

SPARKLING WINE

Canevel Prosecco, Veneto, IT

125/695

*André Jacquart, "Vertus Expérience" 1er Cru Extra Brut Blanc de
Blancs, Champagne, FR*

185/950

Nicolas Feuillatte, Brut Réserve, Champagne, FR

175/895

Pierre Gimonnet, Special Club 2016, Champagne, FR

245/1400



WINE

WHITE WINE

<i>Talamonti, “Trebi” Trebbiano, Abruzzo, IT</i>	<i>135/645</i>
<i>Le Bois Aux Biches, Sauvignon Blanc, Loire, FR</i>	<i>145/675</i>
<i>Henri de Bareuil, Chablis, Burgundy, FR</i>	<i>195/895</i>
<i>Kühling-Gillot, Riesling “Qvinterra, Rheinhessen, TY</i>	<i>185/850</i>
<i>Stagård, Grüner Veltliner “Urban”, Kremstal, AU</i>	<i>165/745</i>

ORANGE WINE

<i>Schödl Family, Safari Safari Safari, Weinviertel, AU</i>	<i>145/675</i>
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ROSÈ WINE

<i>Girolamo Russo, Etna Rosato, Sicily, IT</i>	<i>145/675</i>
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RED WINE

<i>Mediterranico, Nero d'Avola, Sicily, IT</i>	<i>135/645</i>
<i>Villabella, Corte Grande Ripasso Classico Superiore, Veneto, IT</i>	<i>165/750</i>
<i>Monte Bernardi, Chianti Classico “Retromarcia”, Tuscany, IT</i>	<i>185/850</i>
<i>Barale Fratelli, Langhe Nebbiolo, Piedmont, IT</i>	<i>185/850</i>
<i>La Ca Növa, Barbaresco, Piedmont, IT</i>	<i>245/1100</i>
<i>Arnaud Boué, Bourgogne Pinot Noir, Burgundy, FR</i>	<i>225/950</i>

More wine to choose from? Ask staff for BIG Wine List!



ORA D'ORO

*Macallan 12y, Rinquiquin,
Pickled Peach, Pickled Soda*



AVIAZIONE REALE

*Turmeon Blue Velvet, Caffo
Maraschino, Violette, Lemon, Prosecco*



BRANDY ACIDO

*Torres 15y, Amaro Nonino, Banane Du
Bresil, Caramel, Tobacco, Balsamico, Lemon*



PESCA GIALLA

*Beefeater, Makers Mark, Campari,
Yellow Peach, Mint Balsamico, Lemon*



ROBERTO DAISY

*Campari, Caffo Maraschino, Fernet
Branca, Cinnamon, Cubeb Pepper, Lemon*



UNA CAFFO

*Torres 15, Averna, Kahlua, Cacao
Blanc, Caramel, Almond Milk*



PISTACCHIO E OLIVA

*Limoncello, Italicus, Pistachio Cream,
Olive Oil, Lemon, Vanilla Cream*



TUTTO ANETO

*O.P. Dill, Midori, Turmeon Weed
Vermouth, Pickled Apple, Lemon*



SIGNATURE COCKTAILS

RABARBARO (LF) 179

Havana Club 3y, Rhubarb, Apple Acid, Vanilla Cream

MANGO & PASSION (LF) 179

Takamaka Blanc, Vedrenne Peach, Habanero, Mango, Passionfruit, Lemon, Vanilla Cream

NEGRONI SOUR 179

Gotlands Ginfabrik, Campari, Rinquinquin, Lemon

TOM SELLERIK 179

Beefeater, Rinquinquin, Tomato, Celery, Agave, Lemon

PICKLED RHUBARB SODA 179

Campari, White Vermouth, Pickled Rhubarb Juice, Soda

THE SOCIAL IRISH COFFEE (LF) 179

Jameson, Browned Butter, Blend Of Sugar, Cream



SPRITZ / GIN TONIC / SANGRIA

APEROL SPRITZ 165

CAMPARI SPRITZ 165

LIMONCELLO SRITZ 165

SARTI SPRITZ 165

RED WINE SANGRIA 165

RHUBARB GT 179

*Gotlands Ginfabrik Pink Gin, Pickled Rhubarb, Lime,
Tonic, Spruce Oil*

PICKLED PEACH GT 179

Beefeater, Pickled Peach, Tonic, Lemon Oil

AMARO MONTENEGRO 169

Trocadero, Lemon



MOCKTAILS

SOLERO	105
<i>Mango, Passionfruit, Lemon, Vanilla Cream</i>	
PEACHERY	99
<i>Yellow Peach, Mint, Balsamico, Mint, Lemon, Pickled Soda</i>	
RED WINE SANGRIA	99
<i>Non Alcoholic Red Wine, Sangria Syrup, Fresh Fruit, Soda Water</i>	

