



**SEASONAL COCKTAILS** ALL COCKTAILS 170 (5 CL)

**Golden Harvest** SPICE WARM & SWEET  
BUSNEL CALVADOS / YELLOW CHARTREUSE /  
PUMPKIN CORDIAL / PUMPKIN SPICE

**Velvet Nr.2** FRUITY & SOUR  
NAKED WHISKEY / CHOYA UMESHU / APPLE /  
CARROT / LEMON

**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

**Draken's Clover** FRUITY & CRISP  
BEEFEATER GIN / AMARO MONTENEGRO / LEMON /  
BERRY MIX / EGG WHITE



**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

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

<b>High tropic</b> MANGO / PINEAPPLE / COCONUT / LEMON / SODA	95
<b>Drink &amp; Drive</b> 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**

155
145
62
42
36
40
36
36
34
34
102
34
62
36
46
94

**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**

98
34
89
96
75
595
85
34
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  
Ron Cubey 1870 Extra Anejo

### **PRICE/CL**

38  
36  
34  
36  
38  
36  
36  
36  
60  
1000



## FEELING HUNGRY..?

<b>BURRATA &amp; PUMPKIN</b>	155
Marjoram, golden raisins & pine nuts	
<b>STEAK TARTARE</b>	215
Dijon mustard, capers, shallots, gherkins, parsley, crispy salad & French fries	
<b>MUSHROOM TOAST</b>	195
Fried wild mushrooms, silver onion & caramelized cream	
<b>CARPACCIO "PELLE JANZON"</b>	295
Beef tenderloin, baked egg yolk, grated bread, horseradish & bleak roe from Kalix	
<b>CRÈME BRÛLÉE</b>	105
<b>CHEESE &amp; CHARCUTERIES</b>	200
Served with baguette & cornichons	
<b>ALMONDS</b>	70
<b>OLIVES</b>	70