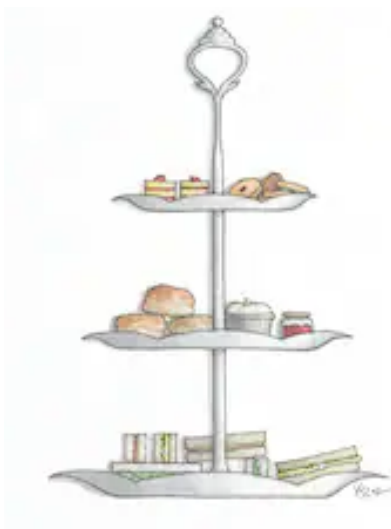


About MAP Petite Maison

MAP Petite Maison is a dedicated cocktail and whisky bar in Stockholm. They have the largest selection of Japanese whiskies in Sweden, special relationships with whisky distilleries including the likes of the Macallan and international flare.

Behind the business is the founder of the renowned cocktail bar, MAP Maison in London. The London venue has one of the largest selections of whiskies in Europe, top-rated afternoon tea, unique masterclasses and their own premium bottled cocktails. The concept is to be a home away from home. A place where the guest will be reminded of their roots through the cocktails, spirits, music, art, interiors and flavours. They work exclusively with premium and limited editions of the spirit brands they serve. This same concept is now at MAP Petite Maison in Stockholm.



Please Ask our Staff about our Gift Voucher, Gin Masterclass, Whisky Tasting or Cocktail Making Masterclass.

Some of our dishes contain allergens, please ask a member of staff for more details.

MAP Tapas Style Afternoon Tea Menu

Savoury

Caprese

Buffalo mozzarella, salt and chili avocado mash, sun dried tomato paste served on thin baguette.

The Spaniard

Baguette slice with buffalo mozzarella, chargrilled aubergine, black olive tapenade & sun-dried tomato.

Mini Iberico burger

Brioche bun filled with chicken, Asian pickled cucumber and Sriracha mayonnaise.

The Tart

Red pepper & cream cheese, sweet potato crunch and spring onion.

Maison Bruschetta

Toasted sourdough, vegan 'bacon jam', cherry tomatoes, white truffle oil and diced samphire.

Sweet

Mont Blanc

A curd cheese mousse with raspberries sponge cake and Italian meringue - delightful and fruity.

Red Velvet Cake

Red velvet sponge cake topped cream cheese frosting and raspberry crumb.

Selection of Macarons

Daily changing selection of classic macarons, including strawberry, matcha green tea, black sesame and many more.

Brownie

Intense and rich chocolate brownie with a chocolate ganache.

MAP Petite Maison Tea Menu

Traditional English Breakfast

Robust, deep and rounded, carries milk perfectly.

Classic Earl Grey

A traditional Earl Grey that will delight fans of this classic English tea.

Organic Chai

A blend of Assam and an aromatic mix of fresh herbs and spices.

Jade Tips

An extremely high-quality green tea. Mao Jian grows in the misty mountain air of Zhejiang. It has a clean, refreshing vegetal taste.

Jasmine Pearls

Naturally fragrant and smooth.

Lemongrass & Ginger

Vibrant, zingy Egyptian lemongrass paired with the aromatic flavours of Chinese ginger root producing a harmonious yet slightly spicy blend.

Red Berry & Hibiscus

A beautiful scarlet infusion, caffeine-free and bursting with fruit notes.



Cocktails

Lovely Bubbly

Blackberry liqueur, passionfruit syrup, topped up with champagne

Autumn's Lemon Drop

Absolute Vodka, Cointreau, Sea Buckthorn Syrup, Lemon Juice, Rhubarb Bitters

Sunshine in a Glass

Lemon Gin, Lillet Rosé, Rosé Wine, Pink Grapefruit, White Peach & Jasmine Soda, Chamomile & Jasmine Foam

Espresso Martini

Vodka, Kahlua, Espresso

MAP Tea Party

Cognac, Orange & Cinnamon, Blood Orange Umeshu, Jasmine & Red Wine

MAP Daiquiri

Eucalyptus Rum, Lime, Cane Sugar

Champagne

Champagne de Saint-Marceaux Brut

Frankrike, Champagne

Non-Alcoholic

Spiced Herbal Highball

Ginger Beer, Fresh Ginger, Agave Syrup, Lime Juice, Red Berry & Hibiscus, Mint

Haibisukasu

Sandberg Raspberry Acid, Ginger & Lime, Red Berry & Hibiscus, Raspberry Soda

