

THE
LOUNGE
BAR & RESTAURANT



SIGNATURE COCKTAILS

165 SEK

MEDITERRANEAN BRIDGE

Tanqueray gin, green chartreuse, lime, sugar, olive oil

REAL OLD MONEY

A rich and complex aperitif-style cocktail with Bitter Fernet Branca, Campari, lime, pineapple, cinnamon syrup

HALLANDS FIZZ

Hallands Elderflower, curacao, lemon, Schweppes, egg white

BLOSSOM SPRITZ

Light & fruity with peach liqueur, grapefruit, lemon, prosecco

TROPICANA

Plantation Trinidad, cointreau, gammel dansk, tamarind syrup,

TIPSY SIESTA

Plantation Grande Reserve, chartreuse, campari, passion fruit, lemon, angostura bitters

CHILL´N DRINK

Havana 7YO, apricot brandy, passion fruit, chili & ginger

ROMEO & JULEP

Southern romance, with Bulleit Bourbon, peach purée, mint

COCKTAIL OF THE MONTH

Please ask our bartenders about our cocktail of the month

FANCY SOMETHING ELSE?

Please reach out to our bartenders for your specific preferences.

GIN & TONICS

BOMBAY SAPPHIRE 165

Fresh lime, Fever Tree Tonic

HENDRICKS GIN 185

Fentimans Connoisseurs Tonic, slice of Cucumber, Black pepper

TANQUERAY GIN 170

Fresh orange, Fever Tree Mediterranean

MONKEY 47 195

Fentimans Connoisseurs, Slice of Orange, Blackberries

STOCKHOLMS BRÄNNERI DRY GIN 175

Fever Tree Indian Tonic Water, Juniper Berries, Slice of Lemon

STOCKHOLMS BRÄNNERI PINK GIN 170

Fever Tree Raspberry Rhubarb, Raspberries, Blackberries

HERNÖ GIN 175

Fever Tree Elderflower, Slice of Lemon, Rosemary

*All cocktails are made with 5 cl of spirits

DRAFT BEER

30 / 40 / 50 cl

Mariestad Export, Sweden, 5,3%

65 / 85 / 105

Krušovice, Czech Republic, 5,0%

75 / 95 / 115

Sitting Bulldog IPA, Sweden, 5,8%

85 / 105 / 125

BOTTLED BEER SWEDISH

Melleruds Utmärkta Pilsner, Organic, 4,5%, 33cl

70

Mariestad Continental, 4,2%, 33cl

70

Mariestad Export, 5,3%, 33cl

75

Wisby Lager, Gotlands Bryggeriet, 4,7%, 33cl

85

Wisby Stout, Gotlands Bryggeriet, 5,0%, 33cl

85

BOTTLED BEER INTERNATIONAL

Menabrea Birra Ambrata, Italy, 4,2%, 33cl

75

Paulaner Hefe Weissbier, Germany, 5,5%, 50cl

105

Daura Damm, Spain, 5,4%, 33cl, (gluten free)

80

CIDER

Briska Pear, Sweden, 4,5%, 33cl	70
Briska Elderflower, Sweden, 4,5%, 33cl	70

SPARKLING WINE

Champagne Bonnet Reserve Brut, France	1365
Blanc Foussy Cremant, France	135 / 810
Los Monteros Cava Brut, Spain	120 / 600
Da Luca Prosecco, Italy	115 / 575

WHITE WINE

Banrock Station, Chardonnay, Australia	115 / 575
Tiefenbrunner, Pinot Grigio, Italy	165 / 795
Donatusshof Saar Riesling Trocken, Germany	125 / 625
Mouton Cadet Sauvignon Organic, France	145 / 700
1865 Chardonnay, Chile	155 / 755
Gautheron Chablis, France	180 / 895

ROSE WINE

Amabelli Rosato, Ital	115 / 575
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RED WINE

Banrock Station, Shiraz, Australia	115 / 545
Poggio del Sasso Chianti, Italy	130 / 625
1865 Cabernet Sauvignon, Chile	165 / 795
Mouton Cadet Bordeaux, France	145 / 725
Indomita Gran Res Pinot Noir, Chile	125 / 625
Valpolicella Ripasso DOP, Italy	140 / 695
Audantia Reserva Tempranillo, Spain	500
Hearthland Shiraz, Australia	825
Ramon Bilbao Crianza, Spain	575
Barbera d'Alba, Italy	62

NON-ALCOHOLIC BEER & CIDER

Melleruds Pilsner, Sweden, 0,5%, 33cl	50
Easy Rider Bulldog, Gottlands Bryggeriet, 0,4%, 33cl	55
Grängesberg, Organic, Sweden, 2,2%, 33cl	40
Briska Pear, Sweden, 0,5%, 33cl	55
Briska Elderflower, 0,5%	55

MOCKTAILS

85 SEK

ERBOLARIUM

Guava tea, lime, elderflower syrup, elderflower tonic

TOM NO COLLINS

Lyre's gin, lemon, poblano syrup, ginger beer

NON-ALCOHOLIC WINE

Barrels & Drums, Chardonnay, Germany

65/ 325

Barrels & Drums, Merlot, Germany

65 / 325

Chavin Zero Chardonnay Sparkling,
France

75 / 450

SOFT DRINKS 40 SEK

Coca Cola

Coca Cola zero

Sprite

Fanta

Loka

Schweppes Tonic Water

JUICE 40 SEK

Orange, Apple, Cranberry, Passionfruit, Pink Grape

SNACKS

DIRTY FRIES	95 SEK
Crispy fries topped with melted cheddar, bacon jalapeños & fresh olives (pork, lactose, milk protein)	
CHEESE & CHARCUTERIE PLATE	165 SEK
Mix of artisan cheese, cured meats, pimientos, olives & bread (pork gluten, milk protein, lactose)	
BEEF CROQUETTE	120 SEK
Crispy fried, slow-cooked beef cheek, served with ash aioli	
THE LOUNGE HOT DOG	135 SEK
Chorizo sausage in a bun, topped with chipotle shrimp salad and crispy shallots	
CHIPS	30
OLIVES	55

COFFEE & TEA

Café Latte	48
Cappuccino	48
Espresso Single / Double	40/45
Americano	40
Filter Coffee	40
Tea (English Breakfast, Earl Grey, Green Tea)	40
Hot chocolate	48

DESSERTS

WHITE CHOCOLATE PANNACOTTA 115

Ask our bartender about our dessert selection of the day

APPLE CRUMBLE 140

Oven baked apples and cinnamon crumble topped with vanilla ice cream

SORBET OF THE DAY 55

Per Flavour | Three varieties of our homemade sorbet

DID YOU KNOW?

Rum was once used as a medicine. In the early 19th century, physicians used to prescribe certain alcoholic beverages for all sorts of treatments.

We recommend;

RON ZACAPA, GRAN RESERVA 1cl, 37 SEK

RON ZACAPA, XO 1cl, 75 SEK

COGNAC: MARTEL XO 1cl, 95 SEK

HUNGRY?

We serve a variety of snacks and main courses in the bar. Please ask your bartender for an All-Day Menu, or visit our restaurant for a full à la carte menu.

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