

THE MAIN BAR

# COCKTAILS

AVIATION	175
GIN, CRÉME DE VOILETTE, MARASCHINO	
OLD FASHIONED	175
WHISKEY, ANGOSTURA BITTER, BROWN SUGAR	
DAIQUIRI	175
DARK RUM, FRESH LEMON JUICE, SUGAR SYRUP	
ESPRESSO MARTINI	175
VODKA, KAHLÚA, ESPRESSO, GRATED CHOCOLATE	
OLD CUBAN	175
DARK RUM, TRIPLE SEC, FRESH MINT, SUGAR SYRUP, CHAMPAGNE	
DRY MARTINI	175
GIN, DRY VERMOUTH	
SPICY MARGARITA	175
TEQUILA, FRESH LIME JUICE, SUGAR SYRUP, CUCUMBER, CHILI	
WHISKEY SOUR	175
WHISKEY, FRESH LEMON JUICE, SUGAR SYRUP, EGG WHITE, BITTERS	
WHITE LADY	175
GIN, TRIPLE SEC, LEMON JUICE, EGG WHITE, SUGAR	

# CHAMPAGNE AND CAVA

NON - VINTAGE CAVA

NAVERAN BRUTISSIME BRUT 135/650

NON - VINTAGE

N.V PHILIPPONNAT ROYALE RÉSERVE BRUT 165/965

N.V BOLLINGER SPECIAL CUVÉE BRUT 195/1095

N.V CHARLES HEIDSIECK BRUT RÉSERVE 1095

N.V LOUIS ROEDERER BRUT PREMIER 1195

N.V RUINART BLANC DE BLANC BRUT 1695

N.V KRUG GRANDE CUVÉE BRUT 2550

ROSÉ

N V BOLLINGER ROSÉ 1050

N.V PHILIPPONNAT RÉSERVE ROSÉ BRUT 995

N.V RUINART ROSÉ BRUT 1995

VINTAGE

2006 "LA GRANDE DAME", VEUVE CLIQUOT 3250

2009 MOET & CHANDON, DOM PERIGNON 2495

2010 HENRI GIRAUD, "FUR DE CHENE" DIPLOMAT 1750

# BEER

## BOTTLED BEER

NILS OSCAR GOD LAGER 5.3% 88  
LAGER – SWEDEN – 33 CL

HEINEKEN 5% 78  
LAGER – THE NETHERLANDS – 33 CL

WISBY WEISSE 5,2% 110  
WHEAT BEER – SWEDEN – 50CL

SIGTUNA NAPA 0.5% 55  
NON ALCOHOLIC IPA- SWEDEN – 33 CL

MIKKELLER DRINK IN THE SUN 0,3% 55  
NON ALCOHOLIC LAGER – DENMARK – 33CL

## CIGAR CITY BEER

JAI ALAI IPA, LAGER, GUAYABERA CITRA PA, MADURO BROWN ALE, 89  
MARGARETA GOSE, INVASION TROPICOL PA

## BEER ON TAP

GRÄNGESBERG 5% 86  
PILSNER – SWEDEN – 40 CL

BISTRO 4.2% 84  
LAGER – SWEDEN – 40 CL

A SHIP FULL OF IPA 5.8% 89  
IPA – SWEDEN – 40 CL

# WHITE WINE

2018 SANCERRE, DOMAINE LA CROIX ST-LAURENT SAUVIGNON BLANC – LOIRE - FRANCE	150/725
2017 CHABLIS, DOMAINE LOIUS MOREAU CHARDONNAY – CHABLIS - BURGUNDY - FRANCE	165/775
2018 RIESLING, Even & ODD RIESLING – RHEINGAU - GERMANY	135/645
2018 AUZAN, CHATEAU L'ERMITAGE VIOGNIER/GRENACHE - RHÔNE - FRANCE	125/545
2017 CHARDONNAY, BLACK STALLION CHARDONNAY - NAPA VALLEY – USA	175/845

# RED WINE

2017 BARBERA D'ALBA SUPERIORE, BORGOGNO BARBERA – PIEMONTE, ITALY	145/695
2017 VENTOUX, DOMAINE NOTRE DAME RHONE – FRANCE	125/545
2016 PINOT NOIR, OLIVIER LEFLAIVE BOURGOGNE, FRANCE	165/795
2016 TEMPRANILLO, BAI GORRI CRIANZA RIOJA, SPAIN	155/745
2016 CABERNET SAUVIGNON, LOUIS M MARTINI NAPA VALLEY, USA	175/845
2016 PINOT NOIR, CALERA CENTRAL COAST, USA	185/895

# CIDER

BRISKA 4.5% 64  
SWEET PEAR – SWEDEN – 33 CL

LA CIDRAIE 4% 68  
DRY APPLE – FRANCE – 33 CL

# NON ALCOHOLIC

GREEN PEA & ELDERFLOWER COLLINS 135  
SEEDLIP GARDEN, FRESH LEMON, SUGAR  
& FEVER TREE ELDERFLOWER TONIC

RASPBERRY & ALL SPICED GINGER COOLER 135  
SEEDLIP SPICED, FRESH RASPBERRY, FRESH GINGER,  
FRESH LEMON, SUGAR & THREE CENTS SODA WATER

ROSEMARY, GREEN PEA & PINK GRAPEFRUIT COOLER 135  
SEEDLIP GARDEN, FRESH LEMON, ROSEMARY SYRUP & THREE CENTS  
PINK GRAPEFRUIT SODA

# BAR FOOD

SERVED UNTIL 11 PM

OYSTER	35
THE DIPLOMAT BURGER, FRENCH FRIES	245
CLUB SANDWICH WITH FRENCH FRIES OR SALAD	225
CHICKEN PAILLARD	265
FRÖYA SALMON SASHIMI, WAKAME, MANGO, CASHEW	255
MEATBALLS, CREAM SAUCE, POTATO PURÉ	225
STEAK TARTAR	165/245

SERVED UNTIL CLOSING

TOAST SKAGEN	195/275
MEATBALLS, CREAM SAUCE, POTATO PURÉ	225

# SNACKS

NUTS	65
OLIVES	65
CHIPS	50