

SIGNATURE COCKTAILS

Keep it Capreasy

Jameson whiskey, green tomato, basil, grapefruit, lime, sugar, clarified with lactose free milk

Created in honor of the popular italian dish Caprese, this cocktail is the perfect pairing for any italian dinner. Crystal clear and impossibly smooth, this cocktail captures the essence of a summer garden. A light base of green tomato water and basil is brightened by a whisper of citrus, delivering a refreshing sip that is clean, crisp and so light you'll be surprised it contains any spirit at all.

185

Positano Petals

gin, rose, hibiscus, lemon, sugar, prosecco foam

A floral escape for the senses. This drink blends the botanical notes of gin with a touch of sweet hibiscus and rose, grounded with a zesty kiss of fresh lemon.

Its beautiful blush-pink hue is a feast for the eyes, crowned with a delicious velvety rose-prosecco foam. The result is a light and luxurious cocktail.

185

Thyme after Thyme

gin, thyme, gooseberry, cardamom, maple syrup, clarified with yoghurt

An elegant toast to the autumn season. This drink features a gin base that carries the warm, savory essence of thyme and the gentle spice of cardamom. Sweet maple syrup provides a rich and silky texture, while the vibrant acidity of gooseberries cuts through for a perfect balance. The final sip is a beautifully composed journey of flavor, both spirited and deeply satisfying.

185

SIGNATURE COCKTAILS

Lonely Hearts Club

O.P. Anderson, Cointreau, lingonberry, pink peppercorn,
clarified with lactose free milk

A Scandinavian masterpiece celebrating the region's wild flavors.

The intensely sweet yet tart and fruity profile of lingonberry is paired with the savory spice of O.P. Anderson aquavit and a bright touch of Cointreau. This complex mix is milk-clarified to achieve an unbelievably smooth, velvety body, retaining a delicate pink hue from the fruit.

It's a sophisticated and flavorful taste of the North. Though we are using the red fresh fruit of lingonberries, we make sure the drink is completely clear by using the acidity from the berries and milk to allow the liquids to separate with this milk punching method, creating a delicious hue and silky texture.

175

The Sakura Negroni

Roku gin, Campari, Sakura vermouth, lemon oil, clarified
with lactose free milk

A refined, Japanese-inspired twist on the classic bittersweet Italian cocktail.

An elegant, floral balance of bitter and sweet. This blend of Roku Gin and Sakura Vermouth is expertly mellowed and brightened by a vibrant lemon oil and then clarified with milk, resulting in an unbelievably smooth, crystal-clear liquid. The flavor honors the classic structure but with a distinct, delicate Japanese sensibility.

195

Kiwi be friends?

gin, Sauvignon Blanc, kiwi, apple, CO2

Clean notes of botanical gin are paired with a strategic method of hand peeling kiwi to keep clarity and creating a tangy cordial and adding acidity to create the balance in the drink and wrapping it up with a bright, clear apple juice, juiced by hand.

The addition of dry Sauvignon Blanc and a sparkling finish elevates the entire drink, adding a crisp, elegant effervescence to the tropical flavors. Using the technique of CO2 to create this refreshing highball.

185

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Chartreuse Supernova

Yellow Chartreuse, Galliano, honey, apple cider vinegar,
CO2

An intensely complex and sparkling highball.

The floral, soothing notes of chamomile tea compliments the secretive, herbal complexity of Yellow Chartreuse and the sweet vanilla of Galliano.

This rich mix is gracefully balanced by honey water and a sophisticated tang of apple cider vinegar, finishing with a vibrant effervescence. Creating a carbonated mix by sparkling the drink in its entirety with force from the pressure of CO2.

195

Rocket Science

vodka, Carpano Bianco, arugula, pear, fennel

An elegant study in contrast. This cocktail pairs the clean, assertive bite of arugula against the soothing autumn and winter feel of pear and fennel cordial.

A touch of Carpano Bianco unites the flavors, delivering a surprisingly balance of sharp savory notes with sweet spice.

24 hours of arugula into the mix with a home-made pear and fennel cordial with a blend of acidity and sweetness to create the perfect harmony.

175

Turn up the Beet

vodka, Cynar, bitters, beetroot, apple cider vinegar

An unexpected delight from the earth. A housemade beetroot shrub that provides a jewel-toned, tangy, and subtly sweet base.

Layers of complexity are woven in with herbaceous Cynar and aromatic Peychaud's bitters, all built on a smooth vodka backbone.

The experience is elevated with a savory goat cheese pairing, transforming this cocktail into a truly unforgettable sip. The beetroot shrub is cared for by infusing beetroot with apple cider vinegar in a sous vide method so that we can measure each milliliter perfectly to create the best symmetry between the two.

Hand rolling each goat cheese ball ourselves to allow us to give you a tasty snack with this drink.

