

Where am I?

This bar was started and built in 2016 by bartenders. We love high quality cocktails, and wish to share this love with you.

We can shake and stir in a number of ways, straight up, on the rocks or with a twist. Please ask us for any classics or tell us what you like and we'll whip something up in a flash.

No questions are stupid, and we're happy to help you find just the right drink, just ask our staff.

Our menu.

Our menu is designed both for the pro cocktail drinker and the novice.

You can see what type of glass the cocktail comes in to the left.

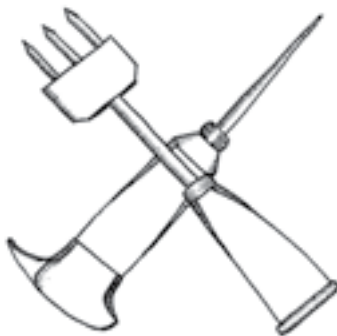
In the middle you have the ingredients and the method of mixing.

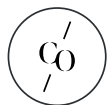
To the right, you will find a short description of the cocktails flavours.







Care/of

By bartenders for guests.






— C/OCKTAILS —

	THE PIÑA WALK <i>(Ingredients)</i> Amaro nonino, coconut, c/o rum blend 24 month pineapple shrub <i>(Method)</i> Stir and served in dubble OF <i>(Garnish)</i> Orange zest	<i>(Taste)</i> Fresh and boozy take on a piña colada. with a touch of bitterness	139kr
	LOOK AT THE STARS <i>(Ingredients)</i> Purity vodka, cocchi americano, lemon, tropical tea, melzer nordic tonic, orange blossom <i>(Method)</i> Shake and build, top with tonic <i>(Garnish)</i> Clear ice	<i>(Taste)</i> Fresh & Dry with a floral touch	129kr
	DETOX <i>(Ingredients)</i> Akvavit infused with roasted celery, tarragon, green chartreuse, citric acid <i>(Method)</i> Stirr and strain on big ice <i>(Garnish)</i> Large ice cube	<i>(Taste)</i> A autumn detox, light, fresh with a touch of herbs	129kr
	DONKEY KONG <i>(Ingredients)</i> Cocoa butter washed Bourbon, Amontillado sherry, Banana, bitters, coffee oil, <i>(Method)</i> stirred	<i>(Taste)</i> A perfect boozy autumn cocktail, flavorfull and touch of the tropics	139kr



— C/OCKTAILS —

	LENA <i>(Ingredients)</i> Grönstedts VSOP, calvados, pear, vanilla cardamom shrub, noilly prat, soda <i>(Method)</i> Shake and build, soda <i>(Garnish)</i> Iceball	<i>(Taste)</i> A great pick me up, fresh tart with a boozy touch	149kr
	WILD CARD <i>(Ingredients)</i> Test yourself and your tastebuds, see where your mind goes? <i>(Method)</i> Dry shake, strain in to black coupe <i>(Garnish)</i>	<i>(Taste)</i> Mellow, soft and tart.	129kr
	INDY HIPSTER FLIP <i>(Ingredients)</i> Torres brandy, care/of rum blend, chai tea, condensed milk, whole egg <i>(Method)</i> Shaken, served over ice <i>(Garnish)</i> Grated Nutmeg	<i>(Taste)</i> A flip is a must in autumn. Boozy with a nice natural sweetness.	139kr
	FLIGHTLESS <i>(Ingredients)</i> Plymouth Gin, Tio Pepe sherry, Apple, Fennel <i>(Method)</i> Shake and strain <i>(Garnish)</i> Absinthe Spray	<i>(Taste)</i> Fresh, Dry and tart	139kr



