



SEASONAL COCKTAILS ALL COCKTAILS 170 (5 CL)

Frega's Whisper COMPLEX & HERBAL

HIGHLAND PARK / ITALICUS / SAGE / DEMERARA / LEMON

Draken's Clover FRUITY & CRISP

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

Herbal Cooler HERBAL & REFRESHING

BEEFEATER GIN / YELLOW CHARTREUSE / MINT /
CHAMOMILE / LIME

Jungle Colada FRUITY & CREAMY

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

Melon Glow FRUITY & SILKY

BARSOLO PISCO / MIDORI / SUPER FOAM / LEMON / MELON / YUZU

Man Go's Orinoco FRUITY & SPICY

HAVANA 3 / FALERNUM / MANGO / LIME / CHILLI



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

Smokey Flatter SMOKEY & FRUITY

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

Dark Harmony COMPLEX & AROMATIC

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

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

Bouché Cuvée Réservee Brut Père Fils, FRANCE	185/945
Cava Extra Brut, Ruida Domo, SPAIN	135/645
Prestige Extra Brut, Diebolt-Vallois, FRANCE	1550
Collection 244 Brut, Louis Roederer, FRANCE	1350
Millésimé Rosé Brut, Louis Roederer, FRANCE	1700
Cristal Brut, Louis Roederer, FRANCE	5500

WHITE WINE

Grüner Veltliner, Sonnhof Social Club, AUSTRIA	135/795
Sauvignon Blanc, Hans Baer, GERMANY	140/630
Chardonnay, Friedrich Becker, GERMANY	175/795
Roero Arneis, Fontanafredda, ITALY	149/660

RED WINE

Pinot Noir Airlie Bank, Punt Road, AUSTRALIA	160/725
Barolo Fontanafredda, ITALY	195/995
Montepulciano d'Abruzzo, Umani Ronchi, ITALY	135/595
Terrasses Rouge, Château Pesquié, FRANCE	150/675

ROSE WINE

Studio By Miraval, Famille Perrin, FRANCE	145/1245
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BEER & CIDER

Kronenbourg 1664, 40 cL	96
Brooklyn Stonewall Inn IPA, 40 cL	98
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 / MIX BERRIES / ROSEMARY / TONIC	95

BEER & CIDER

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

BUBBLES

Richard Juhlin 0.0%	105
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SODA

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

Balvenie 12	36
Blanton's Gold edition	50
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
Don Julio Anejo
Del Maguey Vida
Del Maguey Crema
San Cosme

PRICE/CL

52
56
125
36
50
52
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

48
36
34
36
38
96
36
36
36
60
100



FEELING HUNGRY..?

BURRATA

Plums, mint, olive oil & pistachio

180

STEAK TARTARE

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

215

TOAST PELLE JANZON

Beef fillet from Swedish dairy cow, egg yolk, horseradish, Kalix roe

295

TARTE TATIN WITH SHALLOTS

Crème Fraîche d'Isigny & blackcurrant leaves

155

CRÈME BRÛLÉE

CHEESE & CHARCUTERIES

Served with baguette & cornichons

125

200

ALMONDS

70

OLIVES

70