

BAR FOOD Served Mon-Fri 14-22 Sat-Sun 12-22

Caesar salad 179:-
Romaine lettuce, bacon, grilled chicken, caesar dressing, garlic croutons and parmesan

Asian Fish Stew 227:-
Salmon, cod, prawns, mussels, coconut milk, pak choy, edamame, sesame noodle salad

Vegan Rice Bowl 169:-
Soy marinated mushrooms, kimchi, bean sprouts, pickles, crispy onions, chili dressing, sesame

Japanese Steak Chimichanga 169:-
Yakiniku sauce, sesame mushrooms, caramelized onion, cheese, fries with mayo

Korean Fried Chicken Burger 169:-
Asian slaw, sesame gochujang sauce, fries

Prime Rib Beef Burger 195:-
Brioche, bacon, cheese, fries

SWEETSTUFF

Churros | Cinnamon, Hazelnut 85:-

PIZZA

175:-

Capricciosa

Tomato, Mozzarella, Mushroom, Ham

Salami

Tomato, Mozzarella, Salami of the day

Chevré |

Tomato, Mozzarella, Chevré, Peppers, Parmesan

Margherita

Tomato, Mozzarella, Basil, Olive oil

145:-

BAR SNACKS

Olives

65:-

Smoked almonds

65:-

Potato chips | Parmesan, Sea salt

45:-

Salted peanuts

30:-

Potato fries with mayo

55:-

SUPERIOR SNACKS

Charcuteries | Selection of charcuteries, bread, olives

227:-

GIN & TONIC

GT's are great! GT's has many faces. . . My way, your way, the right way, the crazy way. Have it any way you want.

STANDARD GIN

155:-

Beefeater, Beefeater Pink, Plymouth, Republica

TOP SHELF GIN

165:-

Sthlm Bränneri Dry, Hendricks, Hendricks Solstice, Sipsmith

LUXURY GIN

175:-

Brooklyn Small Batch, Monkey 47, Sthlms Bränneri: Oak/Navy

CLASSIC COCKTAILS

We can make any cocktail, more or less. Here are some we like and some we forgot about..

AVIATION Hendricks MS, Lime, Maraschino, violette	155:-
AMARETTO SOUR Amaretto, Brugal XV, Lime, Egg white, AB	155:-
BLOODY MARY Olmeca Altos, Tomato, Secret BM recipie	155:-
BOULEVARDIER Four Roses Single Barrel, Campari, Chinato	175:-
BRANDY CRUSTA Martell VS, Cointreau, Maraschino, Lemon	155:-
DAIQUIRI Havana 3, Lime, Syrup	155:-
DRY MARTINI Stockholm Dry, Mancino Secco, OB	175:-
CAIPIRINHA Sagatiba, Lime, Agave	155:-
CORPSE REV #2 Beefeater, Cointreau, Lillet, Lemon, Absinthe	155:-
COSMOPOLITAN Absolut Vodka, Cointreau, Cranberry, Lime	155:-
ESPRESSO MARTINI Licor 43, Brugal XV, Espresso, Agave, CB	155:-
FRENCH 75 Beefeater, Lemon, Champagne	155:-
HANKY PANKY Stockholm Dry, Mancino Rosso, Fernet Branca	155:-
IRISH COFFEE Tullamore Dew, Coffee, Cream	155:-
LAST WORD Beefeater, Chartreuse, Maraschino, Lime	155:-
MANHATTAN Wild Turkey Rye, Mancino Rosso, AB	175:-
MOJITO Brugal, Lime, Mint	155:-
OLD CUBAN Brugal XV, Lime, Mint, Champagne	155:-
OLD FASHIONED Makers Mark, Sugar, AB	165:-
PENDENNIS Hendricks MS, Abricot, Lime, PB	155:-
PENICILLIN Balvenie Peat Week, Tully, Honey, Ginger, Lemon	175:-
PINA COLADA Brugal Blanco, Pineapple, Coco Lopez, Love :)	155:-
QUEENS PARK SWIZZLE Brugal XV, Lime, Mint, Agave, PB, AB	155:-
SAZERAC Sazerac Rye, Martel VS, Absinthe, PB, AB	175:-
SINGAPORE SLING Beefeater, Cointreau, D.O.M, Cherry, Love :)	155:-
SIDECAR Martell VS, Cointreau, Lemon	155:-
TOM COLLINS Beefeater, Lemon, Sugar, Soda	155:-
TOMMYS MARGARITA Olmeca Altos, Lime, Agave	155:-
WHISKEY SOUR Jim Beam, Lemon, Sugar, AB, Egg white	155:-
WHITE LADY Beefeater, Cointreau, Lemon	155:-

BEER & CIDER

TAP

Carlsberg Hof Lager, DEN, 4,2%	63:-
Bomble Bee 17 Hoppy lager, SWE, 4,7%	74:-
JACK IPA Session IPA, SWE, 4,5%	82:-

BOTTLED

Angelo Poretti Lager, ITA, 5,5%	74:-
100W IPA West Coast IPA, SWE, 6,8%	92:-
1664 Blanc Wheat beer, FRA, 5,0%	79:-
Galipette Dry apple cider, FRA, 4,5%	82:-
Somersby Sweet pear cider, ITA, 5,5%	74:-

NON ALCOHOLIC

Carlsberg Lager, SWE, 0,5%	45:-
Brooklyn Special Effects Hoppy lager, SWE, 0,4%	49:-
Galipette Jus de Pomme Dry apple cider, FRA, 0,0%	56:-

WINE SELECTION

RED

	GL BTL
2017 Old School Syrah	105:- 475:-
Syrah, False Bay Vineyards, RSA	
2017 "La Dame Rousse" Lirac	135:- 610:-
Grenache/Syrah, Domaine de la Mordorée, FRA	
2015 Roda	165:- 800:-
Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA	
2018 Pinot Noir	155:- 775:-
Bouchard Pere et Fils, Burgundy, FRA	

WHITE

	GL BTL
2017 Slow Chenin Blanc	105:- 475:-
False Bay Vineyards, RSA	
2017 Albariño	115:- 550:-
Ramón Bilbao, SPA	
2017 Kamptal DAC Riesling	125:- 625:-
Schloss Gobelsburg, Kamptal, AUT	
2017 Dry Furmint Bio	130:- 650:-
Tokaj Hetszolo, Tokaj, HUN	
2017 Sancerre	145:- 725:-
Sauvignon Blanc, André Vatan, Sancerre, FRA	
2016 Petit Chablis	150:- 750:-
Domaine des Hâtes, Chablis, FRA	

SPARKLING

Cava	105:- 630:-
Pares Balta, Penedes, SPA	
Champagne	155:- 930:-
Tattinger Brut, Champagne, FRA	
Sparkling Tea Blue	70:- 350:-
Non Alcoholic, Copenhagen, DEN	
2007 Comtes de Champagne	2 200:-
Tattinger, Grand Cru, Blanc de Blancs, Champagne, FRA	
2017 Phaunus	825:-
Alvarelhãu/Vinhãu, Adega Aphros Wine, Vinho Verde, POR	
2009 Brut Cuvée	1 050:-
Wiston Estate, South Downs, ENG	

ROSE

2019 Saint Louis de Provence	105:- 525:-
Estandon Vignerons, Provence, FRA	