MAP PETITE &the MAISON

COCKTAILS · WHISKY · TAPAS

MAP Petite Maison is a cocktail and whisky bar located at Vasagatan 38 in central Stockholm. Opened in 2022, it offers an intimate setting with seating for fewer than twenty guests indoors. The bar boasts Sweden's largest selection of Japanese whiskies and has curated partnerships with various whisky distilleries from around the world.

MAP Petite Maison is part of a family of venues that includes MAP Maison, a whisky and cocktail bar, and La Bibliothèque, a restaurant specialising in Mediterranean and Japanese cuisine. Both of these venues are located in London.

For reservations, scan below.

MAP PETITE MAISON

MAP MAISON

LA BIBLIOTHÈQUE

Beer

	330ML
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,-

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

Cocktails

Pink Velvet 195,-
Vodka, crème de framboise, homemade rose pepper cordial, peach purée, sparkling rosé wine

Passion Temptation 195,-
Havana Añejo rum, passionfruit, vanilla, lemon juice, fire water, light beer

Whisky-Do 210,-
Suntory Toki Japanese whisky, Midori, kombu, citrus, soda

Sour Love 195,-
Beefeater gin, Italicus, homemade yuzu syrup, citrus, lemon candy

Pocket Call 210,-
Calvados, amaretto, mirabelle purée, lemon juice & egg white, peach bitter mist

Cardamon Kiss 185,-
Cardamom-infused rum, vanilla, citrus, ginger ale, caramelised ginger

Let's Talk About Heather 210,-
Bourbon whisky, Aperol, maraschino liqueur, citrus, cherry bitters, strawberry foam

Mr. Kipling 195,-
Cherry Heering, amaretto, vanilla, citrus, egg

The Devil's Agave 195,-
Tequila blanco, Mezcal, Italicus, agave, citrus, grapefruit bitter

Golden Mist 195,-
Calvados VSOP, elderflower liqueur, Lillet Blanc, prosecco & absinthe mist

Privateer 195,-
BUMBU rum, Campari, Punt e Mes, caramelised banana

ALCOHOL FREE

Spiced Berry Highball 125,-
Strawberry & agave syrup, citrus juice, ginger beer

Elderflower Collins 125,-
Elderflower soda, honey & ginger syrup, citrus

CLASSIC COCKTAILS

Please ask our mixologist to craft the perfect classic cocktail for you.

Small Plates & Tapas

SERVED ALL DAY

Mixed Nuts or Nocellara del Belice Olives 70,-

Mini Rösti Bites 120,-
Crispy potato bites served with sour cream and 'veggie' roe. V

Chicken Skewers 210,-
Four chicken skewers marinated in garlic teriyaki sauce, spring onion

Chicken Croquettes ..... 120,- / 200,-
Choose three or six. Served with pesto cream cheese, spring onion and chilli flakes

Iberico Ham 220,-
Aged for 18 months, served with sourdough bread, truffle oil, olive tapenade

Prawn Skewers 185,-
Six prawn skewers marinated in ginger, chilli, garlic, chives

Cheese Board 185,-
Three varieties of cheese, served with grapes, sourdough bread, cheese and herb crackers & chutney. V

SWEET · ALL DAY

Four Macarons 150,-
Coffee, raspberry, chocolate, orange or lemon

KITCHEN UNTIL 10PM

Spring Rolls 135,-
Fried vegetarian spring rolls, sweet chilli, served with homemade slaw with agave and white balsamic vinegar. V

Dumplings 125,-
Vegetarian or chicken — steamed or fried, served with Lao Gan Ma, pickled red kale, black pepper soy sauce

Burrata 185,-
Heirloom tomatoes, basil pesto, extra virgin olive oil. Add Iberico ham +25,-

Pulled Pork Bao Buns 180,-
Two bao buns filled with pulled pork, sriracha mayo, cabbage slaw, homemade pickles

The Spaniard 185,-
Iberico ham, black olive tapenade, sliced sourdough baguette, mozzarella. Veg option 155,-

Wine & Champagne

CHAMPAGNE & SPARKLING

	125ML	750ML
By the Glass		
Richard Juhlin, Blanc de Blancs (NA, Piccolo)	140,-	
Prosecco Treviso, Italy	160,-	800,-
Pasqua Prosecco Rosé, Italy	180,-	900,-
Etienne Dumont Brut, France	210,-	1000,-
By the Bottle		
Saint-Marceaux, France		1200,-
Laurent Perrier, France		1300,-
Bollinger NV, France		1500,-

WHITE WINE

	150ML	750ML
By the Glass		
Ananto, Macabeo, Spain · ORG	145,-	690,-
La Terrienne, Floreal/Ugni Blanc, France · ORG, low alcohol	155,-	740,-
Roberto Sarotto, Gavi di Gavi, Italy	170,-	870,-
Itinera Pinot Grigio delle Venezie, Italy	180,-	900,-
Riesling Quarzit, Germany	185,-	940,-
Les Deux Cailloux, Pouilly-Fumé, France	210,-	1080,-
By the Bottle		
La 4ème Tour Pinot Blanc, France · ORG		680,-
Wohlmuth, Sauvignon Blanc, Austria		740,-
Scalunera Etna, Carricante, Italy · ORG		855,-
Les Clavelines de L'Ormarine, Picpoul de Pinet, France		890,-
MMM Sauvignon Blanc, France		900,-
Domaine Louis Moreau, Chablis 1er Cru, France		1300,-

RED WINE

	150ML	750ML
By the Glass		
Les Calcaires, Pinot Noir, France	150,-	780,-
Tierra Palms, Zinfandel, USA	150,-	780,-
Sans Chichi, Syrah blend, France · ORG	170,-	870,-
Famiglia Pasqua Valpolicella Ripasso, Italy · ORG	195,-	940,-
Don't Tell Gary, Shiraz, Australia	200,-	960,-
By the Bottle		
Grand Chêne, Cazes, Syrah/Grenache, France · ORG		620,-
Penley Tolmer, Cabernet Sauvignon, Australia		680,-
Beaujolais Les Griottes, France		750,-
J Vineyards, Pinot Noir, California, USA		850,-
Esporão Colheita, Tempranillo/Syrah blend, Portugal · ORG		900,-
D. Notre Dame de Cousignac, Grenache/Syrah, France · ORG		900,-
Barbera d'Asti, Valdevani, Italy		900,-
Fleurie Poncié, Beaujolais, France		900,-
McMurray, Pinot Noir, USA		1300,-
Casa E. di Mirafiore Barolo · ORG		2600,-

ROSÉ

	150ML	750ML
La Méridionale Rosé, France	150,-	780,-
Chavin Côtes de Provence Rosé · ORG		960,-

ORG denotes organic wines.