

SIGNATURE COCKTAILS & DRINKS

VÄSTERÅS SOUR (THE ORIGINAL) **169:-**

Västerås Dry Gin, gurka, granskott, lime, sockerlag & äggvita.
Västerås Dry Gin, cucumber, spruce, lime, syrup & egg whites.

SKOGENS SKATTER **169:-**

Älgörtslikör, lingtonlikör, Beefeater Dry Gin, sockerlag, citron & citronskum.
Gin, meadowsweet liqueur, lingonberry liqueur, sugar, lemon & lemon foam.

TEQUILA **169:-**

Tequila Reposado, rooibostesockerlag, citron, äggvita & peach bitters.
Tequila Reposado, rooibos tea syrup, lemon, egg white & peach bitters.

A PEAR OF JACKS **169:-**

Brandy, Xanté, Jacks päronsockerlag, äppelmust, citron & päronskum.
Brandy, Xanté, Jacks pear syrup, äppelmust, lemon & pear foam.

BEET IT **169:-**

Beefeater Dry Gin, gul chartreuse, rödbets- & rosmarinsockerlag & citron.
Beefeater Dry Gin, yellow chartreuse, beetroot & rosemary syrup & lemon.

GOLD DIGGER **159:-**

Apricot Brandy, Havana Club 7yo, äppeljuice, lime, sockerlag & guldpulver.
Apricot Brandy, Havana Club 7yo, apple juice, lime, sugar & gold powder.

BELLINI **145:-**

Prosecco, persikopuré & persikolikör.
Prosecco, peach purée & peach liqueur.

SPRITZERS **140:-**

Aperol Spritz, Rhubarb Spritz, Limoncello Spritz, Hugo Spritz, Italicus Spritz.

AGRILLS SYLTBURK Bartenders choice. **155:-**

Välj mellan sött och surt. *Choose between sweet and sour.*

DRINKKANNA (1,3 liter) **450:-**

Dela på en drinkkanna. Lagom för 4 pers. Välj mellan söt eller sur.
Share a drinking jug. Suitable for 4 people. Choose between sweet or sour.

AGRILL

FOOD & DRINKS

GIN & TONICS 5 CL GIN

Välj din gin först & därefter din tonic. Choose your gin first & then your tonic.

AGRILL DRY GIN i samarbete med Västerås Destilleri, Sweden. .175:-

Grapefrukt och rosmarin. *Grapefruit and rosemary.*

VÄSTERÅS DRY GIN, Sweden. 175:-

Torkad citron och berberis. *Dried lemon and berberis.*

VÄSTERÅS PINK GIN, Sweden175:-

Torkad rosenknopp och berberis. *Dried roses and berberis.*

HERNÖ OLD TOM, Sweden.170:-

Torkad citron och enbär. *Dried lemon and juniper.*

BEEFEATER 24, England. 160:-

Torkad grapefrukt och sichuanpeppar. *Dried grapefruit and sichuan pepper.*

BEEFEATER LONDON PINK, England.160:-

Torkad rosenknopp och berberis. *Dried roses and berberis.*

BOMBAY SAPPHIRE, England165:-

Torkad apelsin och korianderfrön. *Dried orange and coriander seeds.*

HENDRICKS, Scotland.170:-

Gurka och svartpeppar. *Cucumber and blackpepper.*

MONKEY 47, Germany. 170:-

Torkad lime och rosmarin. *Dried lime and rosemary.*

TONICS.

Indian Tonic, Grapefruit Tonic, Yuzu Tonic, Rhubarb Tonic, Pomegranate Tonic.

AFTER DINNER COCKTAILS

"TIRAMISU".155:-

Amaretto Disaronno, Creme de Cacao white, espresso, sugar & cocoa powder.

APPLE PIE.155:-

Apple liqueur, H.C. 7yo, äppelmust, salted caramel syrup, lemon, cinnamon cream.

HAZELNUT.155:-

Frangelico, Havana club 7yo, milk & Baileys cream.

PUMPKIN COFFEE.140:-

Havana Club 7yo, Pumpkin spice syrup, coffee & cream.

AGRILL
FOOD & DRINKS

ÖL & CIDER Beers & Ciders

FATÖL DRAFT BEER (40 CL)

