

MAIN BAR

SIGNATURE SUMMER COCKTAILS

SNACKARI PLANTATION STIGGINS FANCY RUM, CARIBBEAN PINEAPPLE, FRESH LIME. Created by. Jack Parker	125 SEK
ROYAL BLOOD FOUR PILLARS BLOODY GIN, DRY CURACAO, CREME DE PECHE ABSINTHE, FRESH LEMON, SIMPLE SYRUP, CINNAMON & TIKI BITTERS Created by. Fredrik Olofsson	165 SEK
CITRUS SILK ABSOLUT VODKA, LEMON SORBET, ELDERFLOWER, GREEN APPLE, PINOT GRIGIO. Created by. Jack Parker	155 SEK
SUMMER BLISS ANGOSTURA 3 YO RESERVE RUM, GINGER, FRESH LIME, MADAGASCAR VANILLA, EGG WHITE & TIKI BITTERS Created by. Duane Shepherd	155 SEK
GARDEN GREED CITADELLE MAKE NO MISTAKE, ELDERFLOWER, FRESH LIME, SUGAR SYRUP, FRSH MINT, CUCUMBER, ORANGE BITTERS, EGG WHITE Created by: Fredrik Olofsson	160 SEK
PINEAPPLE SMOOCH PLANTATION STIGGINS FANCY RUM, APEROL, PINEAPPLE, RASPBERRY FRESH LEMON JUICE. Created by. Ewen Craig	155 SEK



MAIN BAR

BARTENDERS' CHOICE

155 SEK

SUMMER OF TAIN (COMPETITION WINNER 2018)

GLENMORANGIE 10 YR OLD, APRICOT PUREE, FRESH LEMON, CINNAMON SYRUP, EGG WHITE

CREATED BY: Ewen Craig

DIPLOMAT SWIZZLE (HIGHLY RECOMMEND DIPLOMAT HOTEL SIGNATURE COCKTAIL)

DIPLOMAT RUM BLEND, PINEAPPLE, CINNAMON & VANILLA INFUSED MAPLE SYRUP, FRESH MINT, FRESH LIME, SODA WATER & DR ADAMS ORINOCO BITTERS.

Created by: Duane Shepherd

RYE 'N' GOSLING

CANADIAN CLUB, GRAND MARNIER, FRESH LEMON, RASPBERRY SYRUP, MAPLE SYRUP, EGG WHITE

This cocktail is all about the look and feel, the flavor combinations brings together what can only be described as heaven in a glass and the texture is like being kiss by an angel.created by: Ewen Craig

NON ALCOHOLIC COCKTAILS

135 SEK

GREEN PEA & ELDERFLOWER COLLINS

SEEDLIP GARDEN, FRESH LEMON, SUGAR & FEVER TREE ELDERFLOWER TONIC

RASPBERRY & ALL SPICED GINGER COOLER

SEEDLIP SPICED, FRESH RASPBERRY, FRESH GINGER, FRESH LEMON, SUGAR & THREE CENTS SODA WATER

ROSEMARY, GREEN PEA & PINK GRAPEFRUIT COOLER

SEEDLIP GARDEN, FRESH LEMON, ROSEMARY SYRUP & THREE CENTS PINK GRAPEFRUIT SODA

