

## 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.

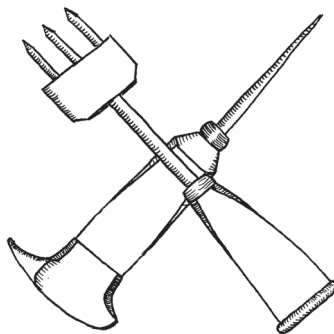
In the middle you have the ingredients and the method of mixing.

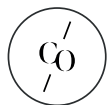
To the right, you will find a short description of the cocktails flavours.



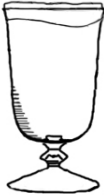

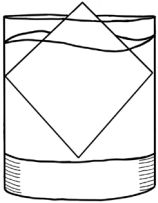

## Care/of

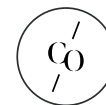
By bartenders for guests.



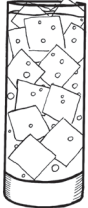





— C/OCKTAILS —

	<p><b>FLAMINGO FIZZ</b> (Ingredients) Hven sommerspirit, rhubarb infused Skåne akvavit, lime, cream, aquafaba, pink grape soda (Method) Dry shake, shake and strain in to a highball, top with soda (Garnish) Rhubarb</p>	<p>(Taste) Fresh cocktail with the first cuts of rhubarb of the season</p>	139kr
	<p><b>LAST BUBBLES</b> (Ingredients) Care/of rum blend, lime, sugar, pineapple, cherry heering, benedictine dom (Method) shake and top with foam (Garnish) Honey and orange foam</p>	<p>(Taste) Fresh &amp; tart with flavor of herbs and tea</p>	129kr
	<p><b>DETOX</b> (Ingredients) Akvavit infused with roasted celery, tarragon, green chartreuse, citric acid (Method) Shake and strain on big ice (Garnish) Tarragon leaf</p>	<p>(Taste) A summer detox, light, fresh and a touch of herb</p>	129kr
	<p><b>BLUSH</b> (Ingredients) Strawberry gin, cocchi rosa, lemon, sugar, anis, soda (Method) Shake and top with soda (Garnish) Mint spring, raspberries</p>	<p>(Taste) A thirst quenching cocktail, fresh and fruity</p>	139kr



— C/OCKTAILS —

	<p><b>NAVY SLING</b> (Ingredients) Care/of rum blend, pineapple, cherry heering, lime, sugar benedictine dom (Method) Shake and build (Garnish) Dried pineapple</p>	<p>(Taste) Max serve per guest: 2 per night, boozy and fruity</p>	149kr
	<p><b>WILD CARD</b> (Ingredients) Test yourself and your tastebuds, see where your mind goes? (Method) Dry shake, strain in to black coupe (Garnish) Unknown</p>	<p>(Taste) Mellow, soft and tart.</p>	129kr
	<p><b>UNLIKELY</b> (Ingredients) Raspberry gin, aperol, carpano bianco, maraschino (Method) Stired, served over ice ball (Garnish) Orange zest</p>	<p>(Taste) 1919, there year Negroni happened. This summer version is a must!</p>	139kr
	<p><b>VIOLINI</b> (Ingredients) White peach, violet, alot of bubbles (Method) Build in to glas (Garnish) Peach popsticle</p>	<p>(Taste) Tart, sparkling and amazing for sunny days</p>	139kr



— GIN & TONIC —

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

**Martin Miller London Dry** (UK/ISL), tomato twig, 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:-

**Gunroom** (SWE), lime, 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



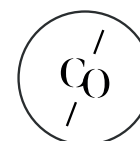
(*Taste*)  
Short, fizzy, sweet and sour  
A real refresher

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

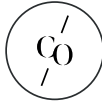
(*Taste*)  
Like a sparkling coldbrew with  
hints of elderflower



**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, Estrella (SE) 62kr  
A ship full of ipa, Brutal Brewing (SE) 64kr  
Migla - Hazy Ipa, Remmarlöv (SE) 89kr

**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**

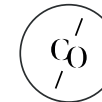
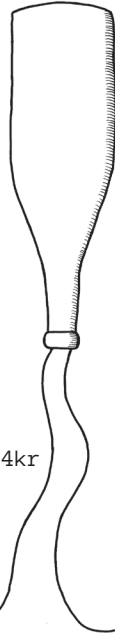
Changes with the weather, ask staff about grape and country.  
105kr / 440kr

**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 vilk o kött  
159kr

THREE KINDS OF CHEESE

-selected from Ost o Vänner  
129kr

SARDELLES - grilled lemon

majo, sourdough bread  
135kr

RILLET - pickled onions,

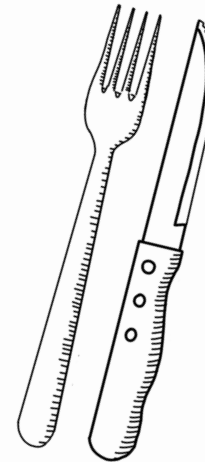
grilled lemon majo, sourdough bread  
135kr

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.