KRONENBOURG 1664 LAGER, FRA.85:-

ERIKSBERG KARAKTÄR, SWE.85:-

STAROPRAMEN PREMIUM, CZ.95:-

LIMITED EDITION IPA Fråga oss! Ask us!. 95:-

FLASKÖL BEER IN BOTTLE

ERIKSBERG 50 CL, SWE.90:-

CARLSBERG HOF 33 CL, DEN. 75:-

BROOKLYN AMBER LAGER 33 CL, USA.90:-

WESTERÅS LAGER COPPERSMITH'S 33 CL, SWE. 90:-

MOSAIC LAGER COPPERSMITH'S 44 CL, SWE. 95:-

ERIKSBERG PALE ALE 50 CL, SWE. 90:-

100 W IPA NYA CARNEGIE 33 CL, SWE. 90:-

KRONENBOURG 1664 BLANC 33 CL, FRA. 85:-

CORONA 33 CL, MEX. 75:-

SAN MIGUEL 33 CL, ESP Gluten free 80:-

CIDER

CIDRAIE ORIGINAL ORGANIC APPLE 33 CL, FRA.85:-

SOMERSBY PEAR, SPARKLING ROSÉ, PIÑA COLADA 33 CL.80:-

ALKOHOLFRITT Non Alcoholic

PEPSI, PEPSI MAX, ZINGO, 7UP, LÄTTÖL, M.VATTEN (33 CL), JUICE. . .40:-

MOCKTAIL. 80:-

ERIKSBERG LJUS LAGER/BROOKLYN SPECIAL EFFECTS IPA, 33 CL. . . 70:-

SOMERSBY CIDER, 33 CL. 80:-

MOUSSERANDE VIN Sparkling wine.90:-

GINGER BEER, FENTIMANS 27,5 CL.70:-

SPARKLING ELDERFLOWER, FENTIMANS, 27,5 CL.70:-

JACOBS CREEK UNVINED SHIRAZ/RIESLING.110/395:-

AGRILL
FOOD & DRINKS

VINER PÅ GLAS Wines by the glass

- MOUSSERANDE & ROSÉVINER SPARKLING & ROSÉ**
CAMPO VIEJO CAVA BRUT RESERVA. 105:-
Macabeo, Xarel·lo, Parellada – Penedès, Spain.
LE ARCHE PROSSECO. 115:-
Glera – Veneto, Italy.
LE ARCHE PRIMIZIA ROSÉ. 105:-
Corvina, Molinara – Veneto, Italy.

VITA VINER WHITE WINES

- MOILLARD CHABLIS COQUILLAGE.** 180:-
Chardonnay – Chablis, Burgundy, France.
KENWOOD CHARDONNAY. 155:-
Chardonnay – Sonoma County, USA.
SAINT CLAIR VICAR'S CHOICE BARREL CHARDONNAY. 115:-
Chardonnay – Marlborough, New Zealand.
LE ARCHE PRIMIZIA BIANCO. 105:-
Garganega, Chardonnay – Veneto, Italy.
MOSELLAND CLASSIC RIESLING SPÄTLESE. 115:-
Riesling – Mosel-Saar-Ruwer, Germany.
STONELEIGH RIESLING (VEGAN). 125:-
Riesling – Marlborough, New Zealand.
GEMMA LANGHE ARNEIS 145:-
Arneis – Piedmont, Italy.
JOAQUIN REBOLLEDO GODELLO. 155:-
Godello – Galicia, Spain.
STONELEIGH SAUVIGNON BLANC (VEGAN) 140:-
Sauvignon Blanc – Marlborough, New Zealand.

VINER PÅ GLAS Wines by the glass

RÖDA VINER RED WINES

- BARBERA D'ALBA.** 150:-
Barbera – Piedmont, Italy.
GEMMA LANGHE NEBBIOLO 160:-
Nebbiolo – Piedmont, Italy.
SILVANO PIACENTINI VALPOLICELLA RIPASSO (EKO). 165:-
Corvina, Rondinella, Molinara – Veneto, Italy.
LE ARCHE PRIMIZIA ROSSO. 105:-
Corvina, Molinara – Veneto, Italy.
CHATEAU L'ERMITAGE. 185:-
Merlot, Cabernet Sauvignon, Petit Verdot – Lustrac-Médoc, France.
CHANSON FLEURIE. 190:-
Gamay – Beaujolais, France.
CAMPO VIEJO RESERVA. 130:-
Tempranillo, Graciano, Mazuelo – Rioja, Spain.
KENWOOD DISCOVERIES CABERNET SAUVIGNON. 155:-
Cabernet Sauvignon – Sonoma County, USA.
KENWOOD DISCOVERIES ZINFANDEL. 155:-
Zinfandel – Sonoma County, USA.
ORG DE RAC SHIRAZ RESERVE. 185:-
Shiraz – Swartland, South Africa.
SAINT CLAIR PIONEER BLOCK 23 PINOT NOIR. 140:-
Pinot Noir – Marlborough, New Zealand.