175

CLASSICS WITH A TWIST

Papi's Bulldog

Fernet-Branca, Borghetti, Galliano, Pepsi, CO2, clarified
with lactose free cream

*This daring cocktail is a rich collision of two iconic drinks:
the Fernet con Cola and the Colorado Bulldog.*

*We start with bold Borghetti and the intense herbal notes of Fernet-Branca,
brightened with a touch of citrus.*

The addition of Galliano provides a sweet, herbal balance.

*Blended with Pepsi, the drink is then clarified with cream, giving it a velvety texture
and a rich, creamy body. Since the carbonation of the Pepsi is lost
with the milk punching process, we re-carbonate the drink in its entirety
with a punch of CO2 for that extra sparkle*

185

Sazerac Highball

Martell VS, Naked Malt Whiskey, bitters,
Absinthe, Fig leaf soda

*A highly aromatic and elongated take on the Sazerac,
served in the refreshing style of a Whiskey Highball. We build this drink with a
masterful blend of Scotch and Cognac for a deep, layered flavor.*

*Intensified by a bold triple-dash of Peychaud's and Angostura bitters,
with the final touch of a light spritz of Absinthe to capture the full spirit of the classic.
The signature anise aroma is lifted and lengthened by a crisp Fig Leaf Soda,
creating a long, aromatic, and surprisingly breezy twist.*

185

Mar(tea)nez

gin, Earl Grey tea, Antica Formula vermouth, maraschino,
bitters

*An elegant, fragrant twist on the classic Martinez cocktail.
The complex botanicals of gin are heightened by earl grey tea, which is then blended
with the rich, vanilla-spiced notes of Antica Formula vermouth
and a touch of complex Maraschino liqueur.
The result is a smooth, aromatic, and deeply satisfying sip.*

195

CLASSICS WITH A TWIST

Grand Rush

Whiskey, tonka, chili, honey, lemon

A modern twist on the whiskey sour. This drink features a rich Scotch complemented by the warm, spiced notes from tonka beans. It's shaken with a fiery chili honey and fresh citrus to create an experience that is at once sweet, tangy, and subtly spiced. The result is a bold, balanced flavor that leaves a memorable, lingering warmth on the finish.

175

Dazed & Confused

Campari, Carpano Bianco, Cointreau, bitters, citric acid, beer foam

An aromatic study in texture, this bright aperitivo, featuring the iconic bitterness of Campari, balanced with Carpano Bianco, Cointreau, and a proprietary blend of citrus and aromatic bitters, is built on a complex, bitter-sweet base.

Our fun little take on the classic Negroni and the flavor profiles from the timeless classic. The entire drink is crowned with a light, savory beer foam, adding a smooth, malty contrast to the herbaceous liquid.

185

Spicy Margarita

tequila, orange, chili, peach, lime, salt

A sultry, spice forward take on the classic sour. Blanco tequila meets a complex, house-made orange and chili cordial, which provides a delicious blend of sweet heat and zest. Complemented by a touch of peach liqueur and the bright tang of fresh lime and salt, the drink offers a layered flavor journey that's both challenging and completely satisfying.

175

GIN & TONIC

Kyfflinge Malmö Dry Gin (Malmö, Sweden) London Dry 205

notes: *orange, lemon, kaffir lime, nutmeg, black pepper, chamomile, lavender flowers & local tomato branches*

served with a lemon wedge

Hernö Dry Gin (Hernösand, Sweden) London Dry 195

notes: *juniper, fresh citrus, black pepper, coriander, vanilla & cassia bark*

served with a lemon zest

Monkey 47 (Schwarzwald, Germany) Schwarzwald Dry 255

notes: *47 hand-picked ingredients including lingonberries, fresh peel of bitter oranges, lemon, grapefruit*

served with a grapefruit zest

Roku (Osaka, Japan) Japanese Craft 205

notes: *Sakura flower, Sakura leaf, Yuzu peel, Sencha tea, Gyokuro tea & Sanshō pepper*

served with ginger

Taggiasco (Badalucco, Italy) Olive Dry 205

notes: *olives, rosemary, and citrus*

**using Taggiasca olives from Grand Italian's olive oil distributor Olio Roi*

served with olives

elevate with a dry martinis!

