



SEASONAL COCKTAILS ALL COCKTAILS 170 (5 CL)

Sunset Bliss SWEET & BOOZY

ALTOS REPOSADO TEQUILA / DRY VERMOUTH / STRAWBERRY
/ GALANGAL / LEMON BALM AIR

Piggelina RICH & CITRUSY

HAVANA 3 RUM / GALLIANO L'AUTENTICO
/ CONDENSED MILK / LIME

Tea Tease SPARKLING & REFRESHING

SKÅNE AKVAVIT / VEDRENNE PECHE / PEACH / TEA
/ LEMON / SODA

Hisingen BOOZY & WOODY

BULLEIT RYE / MARTELL VS COGNAC / PINE NUT
/ MEADOWSWEET / BITTERS

Coral Crush TROPICAL & SPICY

GIFFARD APRICOT / GOSLINGS RUM / PASSIONFRUIT / CHILLI
/ GRAPE / ALMOND / LIME

Smokey Flatter SMOKEY & FRUITY

SAN COSME MEZCAL / VEDRENNE PECHE / CAMPARI / GINGER
/ HONEY / BUTTERFLY PEA FLOWER

Melondrama FRUITY & REFRESHING

BEEFEATER GIN / HONEY MELON / LEMONGRASS
/ ELDERFLOWER SYRUP / LIME



SIGNATURE COCKTAILS ALL COCKTAILS 170 (5 CL)

Nordic fusion FRESH & CITRUSY

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

Grinching SMOOTH & TANGY

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

Stay in courage BOOZY & AROMATIC

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

Cocktail of the month

ASK YOUR BARTENDER

170



CLASSIC COCKTAILS

Sidecar BALANCED & CITRUSY MARTELL VS / COINTREAU / LEMON	170
Last word (6cl) HERBAL & CITRUSY GREEN CHARTREUSE / LUXARDO MARASCHINO / BEEFEATER / LIME	205
Corpse reviver no.2 HERBAL & CITRUSY BEEFEATER / LILLET BLANC / COINTREAU / LEMON	170
Manhattan BITTER & SWEET BULLEIT RYE/ CARPANO CLASSICO/ BITTERS	170
Champs-elysees HERBAL & TANGY MARTELL VS / GREEN CHARTREUSE / LEMON / BITTERS	170
Vieux Carré COMPLEX & ROBUST BULLEIT RYE / CARPANO CLASSICO / MARTELL V.S. / BENEDICTINE / BITTERS	170



SPARKLING

	GLASS/BOTTLE
Bouché Cuvée Réserve Brut Père Fils, FRANCE	185/945
Cava Extra Brut, Ruida Domo, SPAIN	125/595
Prestige Extra Brut, Diebolt-Vallois, FRANCE	1550

WHITE WINE

	GLASS/BOTTLE
Grüner Veltliner, Sonnhof Social Club, AUSTRIA	125/765
Sauvignon Blanc, Hans Baer, GERMANY	135/615
Chardonnay, Friedrich Becker, GERMANY	175/795
Roero Arneis, Fontanafredda, ITALY	149/660

RED WINE

	GLASS/BOTTLE
Pinot Noir Airlie Bank, Punt Road, AUSTRALIA	160/725
Barolo Fontanafredda, ITALY	195/995
Montepulciano d'Abruzzo, Umani Ronchi, ITALY	125/575

ROSE WINE

	GLASS/BOTTLE
Zweigelt Rose, Weingut Jurtschitsch, AUSTRIA	125/575
Studio By Miraval, Famille Perrin, FRANCE	145/1245



BEER & CIDER

Carlsberg Export 5.0%, 40 cL	86
Angelo Poretti 5.0%, 40 cL	96
Draken IPA 6.0%, 33 cL	95
Beerbliotek Life Hack, Gluten Free 5.5 %, 33 cL	110
Carlsberg Hof 4.2%, 33 cL	75
Staropramen 5.0%, 33 cL	86
Kronenbourg Blanc 5.0%, 33 cL	95
Somersby Pear 4.5%, 33 cL	75
La Chouette Apple 4.5%, 33 cL	95

NO ALCOHOL FOR ME TODAY...

MOCKTAILS

High tropic

MANGO / PINEAPPLE / COCONUT / LEMON / SODA 95

Drink & Drive

CITRUS CORDIAL / RASPBERRY / PARSLEY / TONIC 95

BEER & CIDER

Carlsberg 0.5%	55
Brooklyn IPA 0.4%	62
Somersby Pear 0.0%	62

BUBBLES

Richard Juhlin 0.0%	105
Fentimans Rose Lemonade	90

SODA

Pepsi / Pepsi Max/ 7UP Zero / Zingo / Ramlösa	42
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**WHISKY**

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
Michters Toasted Barrel	94

PRICE/CL**COGNAC**

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

PRICE/CL

**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
Ron Cubey 1870 Extra Anejo

PRICE/CL

38
36
34
36
38
36
36
36
60
1000



FEELING HUNGRY..?

BURRATA & PUMPKIN 155

Marjoram, golden raisins & pine nuts

STEAK TARTARE 215

Dijon mustard, capers, shallots, gherkins, parsley,
crispy salad & French fries

MUSHROOM TOAST 195

Fried wild mushrooms, silver onion & caramelized cream

CARPACCIO "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