VINER PÅ FLASKA Wines by the bottle

CHAMPAGNE NON VINTAGE

DRAPPIER CARTE D'OR PICCOLO, 20 CL.	365:-
MUMM CORDON ROUGE, 75 CL.	1250:-
MUMM CORDON ROUGE MAGNUM, 150 CL.	2200:-
MUMM CORDON ROUGE, 300 CL.	6900:-
PERRIER JOUET BLANC DE BLANCS, 75 CL.	2400:-
PERRIER JOUET BLASON ROSÉ, 75 CL.	1995:-

CHAMPAGNE VINTAGE (varied years)

PERRIER JOUET BELLE EPOQUE.	3995:-
PERRIER JOUET BELLE EPOQUE ROSÉ.	5795:-
BOLLINGER LA GRANDE ANNEE BRUT.	4500:-
PIPER-HEIDSIECK CUVÉE RARE.	5345:-
DOM PERIGNON.	5995:-

MOUSSERANDE VINER SPARKLING WINES

CAMPO VIEJO CAVA BRUT RESERVA.	475:-
LE ARCHE PROSSECO.	515:-
LE ARCHE PROSSECO ROSÉ.	550:-

ROSÉVIN ROSÉ WINES

DOMAINE HOUCART PROVENCE ROSÉ.	550:-
Grenache, Cinsault, Syrah – Provence, France.	
LETH ROSÉ (EKO).	495:-
Zweigelt – Niederösterreich, Austria.	
LE ARCHE PRIMIZIA ROSÉ.	370:-
Corvina, Molinara – Veneto, Italy.	

VINER PÅ FLASKA Wines by the bottle

VITA VINER WHITE WINES

FRANCE

MOILLARD CHABLIS COQUILLAGE.	695:-
Chardonnay – Chablis, Burgundy.	
LANGLOIS CHATEAU VIELLES VIGNES SAUMUR BLANC.	825:-
Chenin Blanc – Saumur, Loire.	
PIERRE BREVIN SANCERRE.	995:-
Sauvignon Blanc – Sancerre, Loire.	
CHATEAU DE RIQUEWIHR SCHOENENBOURG RIESLING GR. CRU. .	1100:-
Riesling – Alsace.	
CHANSON MEURSAULT PREMIER CRU CHARMES.	2650:-
Chardonnay – Côte de Beaune, Burgundy.	

ITALY

LE ARCHE PRIMIZIA BIANCO.	370:-
Garganega, Chardonnay – Veneto.	
TERRANERA CAMPANIA FALANGHINA.	515:-
Falanghina – Campania.	
GEMMA LANGHE ARNEIS.	555:-
Arneis – Piedmont.	

GERMANY

MOSELLAND CLASSIC RIESLING SPÄTLESE.	405:-
Riesling – Mosel-Saar-Ruwer.	
CORVERS KAUTER BERG ROTTLAND RIESLING SPÄTLESE.	1395:-
Riesling – Rudesheim, Rheingau.	

VINER PÅ FLASKA Wines by the bottle

VITA VINER WHITE WINES

ÖVRIGA VÄRLDEN REST OF THE WORLD

STONELEIGH RIESLING (VEGAN) 475:-

Riesling – Marlborough, New Zealand.

STONELEIGH SAUVIGNON BLANC (VEGAN) 535:-

Sauvignon Blanc – Marlborough, New Zealand.

KENWOOD CHARDONNAY 595:-

Chardonnay – Sonoma County, USA.

JOAQUIN REBOLLEDO GODELLO 615:-

Godello – Galicia, Spain.

HARDYS HRB CHARDONNAY 1100:-

Chardonnay – Yarra Valley, Australia.

RÖDA VINER RED WINES

FRANCE BORDEAUX

CHATEAU L'ERMITAGE 715:-

Merlot, Cabernet Sauvignon, Petit Verdot – Listrac-Médoc.

CHATEAU BARDOULET GRAND CRU 1200:-

Merlot, Cabernet Sauvignon, Petit Verdot – Saint-Émilion.

CHATEAU BONALGUE POMEROL 1995:-

Merlot, Cabernet Franc – Pomerol.

FRANCE BURGUNDY

MOILLARD COTEAUX BOURGUIGNONS 595:-

Pinot Noir.

CHANSON FLEURIE 735:-

Gamay – Beaujolais.

CHANSON BEAUNE BASTION PREMIER CRU 1650:-

Pinot Noir – Côte du Beaune.

VINER PÅ FLASKA Wines by the bottle

RÖDA VINER RED WINES

FRANCE RHÔNE

CHATEAU DU TRIGNON CÔTES DU RHÔNE 585:-

Grenache, Syrah, Mourvèdre.

GILLES ROBIN PAPILLON CROZES HERMITAGE 975:-

Syrah – Crozes-Hermitage.

DOMAINE DU VIEUX LAZARET CHATEAUNEUF-DU-PAPE ... 1200:-

Cinsault, Cunoise, Grenache, Mourvèdre, Syrah mfl. – Chateauneuf-du-Pape.

FRANCE LANGUEDOC-ROUSSILLON

DOMAINE DE BARONARQUES ROUGE 1595:-

Merlot, Cabernet Franc, Syrah, Malbec, Cabernet Sauvignon – Limoux.

