

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.

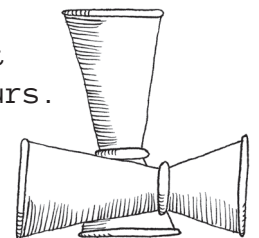
Our menu.

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.

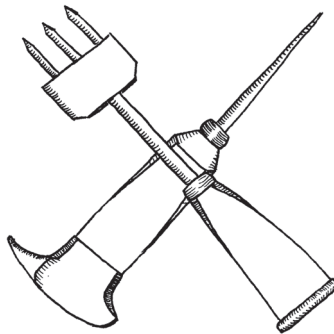
In the middle you have the ingredients and the method of mixing.

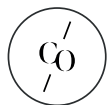
To the right, you will find a short description of the cocktails flavours.





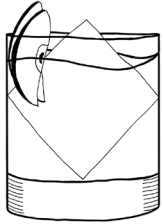

Care/of

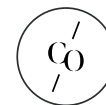
By bartenders for guests.



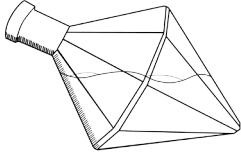


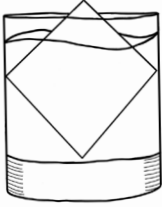


— C/OCKTAILS —

	<p>3 YEARS IN THE MAKING <i>(Ingredients)</i> Purity vodka, blueberry and rosmarin vinegear, lime, sugar, grenadine, bubbles <i>(Method)</i> Built in to a highball shake and top up with bubbles. <i>(Garnish)</i> Roasted barley</p>	<p><i>(Taste)</i> Fresh, spicy with a hint of bitterness</p>	129kr
	<p>LAST BUBBLES <i>(Ingredients)</i> Brokers gin, yellow chartruese, maraschino, lemon, honey and matcha foam <i>(Method)</i> shake and top with foam <i>(Garnish)</i></p>	<p><i>(Taste)</i> Fresh & tart with flavors of dark berries</p>	129kr
	<p>THEM APPLES <i>(Ingredients)</i> Duck fat infused Woodford reserve and calvados, time syrprosemary bitters <i>(Method)</i> Stir and strain over block ice <i>(Garnish)</i> Dried Apple</p>	<p><i>(Taste)</i> Sweet delight! Nutty, creamy & wonderful</p>	129kr
	<p>Ture Sventons <i>(Ingredients)</i> Absolut Extrakt, orgeat, cream <i>(Method)</i> Shake <i>(Garnish)</i> Small semla</p>	<p><i>(Taste)</i> Guilty pleasure at its finest! Eat an semla every day!</p>	139kr



— C/OCKTAILS —

	<p>REVERSED CASK AGED BRONX <i>(Ingredients)</i> Hven rye, blend of sweet vermouth and dry vermouth, amer picon, maraschino <i>(Method)</i> Stirr and strain <i>(Garnish)</i> Orange zest</p>	<p><i>(Taste)</i> Fresh & sour with flavors of fruits and berries</p>	139kr
	<p>GUESS WHAT <i>(Ingredients)</i> Test yourself and your tastebuds, see where your mind goes? <i>(Method)</i> Build to large rocks glass <i>(Garnish)</i> Orange peel</p>	<p><i>(Taste)</i> Mellow, soft and mild, breakfast for champions</p>	129kr
	<p>EXCLUSIVE COSMO <i>(Ingredients)</i> Naked Grouse scotch, coriander seed & red sichuan pepper soda <i>(Method)</i> Build in to a highball <i>(Garnish)</i> Angostura bitter float</p>	<p><i>(Taste)</i> An ancient highball made in a new form, boozy and enjoyable</p>	129kr
	<p>DJUNGLE JUICE TORINO <i>(Ingredients)</i> C/O vermouth blend, coffe, anis <i>(Method)</i> Stir <i>(Garnish)</i> Orange zest</p>	<p><i>(Taste)</i> Tart, bitter, sweet, something like a negroni</p>	129kr



— GIN & TONIC —

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

Martin Miller London Dry (UK/ISL), cranberries, black pepper, 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:-

Daffys (SCOT), lime, mint, Meltzer Nordic Tonic.
155:-

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



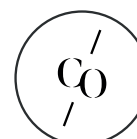
(Taste)
Short, fizzy, sweet and sour
A real refresher

COFFEE TONIC 65kr
(Ingredients)
Espresso, meltzer nordic tonic

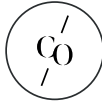
(Taste)
Like a sparkling coldbrew with
hints of elderflower



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, Grängesbergs (SE) 62kr

A ship full of ipa, Brutal Brewing (SE) 64kr

BOTTLE BEER

Four Stroke IPA, Höganäs bryggeri (SE) 74kr

Tale of the wale, wheat, Brutal brewing (SE) 74kr

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

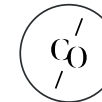
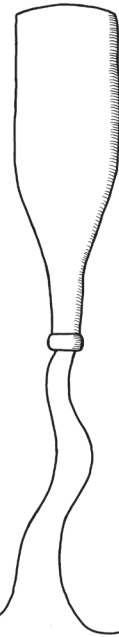
SPARKLING

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

BEETROOT HUMMUS & OLIVES

Served with grilled sourdough bread and olive oil. 119kr

COLD CUTS

Marsvinholms slott, choice of cold cuts served with cornichons, grilled sourdough bread and olive oil. 159kr

THREE KINDS OF CHEESE

Ost & Vänner's choice of cheese, served with flatbread and marmalade. 159kr

SARDELLES

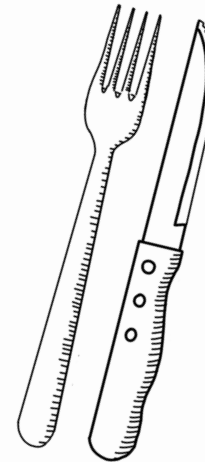
Served with lemon, grilled sourdough bread and olive oil. 159kr

(Our sourdough bread is from St: Jacobs stenugnsbageri)

SWEET

I SCREAM FOR ICE CREAM

Mat och chokladstudion's amazing popsicle, perfect for warm days. 50kr



PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.