BEER & CIDER

DRAFT BEER

<i>Eriksberg Original, Swedish Lager, 40 cl</i>	89
<i>Birra Poretti, Italian Lager, 40 cl</i>	96
<i>Staropramen, Czech Lager, 40 cl</i>	98
<i>Kronenbourg Blanc, French Witbier, 40 cl</i>	98
<i>Nya Carnegie, NEON, New England IPA, 40 cl</i>	110

BOTTLE / CAN

<i>Carlsberg Hof, Danish Lager 33 cl</i>	82
<i>Ten Hands Herrhagen, Värmländsk IPA 44 cl</i>	149
<i>San Miguel, Especial , Gluten Free 33 cl</i>	89
<i>Stigbergets, El Capitano, DIPa, 44 cl</i>	149
<i>Stigbergets, Albatross Hazy IPA, 44 cl</i>	149
<i>Stigbergets, American Pale Ale, 33 cl</i>	99
<i>Shapes & Objects, New Hazy IPA 44 cl</i>	139

CIDER

<i>Älska, Swedish Cider, Nordic Berries, 44 cl</i>	119
<i>Galipette Biologique, French Cider, EKO, 33 cl</i>	109
<i>Melchiori U'go, Italian Cider, Apple & Elderflower, 50 cl</i>	129
<i>Somersby, Danish Cider, Pear, 33 cl</i>	89

NON-ALCOHOLIC

BEER & CIDER

<i>Carlsberg, Danish Hoppy Lager, 33 cl</i>	69
<i>Brooklyn Special Effects, American Hoppy Lager, 33 cl</i>	69
<i>Galipette Pommes À Cidre, French Apple Cider, 33 cl</i>	99
<i>Somersby Pear 0%</i>	69

APPLE JUICE

<i>Gärdet Apple Juice, 33 cl</i>	55
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SOFT DRINKS & MINERAL WATER

<i>San Pellegrino, Sparkling Mineral Water, 25 cl</i>	39
<i>San Pellegrino, Sparkling Mineral Water, 75 cl</i>	89
<i>San Pellegrino Limonata, 33 cl</i>	52
<i>San Pellegrino Aranciata Rossa Naturali, 33 cl</i>	52
<i>Johlini Sparkling Tea Peach & Jasmine, 33 cl</i>	69
<i>Polara, Green Mandarino Soda, 33 cl</i>	49
<i>Pepsi, Pepsi Max, Zingo & 7 Up Zero, 30 cl</i>	49

WINE

<i>Leitz Eins Zwei Zero Sparkling Riesling, 25 cl</i>	115
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PICCOLI/SPUNTINI

<i>Torres Chips</i>	55
<i>Marcona Almonds</i>	75
<i>Nocellara Olives</i>	75

FRUTTI DI MARE

YURITA BOQUERONES	95
<i>Boquerones, Focaccia, Lemon, Olive Oil</i>	
YURITA ANCHOA	95
<i>Anchovis, Focaccia, Lemon, Olive Oil</i>	
YURITA GILDAS	85
<i>Skewers with Anchovis, Pickled Chillies & Olives. Served with Focaccia</i>	
OYSTERS	1 PC 49 / 3 PCS 145
<i>Oyster, Lemon, Shallot Vinaigrette</i>	

COFFEE & TEA

<i>Coffee</i>	42
<i>Tea</i>	35
<i>Single Espresso</i>	38
<i>Double Espresso</i>	42
<i>Cortado</i>	44
<i>Cappuccino</i>	48
<i>Caffè Latte</i>	52
<i>Iced Latte</i>	59

AVEC

CALVADOS

<i>Christian Drouin VSOP Pays D'auge</i>	45/cl
<i>Louis De Lauriston Fine Calvados</i>	45/cl
<i>Louis De Lauriston Domfrontais 100% Poire</i>	50/cl
<i>Louis De Lauriston Pommeau De Normandie</i>	30/cl

COGNAC/BRANDY/ARMANGAC

<i>Martell VS</i>	40/cl
<i>Martell VSOP</i>	45/cl
<i>Martell Cordon Bleu</i>	75/cl
<i>Tesseron Lot 76</i>	125/cl
<i>Tesseron Lot 29</i>	250/cl
<i>Rémy Martin 1738 Accord Royal</i>	50/cl
<i>Rémy Martin VSOP</i>	48/cl
<i>Grönstedt VS</i>	35/cl
<i>Grönstedt XO</i>	50/cl
<i>Torres 15y</i>	40/cl
<i>Carlos Primera</i>	45/cl
<i>Carlos Primera PX</i>	60/cl
<i>Carlos Primera XO</i>	65/cl
<i>Clos Martin VSOP 8y</i>	40/cl

