

## CLASSIC TWISTS

135

### BLQ ESPRESSO MARTINIQUE

We love coffee. We love cocktails. We love you!

*Brugal XV, Licor 43, Espresso, Choco Bitters*

### BLQ IRISH COFFEE

You love coffee. You love Whiskey. You'll love us!

*Tullamore DEW XO, Secret Recipe Syrup, Coffee, Caramel & Vanilla Cream*

### BLQ BLOODY MARIACHI

Some say that bloodies are best enjoyed daytime. So we made a timeless twist with influences from around the world. Have it whenever YOU want!

*Olmecca Altos, Homemade Bloody Mix, Tomato Juice*

## GROGS & HIGHBALLS

135

This is the guilty pleasure section, with the big difference that we don't feel guilty at all loving this stuff. Easy drinking - no fuzz, no fights. Just pure happiness in a glass!

### HENDRICKS INTERLUDE

Hendricks Gin with cucumber lemonade & orange bitter

### LAID-BACK MOJITO

Brugal Blanco with mint lemonade

### PENDENNIS HIGHBALLTAILS

Hendrick's Midsummer Solstice with Abricot, Lemon, Agave & Peychauds Bitter

### GREYHOUND GROG

Absolut Vodka with pink grape, lime and Himalayan Salt

## ARC COCKTAILS VOL 2

135:-

Welcome to Arc! You're just about to have a magical evening filled with food and drinks. We've made a list of favorites, tweaked with asian spirits and flavours to open up your pallet. For our drinks we use Shōchū, a japanese destillate, mixed with fresh ingredients and homemade syrups. Enjoy and have a great experience!

### KISHU NEGRONI

A Japanese twisty of the classic Negroni. Not quite as bitter, but just as perfect. Enjoyed over ice.

*Shiso Umeshu, Sakura Vermouth, Campari*

### ORAL TRADITION

Traditional gathering of friends, where decency, good manners and the social graces are in focus. That's the feeling you get from sipping this drink, inspired by the Pendennis Club Cocktail, Louisville, Kentucky. Kanpai!

*Kasutori Onta Black Label, Apricot, Lemon, Lemongrass, Peychauds Bitter*

### STORY WRITERS DAIQUIRI

The inspiration for this drink comes from the famous writer Hemingway's journeys through asia. It's clean, delicious and tells its own story

*Michi He Sougo, Yuzu, Maraschino, Pink Grape, Lime, Coriander*

### TENGOKU SQUARE CIRCLE

It's fresh, it's fruity' it's classic. Shochu, raspberries, spice and a hint of caramel. This Cocktial is inspired by the Clover Club, Early 20th C, Philadelphia.