BIRRA

DRAFT BEER

Birra Poretta 40cl Italy.....	108
Carlsberg 40cl Denmark	92
Brooklyn Session IPA 40cl USA.....	114

BOTTLED BEER & CIDER

Hyllie Bryggeri Skånsk Lager 33cl Sweden.....	105
Hyllie Bryggeri Hyllipan 33cl Sweden	115
Kronenbourg 1664 Blanc 33cl France.....	108
Carlsberg Hof 33cl Denmark.....	83
Galipette Cidre Biologique 33cl France	99

NON ALCOLICO

Läsk/Soda 30cl	45	Carlsberg Non Alcoholic 33cl	52
Sparkling water 75cl	65	Brooklyn Special Effects 33cl	65
San Pellegrino 25cl	45	Aranciata Rossa, San Pellegrino 20cl	65
Kiviks Äppelmust 27cl	70	Somersby Non Alcoholic 33cl	68

MOCKTAILS

Pear/Fennel & Tonic	95
Pear & fennel cordial, tonic	
Jack & Rose	95
Hibiscus, rose, non alcoholic sparkling wine	
Orange/chili & Ginger beer	95
Orange, chili, Ginger beer	

SPIRITI

VODKA & AKVAVIT	PRICE/CL
ABSOLUT VODKA	28
ABSOLUT ELYX	42
PURITY VODKA	32
OP ANDERSON	28
KYFLINGE AQVAVIT.....	36

GIN

TANQUERAY GIN	28
KYFLINGE DRY GIN.....	36
KYFLINGE ORANGE GIN.....	36
KYFLINGE NAVY GIN.....	36
ROKU GIN	36
STOCKHOLMS BRÄNNERI NAVY GIN.....	32
HERNÖ OLD TOM GIN.....	38
HERNÖ ECO GIN.....	34
MALFY GIN ROSA	34
TAGGIASCO GIN.....	36

RUM & CACHACA

HAVANA CLUB 3YO	28
HAVANA CLUB 7YO	28
ZACAPA 23	48
RON CARTAVIO XO	66
APPLETON	32
RON CAÑERO COGNAC CASK FINISH.....	48
SAGATIBA CACHACA	26

SPIRITI

WHISKY & BOURBON

PRICE/CL

THE MACALLAN 18 YO	126
HVEN TYCHOS STAR SINGLE MALT.....	38
MAKER'S MARK.....	34
WOODFORD RYE	42
WOODFORD RESERVE BOURBON	38
JAMESON	26
GLENLIVET 12	32
LAPHROAIG	36
NAKED MALT	32
BULLEIT RYE	32
BOWMORE 15	88
MACKMYRA SVENSK RÖK	34

COGNAC & BRANDY

MARTELL VS	32
REMY MARTIN XO	96
TORRES 10 IMPERIAL BRANDY.....	28
GRÖNSTEDTS EXTRA	52

CALVADOS

BOULARD GRAND SOLAGE	28
CALVADOS PH CORDIN ARGENT 20YO	86

TEQUILA & MEZCAL

OLMECA ALTOS BLANCO.....	34
DON JULIO REPOSADO	42
BRUXO NO1	46

SPIRITI

LIQUORI

PRICE/CL

LIMONCELLO DI CAPRI.....	28
LIMONCELLO DI CAPRI CREMA.....	28
LUXARDO AMARETTO.....	26
BORGHETTI.....	22
CARLSHAMNS FLAGGPUNCH	22
JÄGERMEISTER.....	22
BAILEY'S.....	22
COINTREAU.....	26
CHARTREAUSE GRÖN.....	38
CHARTREAUSE GUL.....	36
FRANGELICO.....	24
AMARETTO ADRIATICO BIANCO.....	32
AMARETTO ADRIATICO CLASSICO.....	32
ITALICUS.....	26
SAMBUCA MOLINARI.....	24

AMARO & VERMOUTH

FERNET-BRANCA	28
BRANCAMENTA	26
PERNOD ABSINTHE	46
AMARO MONTENEGRO.....	26
APEROL.....	26
CAMPARI	24
LILLET BLANC	22
AMARO AVERNA	26
CARPANO BIANCO.....	22
CARPANO CLASSICO	22
CARPANO DRY	22

SIGNATURE COCKTAILS

Sergeant Peppers *Herbal, Sweet, Fruity* **175**

OP Anderson, Cointreau, rosé pepper, lingonberry,
clarified with milk

Keep it Capreasy *Elegant, Fruity, Clarified* **185**

Jameson, green tomato water, basil, sugar,
grapefruit, lime, clarified with milk

Chartreuse Supernova *Fresh, Citrusy, Sweet* **185**

Rum, chamomile, yellow Chartreuse, Galliano, apple
cider vinegar, honey, CO2

Papi's *Fresh, Minty, Carbonated* **175**

Fernet-Branca, Borghetti, Galliano, Pepsi, clarified
with cream, CO2 *Add fernet float +25*

Kiwi & Apple *Classy, Rich, Smooth* **185**

gin, kiwi, apple, citric acid, CO2

Rocket Science *Bitter, Fruity, Zesty* **175**

vodka, arugula, pear, fennel, Carpano bianco

Son of a Beet *Rich, Smooth, Dessert-like* **185**

vodka, Cynar, beetroot, sugar, bitters

Thyme after Thyme

Gin, thyme, gooseberry, maple syrup, cardamom,
clarified with yoghurt