













Maison Cocktails

	High Coast Highball High Coast HAV whisky, soda water, cherry mist.	200,-
	MAP Airlines Macallan 12 year old Double Cask, Amaro Montenegro, Aperol, pink peppercorn syrup, fresh lemon juice	200,-
	Blood and Sand Highland Park 12 years old Double Cask, Antica Formula, Cherry Heering, clarified orange juice.	200,-
	Sasu Sabi Suntory Toki whisky, simple syrup, lime, rhubarb bitters & wasabi powder.	200,-
	Haibisukasu Suntory Toki, fresh ginger, citrus, red berry & hibiscus, topped up with raspberry soda.	185,-
	Barrel Aged Mezcal Negroni Aged Vida Mezcal, Campari & Antica Formula.	185,-
	Wild Fashioned Wild Rooibos, premium rum, Angostura Bitters & earthy molasses flavoured brown sugar	185,-
	Sunshine in a Glass Lemon infused gin, rose wine & grapefruit syrup, Italicus, white peach & jasmine soda.	175,-
	Vanilla Sky Premium vodka, coconut liqueur, vanilla, citric, ginger beer, Peychaud's bitter.	175,-
	El Pina Picante Olmeca Blanco infused with chilli, citrus, hibiscus & black sea salt rim.	175,-
	Lovely Bubbly Blackberry liqueur, passionfruit, cherry, topped with champagne	175,-
	Irish Coffee Jameson Irish whisky, Coffee, Brown Sugar, Cream	175,-


Maison Twisted & Classics


 **Penicillin** 200,-
Macallan 12yo Double Oak, ginger & honey syrup, lime, Laphroaig

 **Whisky Highball** 200,-
Highball glass, Suntory Toki Whisky, Soda water

 **Sazerac** 185,-
Bulleit rye, sugar, Peychaud's bitters & Absinth


 **Naked'n'Famous** 185,-
Vida Mezcal, Aperol, yellow chartreuse, fresh lime juice


 **Boulevardier** 180,-
Bulleit bourbon, Campari, Antica formula


 **Last Word** 180,-
Beefeater Gin, Chartreuse Green, Luxardo Maraschino, fresh lime


 **Old Fashioned** 175,-
Bulleit Bourbon, Angostura Bitters, brown sugar

 **Espresso Martini** 175,-
Absolut Vodka, Kahlua, Espresso


 **London Calling** 175,-
Gin, Sherry Fino, Orange Bitter, Cane syrup, Fresh Lemon Juice

 **Paloma** 175,-
Olmecca, agave, fresh lime juice, pink grapefruit soda, salt

 **MAP Daiquiri** 175,-
Havana 3 years infused with eucalyptus, simple syrup, lime juice

 **French 75** 175,-
Beefeater Gin, lemon juice, simple syrup, topped up with champagne

Non-alcoholic Cocktails

 **Spiced Herbal Highball** 100,-
Jasmine, basil syrup, fresh lime juice and ginger beer.

🏠 Champagne & Prosecco

Saint-Marceaux 190,- 800,-
Frankrike, Champagne

Prosecco Treviso 140,- 550,-
Italien, Veneto

Perrier Jouet Grand Brut 1100,-

Laurent Perrier 1300,-

Bollinger NV 1500,-

Vitt Vin

Ananto Macabeo 135,- 500,-
Spanien, Valencia

Sauvignon Blanc 145,- 550,-
Frankrike, Loire

Picpoul de Pinet 150,- 550,-
Frankrike, Languedoc

Gavi di Gavi 180,- 700,-
Italien, Piemonte

Riesling Quarzit 190,- 750,-
Tyskland, Rheingau

Epicura Blanc 240,- 960,-
Frankrike, Rhône

Chablis 1er Cru 250,- 1050,-
Frankrike, Bourgogne

J Vineyards 285,- 1150,-
USA, Sonoma, Russian River Valley

Rosévin

Miradou Rosé 150,- 550,-
Frankrike, Provence

Esprit Gassier Rosé 850,-
Frankrike, AOP Côtes de Provence

Rött Vin

Pinot Noir 150,- 550,-
Frankrike, Loire

Syrah Grenache 150,- 550,-
Frankrike, Languedoc EKO

Barbera d'Asti 180,- 700,-
Italien, Piemonte

Beaujolais 190,- 750,-
Frankrike, Beaujolais

Valpolicella Rip. 195,- 790,-
Italien, Veneto, EKO

JVineyards Pinot 210,- 850,-
USA, Kalifornien

Fleurie Poncié 220,- 900,-
Frankrike, Beaujolais,

McMurray Pinot 250,- 995,-
USA, Russian River Valley

Barolo DOCG 450,- 2100,-
Italien, Piemonte

Öl

Melleruds Pilsner 4,5% 80,-

Sitting Bulldog IPA 6,4 80,-

Wisby Lager, 4,7% 80,-

Asahi Super Dry 5,2 80,-

Wisby Stout 5,0 80,-

Easy Rider Bulldog 0,0 80,-

Tapas

Mixed Nuts or Nocellara Del Belice Olives	65,-
Mini Rösti bites with dip Crispy potato bites served with red pepper mayo & grated parmesan.	110,-
Boquerones Boquerones in olive oil, white wine vinegar & salt, served with toasted sourdough.	120,-
Chicken skewers Four chicken skewers marinated in garlic teriyaki sauce. With spring onions.	180,-
The Spaniard Toasted sourdough, mozzarella, iberico ham, black olive tapenade.	165,-
Chicken croquettes Three or six croquettes served with ricotta dip, spring onion and chili flakes.	110,-/190,-
Iberico ham Aged for 18 months, served with sourdough bread, truffle oil, olive tapenade.	165,-
Cheese board Three types of cheese. Served with grapes, crackers, bread & chutney.	185,-

Dessert

Macarons (coffee, raspberry, chocolate, orange, vanilla)	120,-
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