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	Black Cat Gin infused with lemongrass, coconut liqueur, fresh basil, ginger and citrus.	165,-
	Haibisukasu Suntory Chita, fresh ginger, citrus, red berry & hibiscus, topped up with raspberry soda.	175,-
	Sunshine in a Glass Lemon infused gin, rose wine & grapefruit syrup, Italicus, white peach & jasmine soda.	175,-
	Jungle Bird #2 Havana Anejo, Kakuzo Cherry Blossom, Pedro Ximenes, fresh lime, roasted pineapple soda.	175,-
	El Pina Picante Olmeca Blanco infused with chilli, citrus, hibiscus & black sea salt rim.	175,-
	MAP Clover Club Virtuous raspberry vodka, lemon juice, simple syrup & egg white	175,-
	Barrel Aged Mezcal Negroni Aged Vida Mezcal, Campari & Antica Formula.	185,-
	The Smoke Barrel Macallan 12yo Double Cask, Amaro Montenegro, Antica Formula, Cherry & Angostura bitter.	185,-
	Wild Fashioned Wild Rooibos, premium rum, Angostura Bitters & earthy molasses flavoured brown sugar	185,-
	Sasu Sabi Chita single grain whisky, simple syrup, lime, rhubarb bitters & wasabi powder.	200,-
	Bacchus Laphroaig Single Malt, St-Germain, Lillet Blanc, orange bitters	200,-

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

Maison Twisted & Classics

	Old Fashioned Bulleit Bourbon, Angostura Bitters, brown sugar	175,-
	Espresso Martini Absolut Vodka, Kahlua, Espresso	175,-
	London Calling Gin, sherry fino, orange bitter, cane syrup, lime juice	175,-
	Paloma Olmecca, grapefruit juice, agave syrup, lime juice, topped up with soda	175,-
	Penicillin Macallan 12yo Double Oak, ginger & honey syrup, lime, layer of Laphroaig	175,-
	Sazerac Bulleit rye, sugar, Peychaud's bitters & Absinth	175,-
	Naked'n'Famous Vida Mezcal, Aperol, yellow chartreuse, lime juice	175,-
	MAP Daiquiri Havana 3 years infused with eucalyptus, simple syrup & lime juice	175,-
	French 75 Beefeater Gin, lemon juice, simple syrup, topped up with champagne	175,-
	Lovely Bubbly Blackberry liqueur, passionfruit syrup, topped up with champagne	175,-
	Last Word Beefeater Gin, Chartreuse Green, Luxardo Maraschino, lime	180,-
	Boulevardier Bulleit bourbon, Campari, sweet vermouth	180,-

Non-alcoholic Cocktails

	The Harvest Sun Grapefruit juice, fresh lime, jasmine syrup, roasted pineapple soda	100,-
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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

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

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,-
Chicken skewers Four chicken skewers marinated in garlic teriyaki sauce. With spring onions.	180,-
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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