



CLASSIC COCKTAILS

Sidecar

MARTELL VS / COINTREAU / LEMON

170

Last Word (6cl)

GREEN CHARTREUSE / LUXARDO MARASCHINO
/ BEEFEATER / LIME

205

Corpse Reviver No.2

BEEFEATER / LILLET BLANC / COINTREAU / LEMON

170

Manhattan

BULLEIT RYE/ CARPANO CLASSICO/ BITTERS

170

Champs-Elysees

MARTELL VS / GREEN CHARTREUSE / LEMON / BITTERS

170

Vieux Carré

BULLEIT RYE / CARPANO CLASSICO /
MARTELL V.S. / BENEDICTINE / BITTERS

170



SPARKLING

Bouché Cuvée Réservee Brut Pére Fils, FRANCE
Cava Brut, Ruida Domo, SPAIN

GLASS/BOTTLE

175/895
125/595

WHITE WINE

Grüner Veltliner, Sonnhof Social Club, AUSTRIA
Sauvignon Blanc, Hans Baer, GERMANY
Chardonnay, Friedrich Becker, GERMANY
Fontanafredda Roero Arneis, ITALY

GLASS/BOTTLE

125/765
135/615
175/795
149/660

RED WINE

Côtes du Rhône, Taparas, FRANCE
Pinot Noir Airlie Bank, Punt Road, AUSTRALIA
Barolo Fontanafredda, ITALY

GLASS/BOTTLE

125/765
160/725
195/995



SIGNATURE COCKTAILS ALL COCKTAILS 170 (5 CL)

Nordic Fusion

HALLANDS FLÄDER / LILLET BLANC / PEAR SYRUP /
CITRON / SELTZER

Last Minute

SAILOR JERRY / POLI GRAPPA / HONEY & SICHUAN SYRUP
/ BITTERS

Not As Usual

O.P. ANDERSSON / COINTREAU / LINGON & ROSEMARY
SYRUP / LEMON

Spicy Velvet

BARSOLO PISCO / LUXARDO MARASCHINO / LYCHEE /
RED CABBAGE / CHILLI / LEMON

Grinching

ABSOLUT / FLÄDERLIKÖR / PANDAN & PISTACHIO SYRUP /
LEMON / MERINGUE FOAM

Remember Summer 2023...

BEEFEATER / APEROL / GRAPEFRUIT CORDIAL / TEA / EGG WHITE

Stay In Courage

BEEFEATER / MAKERS MARK / DARK RUM / LAVENDER /
FERMENTED BLUEBERRY

Cocktail of the month

ASK YOUR BARTENDER

170

NON ALCOHOLIC COCKTAILS

Velvet O

LYCHEE / RED CABBAGE / CHILLI / LEMON / SODA

90

High Tropic

PINEAPPLE / MANGO / COCONUT / SODA

90

**WHISKY**

	PRICE/CL
Macallan Rare cask	155
Macallan 18	145
Macallan 15	62
Macallan 12	42
Balvenie 12	36
Blanton's Gold edition	40
Blanton's single barrel	36
Bowmore 12	36
Cragganmore	34
Dalwhinnie 15	34
Glenmorangie Signet	102
Glenmorangie 10	34
Highland park 18	62
Jameson Black Barrel	36
Lagavulin 16	46

COGNAC

	PRICE/CL
Hennessy XO	98
Hennessy VS	34
Courvoisier XO	89
Martell XO	96
Martell Cordon Bleu	75
Remy Martin Louis Tres	595
Remy Martin XO	85
Remy Martin VSOP	34
Tesseron Lot 90	70

**CALVADOS**

Boulard Grand Solage
Boulard XO
Busnel VSOP
Lairds Applejack

PRICE/CL

34
42
28
36

GRAPPA

Marolo Barolo
Poli di moscato

PRICE/CL

70
34

TEQUILA & MEZCAL

Fortaleza Blanco
Fortaleza Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
Del Maguey Vida
Del Maguey Crema
San Cosme

PRICE/CL

52
56
75
36
36
36
36
36

RUM

Appleton Extra 12
Brugal 1888
Diplomatico
Flor De Cana 12
Flor De Cana 18
Plantation XO
Santa Teresa 1796
Zacapa 23
Zacapa XO

PRICE/CL

38
36
34
36
38
36
36
36
60



FEELING HUNGRY..?

BURRATA & BLOOD ORANGE	155
Endive, pistachio & basil	
CROQUE MONSIEUR	225
Levain, Bayonne ham, raclette cheese & Dijon mustard	
STEAK TARTARE	215
Dijon mustard, capers, shallots, gherkins, parsley, crispy salad & French fries	
TOAST PELLE JANZON	295
Beef tenderloin, baked egg yolk, grated bread, horseradish & bleak roe from Kalix	
CRÈME BRÛLÉE	105
CHEESE & CHARCUTERIES	200
Served with baguette & cornichons	
ALMONDS	70
OLIVES	70