

Maison Cocktails

-  **Ander's Apples** 175,-
Jameson, Sandberg Apple Acid, Honey, Pineapple Soda, Lime Leaf
-  **Linda's Summer Drink** 175,-
Tequila Blanco, Coconut Liqueur, Mint Syrup, Lime Juice, Soda Water
-  **Sunshine in a Glass** 175,-
*Lemon Infused Gin, Rosé Wine & Pink Grapefruit Syrup,
White Peach & Jasmine Soda*
-  **Kyrö Spritz** 185,-
*Kyrö Pink Gin, Aperol, Sweet Vermouth, Sea Buckthorn Syrup,
Lime Juice, Soda*
-  **Lovely Bubbly** 185,-
Blackberry Liqueur, Passionfruit, Cherry, Champagne
-  **Kentucky Peaches** 185,-
*Woodford Reserve Bourbon, Amabuki Peach, Passionfruit, Citrus,
Egg White, Peach Bitters*
-  **Haibisukasu** 185,-
*Suntory TOKI, Laphroaig, Ginger, Lime Juice, Red Berry & Hibiscus,
Raspberry Soda*
-  **Barrel Aged Mezcal Negroni** 185,-
Aged Vida Mezcal, Campari & Antica Formula
-  **Wild Fashioned** 185,-
*Wild Rooibos Infused Rum, Angostura Bitters &
Earthy Molasses Flavoured Brown Sugar*
-  **Sasu Sabi** 200,-
Suntory TOKI, Rhubarb Bitters, Yuzu Syrup, Citric, Wasabi Powder

Maison Twisted & Classics

	Espresso Martini <i>Absolut Vodka, Kahlua, Espresso</i>	175,-
	MAP Garibaldi <i>Campari, Amabuki Blood Orange, Fresh Pressed Aerated Orange Juice</i>	175,-
	MAP Daiquiri <i>Havana Rum Infused with Eucalyptus, Fresh Lime Juice, Sugar Syrup</i>	175,-
	MAP Bees Knees <i>Gin, Fresh Lemon Juice, Honey, Lemon & Turmeric Foam</i>	175,-
	MAP Mint Julep <i>Woodford Reserve, Brown Sugar, Bitters, Fresh Mint Foam</i>	185,-
	Old Fashioned <i>Woodford Reserve Bourbon, Angostura Bitters, Cane Sugar</i>	185,-
	Sazerac <i>Woodford Reserve Rye, Cane Sugar, Peychaud's Bitters, Pernod Ricard Absinthe</i>	185,-
	MAP Grasshopper <i>Crème de Menthe, Crème de Cacao, Nigori Sake, Cream, Cacao Bitters, Mint Foam</i>	185,-
	Death in the Afternoon <i>Woodford Reserve Rye, Cane Sugar, Peychaud's Bitters, Pernod Ricard Absinthe</i>	195,-
	MAP Boulevardier <i>Woodford Reserve Rye, Coffee Bean Infused Campari, Antica Formula</i>	180,-
	Non-alcoholic Cocktails	
	Ander's Apples	100,-
	Kyrö Spritz	100,-
	Haibisukasu	100,-

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

🏠 Champagne, Wine & Sake

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, Piedmonte

Beaujolais 190,- 750,-
Frankrike, Beaujolais

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

J Vineyards 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,-

Sake

Shirakawago Junmai Ginjo Sasa Nigori (Un-filtered)
6cl/75,- 12cl/150,- 33cl/250,-

Juicy Sake & Umeshu

Amabuki Peach Apollon Peach Sake
6cl/75,- 24cl/285,- 72cl/810,-

Amabuki Blood Orange Apollon Blood Orange Umeshu
6cl/75,- 24cl/285,- 72cl/810,-

Tapas

Mixed Nuts or Nocellara Del Belice Olives	65,-
Boquerones <i>Anchovies marinated in Olive Oil, White Wine Vinegar & Salt, served with Orange Fillet, Chili, Spring Onion and Bread</i>	120,-
Mini Rösti bites with dip <i>Crispy Potato Bites served with Red Pepper Mayo & Parmesan Cheese.</i>	110,-
Dirty Spring Rolls <i>Fried Vegetarian Spring Rolls served with Lao Gan Ma, Teriyaki, Sriracha Mayo, Pickled Cucumber Salad</i>	115,-
Dumplings (Choose Vegetarian or Chicken) <i>Fried Dumplings served with Lao Gan Ma and Pickled Cucumber Salad</i>	115,-
Chicken skewers <i>Four Chicken Skewers marinated in Garlic Teriyaki Sauce with Spring Onion</i>	180,-
Chicken croquettes (Choose Three or Six) <i>Served with Ricotta Dip, Spring Onion and Chili Flakes</i>	110,-/190,-
The Spaniard (Veg Option 155,-) <i>Iberico Ham, Black Olive Tapenade, Sliced Sourdough Baguette and Mozzarella</i>	185,-
Iberico ham <i>Aged for 18 Months, served with Sourdough Bread, Truffle Oil, Olive Tapenade.</i>	165,-
Cheese board <i>Three Varieties of Cheese, served with Grapes, Cheese and Herb Crackers, Sourdough Bread & Chutney.</i>	185,-

Sweet

Macarons <i>Coffee, Raspberry, Chocolate, Orange, Vanilla</i>	120,-
---	--------------