

## Varma drinkar

[hot drinks]

4cl 95:- / 6cl 128:-

### Irish Coffee

Jameson whiskey, farinsocker, kaffe & grädde

### Grisslinge Hill

Calvados, Mörk rom, espresso, farinsocker, grädde, torkat äpple

### Café de Bistraud

Kaluha, Bailey's Mint, espresso, grädde, mintercrisp

### Marsh-Malloy

Kaluha, Mörk rom, varm nougatchoklad, marshmallows

### Apple Pie

Apfelkorn, Jack Daniel's, Kaluha, kaffe, grädde, mandelbiskvier

### Coffee Choc Light

Cognac, brun kakaolikör, caffè latte, mjölkskum

### Tea Topsy

Bourbon, Grand Mariner, Angostura, rött te, honung, citron

## Kalla drinkar

[cold drinks]

4cl 95:- / 6cl 128:-

### Miss Belle

Mörk rom, Grand Mariner, brun kakaolikör

### Espressotini

Absolut Vanilia, Bailey's, espresso, grädde, kaffeböner

### Inez

Mörk rom, bananlikör, vit cacaolikör, grädde, kokosflingor

### Minute

Bailey's mint, brun cacaolikör, espresso, grädde, mintercrisp

### After Air

Absolut Raspberri, Licor 43, grädde

### Absolut Lightnes

Absolut Citron, Strega, bananlikör, citron

## Kaffe & Te

[caffè & tea]

Kaffe	26:-
Latte	35:-
Cappucino	32:-
Espresso- enkel/dubbel	20:-/25:-
Espresso Macciato enkel/dubbel	25:-/30:-
Te EKO rött, grönt, svart	28:-
Varm Choklad	30:-
med grädde eller marshmallows	35:-



## Dessert

[dessert]

### Bakad getost serveras med körsbärssorbet 95:-

Baked Chèvre cheese with cherry sorbet

~Errazuriz Late Harvest Sauvignon Blanc~

### Kall Hjortronsoppa 95:-

serveras med punchglass och mandelsticks

Cold Cloudberry soup with arrack ice cream and almondsticks

~Muscat de Baume Venise~

### Pepparsyltad Ananas 95:-

serveras med saltlakritsglass och en citrondröm

Pepper pickled Pineapple with licorice ice-cream and lemon cookie

~Matusalem Gran Reserva Solera 15 anos~

### Bistrauds Choklad fudge sundae 95:-

Bistrauds chocolate fudge sundae

~Pedro Ximénes~

### Crème brûlée med dagens smak och tillbehör 95:-

Crème Brûlée with today's condiments

~Chateau Simone Sauternes~

### Kaffegodis en variation på choklad och sött 45:-

Assorted chocolates and sweets

~en god avec...~

## Sött Vitt 6cl [sweet white]

Muscat de Beaumes Venise Muscat [Rhône, Frankrike]	63:-
Fontana Fredda Moncucco Moscato [Asti, Italien]	73:-
Chateau Simone Sauternes Semillion [Barsac, Frankrike]	120:-
Errazuriz Late Harvest Sauvignon Blanc [Casablanca, Chile]	73:-

## Sött Rött 6cl [sweet red]

Williams & Humbert Pedro Ximénes 12 Y.O	58:-
Pedro Ximénes [Jerez, Spanien]	
Smith & Woodhouse 10Y.O	76:-
Tawny Touriga Nacional/Touriga Francesa/Tinta Barroca [Alto Douro, Portugal]	
Dow's Fine Ruby Port	53:-
Tinta Roriz/Touriga Francesa/Tinta Barroca [Alto Douro, Portugal]	
Dow's Vintage Port 2000	33:-/cl
Touriga Nacional/Touriga Franca/Tinta Roriz [Alto Douro, Portugal]	

## Whisky

<b>[Singelmalt]</b>	<b>cl</b>
<b>Auchentoshan Three Wood Lowland</b> .....	24:-
<b>Laphroaig Islay</b> .....	24:-
<b>Bowmore 12 Y.0 Islay</b> .....	24:-
<b>Bowmore 25 Y.0 Islay</b> .....	116:-
<b>Bowmore Darkest 15 Y.0 Islay</b> .....	29:-
<b>Glenfarcas 105 cask Strength Speyside</b> .....	34:-
<b>Glenfarcas 12 Y.0 Speyside</b> .....	29:-
<b>Glenfarcas 21 Y.0 Speyside</b> .....	40:-
<b>Glenlivet 12 Y.0 Speyside</b> .....	29:-
<b>Glenlivet 18 Y.0 Speyside</b> .....	38:-
<b>[Blended]</b>	<b>cl</b>
<b>Ballentine's Finest</b> .....	20:-
<b>Chivas Regal</b> .....	28:-
<b>Famous Grouse</b> .....	22:-
<b>[Irländsk blended]</b>	<b>cl</b>
<b>Jameson</b> .....	22:-
<b>Jameson Special Reserve 12Y.0</b> .....	28:-
<b>[Amerikansk]</b>	<b>cl</b>
<b>Jack Daniels</b> .....	22:-
<b>Jack Daniels Single Barrel</b> .....	25:-
<b>Woodford Reserve Bourbon</b> .....	25:-
<b>Wild Turkey Kentucky Straight Bourbon</b> .....	25:-
<b>[Kanadensisk]</b>	<b>cl</b>
<b>Canadian Club 6 years old</b> .....	22:-

## Likör 18:-/cl [liqueur]

<b>Amaretto</b>	<b>Bailey's</b>
<b>Bailey's mint</b>	<b>Xanté</b>
<b>Cointreau</b>	<b>DOM Benedictine</b>
<b>Drambuie</b>	<b>Carlshamn Punsch</b>
<b>Frangelico</b>	<b>Grand Mariner</b>
<b>Kaluha</b>	<b>Mintu</b>
<b>Limoncello EKO</b>	<b>Southern Comfort</b>
<b>Sevefournier</b>	<b>Mintuu Black</b>
<b>Sambuca Molinari</b>	

## Cognac

	<b>cl</b>
<b>Martell VS</b> .....	22:-
<b>Martell VSOP Medaillon</b> .....	28:-
<b>Martell Cordon Bleu</b> .....	62:-
<b>Jon Bertelsen Prelude VSOP Brut</b> .....	24:-
<b>Jon Bertelsen Symphoni X0 Brut</b> .....	31:-

## Calvados

	<b>cl</b>
<b>Boulard Grand Solage</b> .....	22:-
<b>Boulard Vintage -86</b> .....	49:-
<b>Boulard X0</b> .....	25:-
<b>Jons Utvalgte Lys Calvados</b> .....	24:-
<b>Calvados Busnel VSOP</b> .....	30:-

## Grappa

	<b>cl</b>
<b>Masi Recioto di Amarone Mezzanella</b> .....	24:-
<b>Fior di vite</b> .....	24:-

## Rom

	<b>cl</b>
<b>Matusalem Gran Reserva Solera 15 anos</b> .....	25:-
<b>Havana Club Añejo Reserve</b> .....	25:-
<b>Havana Club Añejo Especial</b> .....	22:-
<b>Captain Morgan</b> .....	22:-