— GIN & TONIC —

Plymouth London Dry (UK), lemon, coffee beans, Meltzer Nordic Tonic.
135:-

Martin Miller London Dry (UK/ISL), grapefruit, Meltzer Nordic Tonic.
145:-

Geranium Gin (DK), grapefruit, Meltzer Nordic Tonic.
145:-

Hernö (SWE), lemon peel, Meltzer Nordic Tonic.
155:-

Spirit of Hven Navy Strength (SWE), lemon, Meltzer Nordic Tonic.
155:-

Gin Mare (SPA), Olive, Meltzer Nordic Tonic.
165:-

Brooklyn Gin(USA), lemon zest, Meltzer Nordic Tonic.
165:-

Napue Rye Gin (FIN), cranberry or burnt rosemary, Meltzer Nordic Tonic.
165:-



— MOCKTAILS —

non-alcoholic cocktails

JUICEPHINE 65kr

(ingredients)

**Orange, oleo saccharum,
lemon, sugar, cream, aquafaba**

(Taste)

**Light, fluffy, like a really fresh
and cooling milkshake**



FALL FOR IT 65kr

(Ingredients)

**Ginger beer, falernum, lime,
aquafaba, grenadine**

(Taste)

**Short, fizzy, sweet and sour
A real refresher**



COFFEE TONIC 65kr

(Ingredients)

Espresso, meltzer nordic tonic

(Taste)

**Like a sparkling coldbrew with
hints of elderflower**



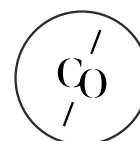
LEMONADES 65kr

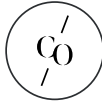
(ingredients)

**Ask your bartender for recommendation,
made with seasonal fruits**

(Taste)

**Can be made tart or sweet,
depending on what you like**





— BEER & WINE —

BEER

ON TAP

Lager, Estrella (SPAIN) 62kr

BOTTLE BEER

Plasma, Hazy IPA, Rocket Brewing (SE) 84kr

Hyperion, Lager, Raj Raj(SE) 84kr

A gallon of hallon, Florida Weisse, Raj Raj(SE) 84kr

Passion Statement, Florida Weisse, Raj Raj(SE) 84kr

Stationen, Pale Ale, Raj Raj (SE) 84kr

Run to the pils, Pilsner, Amundsen (NO) 78kr

How to tear down this wall, berliner, This is how (SE) 84kr

Delicious, IPA, Stone (gluten free) (USA) 84kr

Apocalyptic thunder juice, new england IPA (NO) 84kr

NON ALCOHOLIC BEERS

Sigtuna N.A.P.A - pale ale (SE) 40kr

WINE

RED

Changes with the weather, ask staff about grape and country.

105kr / 440kr

WHITE

Changes with the weather, ask staff about grape and country.

105kr / 440kr

ROSÉ

Changes with the weather, ask staff about grape and country.

105kr / 440kr

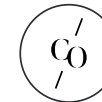
SPARKLING

Changes to match our cocktails, ask staff about grape and country.

105kr / 495kr

BOTTLES

Laherte Freres - Blanc de Blanc
570kr



— FOOD & SNACKS —

SNACKS

BREAD WITH OLIVE OIL.

MARINATED OLIVES.

ROOTVEGETABLE CHIPS.

SMOKED & SALTED ALMONDS.

HONEYROASTED ALMONDS.

CORNICHONS.

40kr/st

FOOD

SEASONAL HUMMUS & OLIVES

-ask your waiter for what flavor in season. 119kr

COLD CUTS - selected meats

from Limhamns vilt o kött
159kr

THREE KINDS OF CHEESE

-selected from Ost o Vänner
129kr

SARDELLES - grilled lemon

majo, sourdough bread
135kr

RILLET - pickled onions,

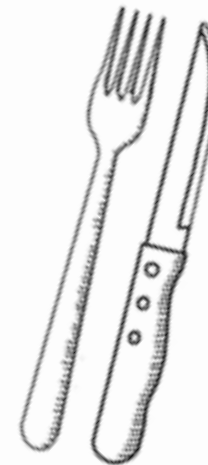
grilled lemon majo, sourdough bread
135kr

FOIE GRAS - cranberry dust,

beetroot sprouts, sourdough bread
135kr

PORK CHEEK WITH JACK

FRUIT - sourdough bread
145kr



PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.