



SEASONAL COCKTAILS ALL COCKTAILS 170 (5 CL)

Velvet Nr.2 FRUITY & SOUR

NAKED WHISKEY / LILLET ROSE / GRANNY SMITH /
POMEGRANATE / LEMON

Draken's Clover FRUITY & CRISP

BEEFEATER GIN / AMARO MONTENEGRO / LEMON /
BERRY MIX / EGG WHITE

Dark Harmony COMPLEX & AROMATIC

BRUGAL 1880 / COFFEE INFUSED HONEY / TONKA BEAN /
COCOA BITTER

Herbal Cooler HERBAL & REFRESHING

BEEFEATER GIN / YELLOW CHARTREUSE / MINT /
CHAMOMILE / LEMON

Jungle Colada FRUITY & CREAMY

GOSLINGS RUM / GIFFARD PINEAPPLE / CAMPARI /
FERMENTED PASSION FRUIT / COCO LOPEZ / CREAM

Pacific Zest CITRUSY & VIBRANT

BARSOLO PISCO / YUZU SAKÉ / COCONUT / CORIANDER /
GINGER / LIME / GRAPE



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

Smokey Flatter SMOKEY & FRUITY

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

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	135/765
Sauvignon Blanc, Hans Baer, GERMANY	140/615
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
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**

Balvenie 12	36
Blanton's Gold edition	40
Blanton's single barrel	44
Bowmore 12	36
Cragganmore	36
Dalwhinnie 15	42
Glenmorangie Signet	120
Glenmorangie 10	36
Highland park 18	68
Jameson Black Barrel	36
Lagavulin 16	46
Laphroaig	36
Ardbeg	42
Mackmyra ek	38
Makers 46	46
Nikka	46
Rittenhouse	44
Woodford Reserve	36
Auchentochan Three wood	48

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
Flor De Cana 25
Plantation XO
Santa Teresa 1796
Zacapa 23
Zacapa XO
Ron Cubey 1870 Extra Anejo

PRICE/CL

38
36
34
36
38
96
36
36
36
60
100



FEELING HUNGRY..?

BURRATA	155
Green apples, mint, pistachio & kale	
STEAK TARTARE	215
Dijon mustard, capers, shallots, gherkins, parsley, crispy salad & French fries	
CARPACCIO "PELLE JANZON"	295
Beef tenderloin, baked egg yolk, grated bread, horseradish & bleak roe from Kalix	
CRÈME BRÛLÉE	125
CHEESE & CHARCUTERIES	200
Served with baguette & cornichons	
ALMONDS	70
OLIVES	70