AVEC

GRAPPA

<i>Grappa E Grappa</i>	35/cl
<i>Nonino Tradizione 41 Gradi</i>	40/cl
<i>Nonino Antica Cuvée 5y 6,3L</i>	50/cl
<i>Grappa Barili di Sassicaia</i>	55/cl
<i>Marolo Moscato Après 5y</i>	50/cl
<i>Marolo Barolo 12y</i>	75/cl
<i>Marolo Barolo 20y</i>	100/cl
<i>Romano Levi Bianca</i>	65/cl
<i>Strega Grappa</i>	35/cl

ROM

<i>Diplomatico Reserva Exclusiva</i>	45/cl
<i>Diplomático Single Vintage 2005</i>	75/cl
<i>Diplomático Ambassador</i>	125/cl
<i>Ron Zacapa 23y</i>	45/cl
<i>Takamaka Extra Noir</i>	40/cl
<i>Takamaka Kreol Cask</i>	45/cl
<i>Flor De Cana 12y</i>	40/cl
<i>Flor De Cana 18y</i>	50/cl
<i>Ron Centenario 12y</i>	40/cl
<i>Ron Centenario 20y</i>	55/cl
<i>Ron Centenario 25y</i>	65/cl

AVEC

LIKÖR

<i>Chartreuse Grön</i>	<i>50/cl</i>
<i>Chartreuse Gul</i>	<i>45/cl</i>
<i>Cointreau</i>	<i>35/cl</i>
<i>Limoncello</i>	<i>30/cl</i>
<i>Italicus</i>	<i>35/cl</i>
<i>Sambuca</i>	<i>30/cl</i>
<i>Strega</i>	<i>35/cl</i>
<i>Strega Reserva</i>	<i>50/cl</i>
<i>Amaretto</i>	<i>30/cl</i>
<i>Stambecco Tiramisu</i>	<i>35/cl</i>
<i>Amarula</i>	<i>25/cl</i>

DIGESTIF

<i>Amaro Montenegro</i>	<i>30/cl</i>
<i>Branca Menta</i>	<i>30/cl</i>
<i>Fernet Branca</i>	<i>30/cl</i>
<i>Fernet Noveis</i>	<i>30/cl</i>
<i>Jägermeister</i>	<i>30/cl</i>

AVEC

WHISKEY

<i>Jameson</i>	30/cl
<i>Jameson Black Barrel</i>	35/cl
<i>The Macallan 12y</i>	50/cl
<i>The Macallan 15y</i>	75/cl
<i>The Macallan 18y</i>	139/cl
<i>The Macallan 25y</i>	499/cl
<i>The Macallan Time Space Mastery</i>	345/cl
<i>The Glenlivet 12y</i>	40/cl
<i>Bowmore 12y</i>	45/cl
<i>Lagavulin 16y</i>	75/cl
<i>Laphroaig 10y</i>	45/cl
<i>Bunnahabhain Moine</i>	45/cl
<i>Nikka From The Barrel</i>	50/cl
<i>Nikka Coffey Grain</i>	55/cl
<i>Monkey Shoulder</i>	40/cl
<i>Buffalo Trace</i>	35/cl
<i>Makers Mark</i>	40/cl
<i>Sazerac Rye</i>	45/cl

AVEC

TEQUILA/MEZCAL

<i>Ocho Blanco</i>	<i>40/cl</i>
<i>Ocho Reposado</i>	<i>45/cl</i>
<i>Altos Olmeca Plata</i>	<i>35/cl</i>
<i>Altos Olmeca Reposado</i>	<i>38/cl</i>
<i>1800 Blanco</i>	<i>40/cl</i>
<i>1800 Reposado</i>	<i>45/cl</i>
<i>1800 Coco</i>	<i>50/cl</i>
<i>Avion Reserva 44</i>	<i>80/cl</i>
<i>Fortaleza Reposado</i>	<i>85/cl</i>
<i>Clase Azul Reposado</i>	<i>145/cl</i>
<i>Clase Azul Blanco</i>	<i>90/cl</i>
<i>Patron XO Café</i>	<i>45/cl</i>
<i>Del Maguey Chichicapa</i>	<i>55/cl</i>
<i>Bruxo no 2</i>	<i>55/cl</i>
<i>Clase Azul, San Luis Potosi</i>	<i>275/cl</i>