliable as Mocktail 105 kr

BEER & CIDER

DRAFT BEER

Carlsberg Export 40cl	84 kr
Eriksberg Karaktär 40cl	92 kr
Brooklyn Stonewall IPA 40 cl	104 kr

BOTTLES

Carlsberg Hof Organic 4,2%	75 kr
San Miguel Glutenfri 5,4%	90 kr
Birra Poretti, 33 cl	92 kr
Kronenbourg 1664 Blanc, 33 cl	96 kr
Erdinger Weissbier Hefe, 50 cl	115 kr
Eriksberg Lager, 50 cl	98 kr
Ivar Lager, 33 cl	105 kr
Match IPA, 33 cl	125 kr
Sommersby Pear, 33 cl	82 kr
La Chouette Apple Cider, 33 cl	115 kr
Cidré Bouché de Normandie, 75 cl	295 kr

ALCOHOL FREE

Pepsi/Pepsi Max/Zingo/7-UP	45 kr
Carlsberg Alcohol Free Organic	54 kr
Brooklyn Special Effects IPA	68 kr
Barrel and Drums Red/White	80/345 kr
Richard Juhlin Sparkling Wine	125 kr
Vistakulle Organic Apple Juice	60 kr
Rudenstam Currant	65 kr
Large bottle fizzy water	40 kr