*Joatsu Toyonagakura, Caramel, Lemon, Raspberry, Tabasco, Aquafaba*

## BEER & CIDER

### DRAFT BEERS

Carlsberg Hof *DEN, 4,2%, Light Lager* 20cl | 40cl

32 | 63

### BOTTLED BEERS & Cider

Angelo Poretti *ITA, 5,5%, 33cl, Light Lager* 74

NCB Hoppy Daze *SWE, 6%, 33cl, New England IPA* 95

1664 Kronenbourg Blanc *FRA, 5,0%, 33cl, Wheat Beer* 79

Somersby *DEN, 4,5%, 33cl, Pear Cider* 72

Galipette Cidre Brut *FRA, 4,5%, 33cl, French Cider* 82

## SAKE & UMESHU

4cl | 9cl | 18cl

Dewazakura Omachi Sake, Junmai Ginjo 65 | 140 | 255

Yamatoshizuku Sake, Junmai Ginjo 60 | 130 | 235

Homare Banshu Yamadanishiki, Junmai Daiginjo 75 | 160 | 295

Daishichi Kimoto Classic, Junmai Shu 70 | 150 | 275

Kamoizumi Summer Snow, Nigori Ginjo 72 | 162 | 305

Bikkuri Gyoten, Junmai Shu (Sparkling) 105 | 210

Fukuyu Awasaki, Junmai Shu (Sparkling) 65 | 140

Choya Extra Year, Umeshu 70 | 150

Kozaemon Yuzu, Junmai Shu 65 | 140

## RED WINES

2016 Classic Cabernet Sauvignon 130 | 650:-

Beringer, California, USA

2017 Pinot Noir 155 | 775:-

Pinot Noir, Mud House, Marlborough, NZ

2016 Hirsch Pinot Noir Reserve 1650:-

Hirsch Vineyards, Sonoma, USA

2013 Santenay Vieilles Vignes 1150:-

Pinot Noir, Vincent Girardin, Bourgogne, FRA

2016 Châteauneuf-du-pape "La Dame Voyageuse" 1400:-

Grenache, Domaine de la Mordorée, Rhône, FRA

2015 Cuvée Bertrand 750:-

Schloss Gobelsburg, Kamptal, AUT

2015 Nebbiolo d'Alba Valmaggiore 1050:-

Luciano Sandrone, Piemonte, ITA

2016 Chianti Classico 800:-

Sangiovese, Montesecondo, Chianti, ITA

2012 Roda I 1150:-

Tempranillo, Bodegas Roda, Rioja, SPA

2014 Las Higueras Vineyard Cabernet Franc 995:-

Garage Wine Company, D.O. Secano Interior Coelmo, CHI

## ROSÉ WINES

2017 Gobelsburg Rosé 105 | 525 | 1050:-

Zweigelt, Schloss Gobelsburg, Niederösterreich, AUT

## SWEET WINES

2012 Beerenauslese Terrassen 135 | 800:-

Riesling, Domaine Wachau, AUT

2008 Furmint "5 Puttunynos" 155 | 1250:-

Tokaj Hetszolo, Tokaj, HUN

## ARC WINE SELECTION

### CHAMPAGNE & OTHER SPARKLING

MV Taittinger Brut

2007 Comtes de Champagne Grands Cru BdB

MV Parés Baltà Organic

Parés Baltà, Penedes, SPA

2009 Wiston Estates Brut Cuvée

Wiston Estates, South Downs, ENG

### WHITE WINES

2017 Kamptal DAC Riesling

Schloss Gobelsburg, Kamptal, AUT

2017 "Rotschiefer" Riesling Kabinett

Van Volxem, Mosel, GER

2017 Riesling Schlossberg Grand Cru

Domaine Wienbach, Alsace, FRA

2017 Grüner Veltliner "Ried Steinsetz"

Schloss Gobelsburg, Kamptal, AUT

2016 Grüner Veltliner "Smaragd Ried Achleiten"

Domäne Wachau, Wachau, AUT

2017 Petit Chablis

Chardonnay, Domaine Guillame Vignaud, Chablis, FRA

2016 PUILLY-FUISSÉ TÊTE DE CRU

Chardonnay, Chateau Fuissé, Bourgogne, FRA

2015 Pernand-Vergelesses Vieilles Vignes

Chardonnay, Vincent Girardin, Bourgogne, FRA

2018 Albariño

Bodegas Albamar, Rias Baixas, SPA

2016 En Quatre Vis

Savagnin, Domaine des Marnes Blanches, Jura, FRA

GL | BTL

140 | 840:-

2200:-

105 | 630:-

1050:-

125 | 625:-

800:-

1250:-

155 | 775:-

995:-

800:-

900:-

1050:-

725:-

900:-

## NON ALCOHOLIC DELIGHTS

75:-

Sober? Doesn't mean you're not drinking. Enjoy these with a clear mind, a clean conscious and a great smile!

Raspberry Masquerade

Lemon, raspberry and tabasco. In a Rocks glass, topped with Ginger beer.

Pulp Fiction

Lemon, passionfruit and vanilla. In a Rocks glass, topped with sparkling tea.

Sentimental Substance

Lemon, pink Grapefruit, agave Honey and fig sorbet. In a Coupette, topped with sparkling tea.

## NON ALCOHOLIC BEER & CIDER

Brooklyn Special Effects

49:-

USA, 0,4%, 35,5CL, Non Alco Hoppy Lager

Carlsberg Alcohol Free Organic

45:-

DEN, 0,5%, 33CL, Non Alco Lager

Galipette Jus De Pomme

56:-

FRA, 0,0%, 33CL, Non Alco Cider

## NON ALCOHOLIC SPARKLING

GL | BTL

Sparkling Tea

70 | 290:-

Copenhagen, DEN, 75cl

MV Eins Zwei Zero

80 | 480:-

Riesling/Pinot Noir, Joseph Leitz, Rheingau, GER

## OCEAN EXPERIENCE

775:-/pp

(min 2 persons)

No stone left unturned, go for the Ocean Experience and have one of everything.

### FROM THE OCEAN

#### Scallop and pan fried shiitake

155:-

with romanesco, & mushroom tea

Pilgrimsmusla med shiitake, romanesco & svamp te



#### Singapore style chili crab

165:-

with fried chinese bread

Singapore style chili krabba med friterad kinesiskt bröd



#### Baked pike-perch and miso glaze

145:-

with dried soy and fried algae

Bakad gös med miso glaze, torkad soya och friterade alger



#### Langoustine tails with oyster emulsion and jalapeño

185:-

Halstrade havskräfstjärtar med ostronemulsion och jalapeño



#### Crudo of scallops and cod

185:-

with avocado and lemon

Crudo på pilgrimsmusla och torsk med avokado och citron



### VEGETARIAN OPTION

#### Celeriac with apple and 3 varieties of mushroom

140:-

Rotselleri med äpple och tre varianter på svamp



\*Not part of Ocean tasting\*

## ARC EXPERIENCE

645:-/pp

(min 2 persons)

If you want to try some of our signature dishes in one go. You will start with the chef's choice of starter followed by the sharing style Korean feast, finish with a choice of ice cream or sorbet!

### EAT KOREAN

425:-/pp

Ssäm style sharing main course, served to all guests at the table

"General Tso" chicken

Sechuan pepper fried ribeye

Teriyaki baked pork belly

Vegetarian option:

\*General Tso's deep fried tofu\*

Braised lotus root

### SWEETS

Apple sorbet, dulce de leche, fried rice paper 

105:-

Smoked vanilla ice cream, fried bao, yuzu, ginger 

105:-

ETC - Espresso, truffle, Calvados

135:-

Chocolate truffle

35:-



GLUTEN FREE



LACTOSE FREE

Please inform our staff of your allergies