

## DRAFT BEER (40CL)

HEINEKEN 72:-

MELLERUDS LAGER 79:-

KRUSOVICE 79:-

SLEEPY BULLDOG PALE ALE 89:-

SHIP FULL OF IPA 89:-

PAULANER HEFE WEISSBIER (50 CL) 98:-

## BOTTLED BEER (33CL)

CRUZCAMPO LAGER 69:-

DAURA DAMM (GLUTENFREE) 79:-

SOL 79:-

BLUE MOON BELGIAN WHITE 79:-

WISBY KLOSTERÖL 79:-

ESTRELLA DAMM 79:-

WISBY STOUT 89:-

MARIESTADS EXPORT (50CL) 89:-



## CIDER (33CL)

RASPBERRY & BLACKBERRY 69:-

PINEAPPLE 69:-

ELDERFLOWER 69:-

PEAR 69:-

STRONGBOW 85:-

## GUEST BEER (33CL)

BEAVERTOWN GAMMARAY APA 99:-

FRUITY, HOP- AROMATIC TASTE WITH CLEAR BITTERNESS, HINTS OF NECTARINE, PINE, PINEAPPLE, SPONGE CAKE, APRICOT AND ORANGE.

ODD ISLAND SOUR ALE 99:-

FRUITY, SOUR AND SLIGHTLY BREADY TASTE WITH HINTS OF PASSION FRUIT AND RASPBERRY

## ALCOHOL-FREE

### JUICE 39:-

PINEAPPLE

ORANGE

CRANBERRY

PASSION FRUIT

### BEER & CIDER

MELLERUDS NON-ALC BEER 49:-

EASY RIDER IPA 59:-

BRISKA CIDER 55:-

### SOFT DRINKS 39:-

COCA COLA

COCA COLA ZERO

FANTA

SPRITE

SPARKLING WATER

## SPARKLING WINE

BACH (SPAIN) GLASS 98:-/BOTTLE 455:-

GRAPES: MACABEO, XAREL-LO, PARRELADA

FLAVOR: DRY, FRESH, WITH PLEASANT FRUITY OF YELLOW APPLES AND BRITTLINESS.

RECOMMENDED WITH: APERITIF AND TAPAS

PROSECCO TREVISO (ITALY) BOTTLE 495:-

GRAPE: GLERA 100%

FLAVOR: MEDIUM-BODIED, FRESH, FRUITY AND FLATTERING TASTE WITH A LITTLE SWEETNESS AND HINTS OF CITRUS. RICH MOUSSE WITH SMALL BUBBLES AND FRESH FINISH.

RECOMMENDED WITH: APERITIF AND SCAMPI

## CHAMPAGNE

PHILIPPONAT ROYALE RESERVE BRUT (FRANCE) BOTTLE 1450:-

GRAPES: PINOT NOIR 65% CHARDONNAY 30% AND PINOT MEUNIER 5%

FLAVOR: ELEGANT, FRUITY, FRESH, SOUR DRY AND BALANCED TASTE.

RECOMMENDED WITH: APERITIF

## ROSÉ

SANTIAGO VV (PORTUGAL) GLASS 98.- /BOTTLE 395:-

GRAPE: TOURIGA NACIONAL E ESPADEIRO

FLAVOR: FRESH AND FRUITY WITH A LIGHT SPRITZ. STRAWBERRIES, RASPBERRIES AND RED CURRANTS WITH A PLEASANT SWEETNESS AND REFRESHING ACIDITY.

RECOMMENDED WITH: APERITIF

COSTA TOSCANA ROSE EKO (FRANKRIKE) GLASS 120:- /BOTTLE 475:-

URSPRUNG: ITALIEN

DRUVA: 90% SANGIOVESE, 10% SYRAH

FLAVOR: DRY, FRESH AND FRUITY WITH NOTES

OF RED BERRIES AND FRESH CITRUS

RECOMMENDED WITH: APERITIF OR WITH CAESAR SALAD AND CHICKEN DISHES

## RED WINES

MENDOZA HEIGHTS SYRAH (ARGENTINA) GLASS 98:- / BOTTLE 395:-

GRAPE: SYRAH 100%

FLAVOR: MEDIUM-BODIED, FRUITY TASTE OF DARK BERRIES AND HERBS.

RECOMMENDED WITH: GRILLED BEEF AND PORK DISHES

ISLA NEGRA CABERNET SAUVIGNON (CHILE) GLASS 120:- / BOTTLE 475:-

DRUVA: 100% CABERNET SAUVIGNON

FLAVOR: FRUKTIGT OCH FYLLIGT VIN MED SMAK AV MÖRKA BÄR,  
ÖRTER OCH CHOKLAD.

RECOMMENDED WITH: GRILLED BEEF AND PORK DISHES

CUATRO PASOS MENCÍA (SPAIN) GLASS 115:- / BOTTLE 455:-

GRAPE: MENCÍA 100%

FLAVOR: FRESH FRUITY TASTE WITH FINE SMOOTH STRUCTURE. PREDOMINANTLY  
FRUITY NOTES OF RED FRUIT AND SMOOTH TANNINS. ROUND AND BALANCED  
AFTERTASTE.

RECOMMENDED WITH: BEEF TENDERLOIN

EL ESTECO MALBEC (ARGENTINA) GLASS 135:- / BOTTLE 535:-

GRAPE: 100% MALBEC

FLAVOR: LARGE GENEROUS AND SWEET FRUITY WITH JUICY TANNINS.

RECOMMENDED WITH: ASADO MIXGRILL

## WHITE WINES

MENDOZA HEIGHTS SAUVIGNON BLANC (ARGENTINA) GLASS 98:- / BOTTLE 395:-

GRAPE: 100% SAUVIGNON BLANC

FLAVOR: FRESH AND FRUITY TASTE OF TROPICAL FRUIT, ELDERBERRY AND GRAPEFRUIT.

RECOMMENDED WITH: APERITIF

SECRET DE LUNÉS CHARDONNAY EKO (FRANKRIKE) GLASS 120:- / BOTTLE 475:-

DRUVA: 100% CHARDONNAY

FLAVOR: DRY, LIGHT AND CLASSIC WITH HINTS OF YELLOW APPLES AND CITRUS.

HINTS OF PEACH, VANILLA, HERBS, MINERALITY AND SOME BARREL CHARACTER.

RECOMMENDED WITH: FISH AND SALADS

EVEN & ODD- RIESLING (GERMANY) GLASS 125:- / BOTTLE 495:-

GRAPE: 100% RIESLING

FLAVOR: CLASSIC RIESLING WITH A FRESH TASTE OF CITRUS, GREEN APPLES,

GRAPEFRUIT AND PEACHES.

RECOMMENDED WITH: CHICKEN / SCAMPI

DOMAINE LOUIS MOREAU CHABLIS (FRANCE) GLAS 145:- / FLASKA 575

GRAPE: 100% CHARDONNAY

FLAVOR: DRY, FRESH AND MINERAL FLAVOR WITH FRESH ACIDITY AND A LONG CRISP FINISH.

RECOMMENDED WITH: SALMON / SCAMPI