

## BEER & CIDER

### TAP

Carlsberg Hof   Light 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   Light 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   Light 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:-

### SUPERIOR SNACKS

Charcuteries   Selection of charcuteries, bread, olives	165:-
Cheese plate   Todays cheese, fig chutney, crackers	125:-

### BAR SNACKS

Olives	65:-
Smoked almonds	65:-
Potato chips   Parmesan, Sea salt	45:-
Salted peanuts	30:-
Potato fries with mayo	55:-

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

### PIZZA

Capricciosa   Tomato, Mozzarella, Mushroom, Ham	175:-
Salami   Tomato, Mozzarella, Salami of the day	
Chevré   Tomato, Mozzarella, Chevré, Peppers, Parmesan	
Margherita   Tomato, Mozzarella, Basil, Olive oil	145:-

### Caesar salad

Romaine lettuce, bacon, grilled chicken, caesar dressing, garlic croutons and parmesan	179:-
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### Asian Fish Stew

Salmon, cod, prawns, mussels, coconut milk, pak choy, edamame, sesame noodle salad	227:-
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### Vegan Rice Bowl

Soy marinated mushrooms, kimchi, bean sprouts, pickles, crispy onions, chili dressing, sesame	169:-
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### Japanese Steak Chimichanga

Yakiniku sauce, sesame mushrooms, caramelized onion, cheese, fries with mayo	169:-
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### Korean Fried Chicken Burger

Asian slaw, sesame gochujang sauce, fries	169:-
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### Prime Rib Beef Burger

Brioche, bacon, cheese, fries	195:-
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## SPARKLING

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

## ROSE

<b>2019 Saint Louis de Provence</b>	105:-   525:-
Estandon Vignerons, Provence, FRA	

## WINE SELECTION

### RED

2017 Old School Syrah	GL   BTL
Syrah, False Bay Vineyards, RSA	105:-   475:-
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

2017 Slow Chenin Blanc	GL   BTL
False Bay Vineyards, RSA	105:-   475:-
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	

## CLASSIC COCKTAILS

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

### AVIATION

Stockholm Dry, Maraschino, Quaglia Viol, Lime 155:-

### AMARETTO SOUR

Amaretto, Brugal XV, Lime, Egg white, AB 155:-

### BLOODY MARY

Olmecca Altos, Tomato, Secret BM recipie 155:-

### BOULEVARDIER

Four Roses Single Barrel, Campari, Chinato 175:-

### BRANDY CRUSTA

Martell VS, Cointreau, Maraschino, Lemon, AB 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:-

<b>FRENCH 75</b> Beefeater, Lemon, Champagne	155:-	<b>SAZERAC</b> Sazerac Rye, Grönstedts XO, Absinthe, Sugar, PB, AB	175:-
<b>HANKY PANKY</b> Stockholm Dry, Mancino Rosso, Fernet Branca	155:-	<b>SINGAPORE SLING</b> Beefeater, Cointreau, D.O.M, Cherry, Love :)	155:-
<b>IRISH COFFEE</b> Tullamore Dew, Coffee, Cream	155:-	<b>SIDECAR</b> Martell VS, Cointreau, Lemon	155:-
<b>LAST WORD</b> Beefeater, Green Chartreuse, Maraschino, Lime	155:-	<b>TOM COLLINS</b> Beefeater, Lemon, Sugar, Soda	155:-
<b>MANHATTAN</b> Wild Turkey Rye, Mancino Rosso, AB	175:-	<b>TOMMYS MARGARITA</b> Olmeca Altos, Lime, Agave	155:-
<b>MOJITO</b> Brugal, Lime, Mint	155:-	<b>WHISKEY SOUR</b> Jim Beam, Lemon, Sugar, AB, Egg white	155:-
<b>OLD CUBAN</b> Brugal XV, Lime, Mint, Champagne	155:-	<b>WHITE LADY</b> Stockholm Dry, Cointreau, Lemon	155:-
<b>OLD FASHIONED</b> Makers Mark, Sugar, AB	165:-	<b>GIN &amp; TONIC</b> 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.	
<b>PENDENNIS</b> Hendricks MS, Abricot, Lime, PB	155:-	<b>STANDARD GIN</b> Beefeater, Beefeater Pink, Plymouth, Republica	135:-
<b>PENICILLIN</b> Balvenie Peat Week, Tully XO, Honey, Ginger, Lemon	175:-	<b>TOP SHELF GIN</b> Sthlm Bränneri Dry, Hendricks, Hendricks Solstice, Sipsmith	155:-
<b>PINA COLADA</b> Brugal Blanco, Pineapple, Coco Lopez, Love :)	155:-	<b>LUXURY GIN</b> Brooklyn Small Batch, Monkey 47, Sthlms Bränneri: Oak/Navy	175:-
<b>QUEENS PARK SWIZZLE</b> Brugal XV, Lime, Mint, Agave, PB, AB	155:-		