

## ***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 Burger**

*Brioche bun filled with prawn, 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.*

#### **Lemon Tart**

*Classic zesty lemon tart with meringue topping.*

#### **Selection of Macarons**

*Daily changing selection of classic macarons, including strawberry, yuzu lemon, coffee, orange and many more.*

#### **Brownie**

*Intense and rich chocolate brownie with a chocolate ganache.*

## **Cocktails**

### **Lovely Bubbly**

*Blackberry liqueur, passionfruit syrup, topped up with champagne*

### **A Glass of Beer**

*Gin, Lemon Syrup, Lemon Juice, Grapefruit Bitters, Elderflower Soda, Beer flavoured foam*

### **Sunshine in a Glass**

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

### **Espresso Martini**

*Vodka, Kahlua, Espresso*

### **Tequila Gardens**

*Olmecca Blanco, Peak Sake Liqueur, Strawberry, Lavender & Orange Bitters*

### **MAP Daiquiri**

*Eucalyptus Infused Rum, Fresh 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.*



## **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.*