ITALY PIEDMONT

GEMMA BARBERA D'ALBA 575:-

Barbera.

GEMMA LANGHE NEBBIOLO 625:-

Nebbiolo.

DEMARIE BARBARESCO 1100:-

Nebbiolo.

GEMMA BAROLO 1275:-

Nebbiolo.

RENATO RATTI BAROLO MARCENASCO 1400:-

Nebbiolo.

LA SPINETTA BARBARESCO BORDINI 1400:-

Nebbiolo.

LA SPINETTA BARBARESCO STARDERI 3700:-

Nebbiolo.

LA SPINETTA BAROLO CAMPÉ 4300:-

Nebbiolo.

VINER PÅ FLASKA Wines by the bottle

RÖDA VINER RED WINES

ITALY VENETO

LE ARCHE PRIMIZIA ROSSO 370:-

Corvina, Molinara.

SILVANO PIACENTINI VALPOLICELLA RIPASSO (EKO) 635:-

Corvina, Rondinella, Molinara.

SILVANO PIACENTINI AMARONE DELLA VALPOLICELLA (EKO) . . .1400:-

Corvina, Rondinella, Molinara.

ITALY TUSCANY

POGGIO DEL SASSO CHIANTI 615:-

Sangiovese Grosso – Chianti.

FIETRI CHIANTI CLASSICO (EKO) 850:-

Sangiovese – Chianti.

FIETRI DEDICATO A BENEDETTA SUPERTUSCAN 1200:-

Sangiovese – Chianti.

QUERCECCHIO BRUNELLO DI MONTALCINO 1300:-

Sangiovese Grosso/Brunello – Montalcino.

REST OF ITALY

LE PIRRE NERO D'AVOLA 490:-

Nero D'Avola – Sicily.

CAPIRUSSO SANTA BARBARA PUGLIA PRIMITIVO 525:-

Primitivo – Puglia.

MONTEDOLCE ETNA ROSSO DOC 995:-

Nerello Masscalese, Nerello Cappuccio – Etna, Sicily.

TERRANERA TAURASI 1300:-

Aglianico di Taurasi – Campania.

VINER PÅ FLASKA Wines by the bottle

SPAIN

CAMPO VIEJO RESERVA 495:-

Tempranillo, Graciano, Mazuelo – Rioja.

CELESTE CRIANZA 750:-

Tempranillo – Ribera del Duero.

YSIOS RESERVA SELECCIÓN 995:-

Tempranillo – Rioja.

MARQUÉS DE CÁCERES GRAN RESERVA 1100:-

Tempranillo, Garnacha, Graciano – Rioja.

RAMÓN BILBAO MIRTO 1300:-

Tempranillo – Rioja.

ÖVRIGA VÄRLDEN REST OF THE WORLD

PLUME PINOT NOIR 795:-

Pinot Noir – Marlborough, New Zealand.

J.LOHR ESTATES FALCON'S PERCH PINOT NOIR 850:-

Pinot Noir – Monterey County, USA.

CASA FERREIRINHA VINHA GRANDE 595:-

Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca – Douro, Portugal.

ORG DE RAC SHIRAZ RESERVE 715:-

Shiraz – Swartland, South Africa.

SOUTHERN RIGHT PINOTAGE 895:-

Pinotage – Hemel-en-Aarde Valley, South Africa.

SILENUS NAPA CABERNET SAUVIGNON 1250:-

Cabernet Sauvignon – Napa Valley, USA.

CHATEAU MUSAR 1500:-

Cabernet Sauvignon, Carignan, Cinsault – Bekaa Valley, Lebanon.

GLAETZER AMON-RA 1800:-

Shiraz – Barossa Valley, Australia.

KENWOOD DISCOVERIES CABERNET SAUVIGNON 595:-

Cabernet Sauvignon – Sonoma County, USA.

KENWOOD DISCOVERIES ZINFANDEL 595:-

Zinfandel – Sonoma County, USA

SÖTA & FÖRSTÄRKTA VINER Sweet & Fortified wines

PETIT GUIRAUD SAUTERNES, 6 CL.	80:-
Semillon – Sauternes AOP, France.	
SANDEMAN INVALID PORT, 6 CL.	70:-
Douro, Portugal.	
ALASIA MOSCATO D'ASTI DOCG, 75 CL.	495:-
Moscato – Asti, Piedmont, Italy.	

AFTER DINNER COCKTAILS

"TIRAMISU"	155:-
<i>Amaretto Disaronno, Creme de Cacao white, espresso, sugar & cocoa powder.</i>	
APPLE PIE.	155:-
<i>Apple liqueur, H.C. 7yo, äppelmust, salted caramel syrup, lemon, cinnamon cream.</i>	
HAZELNUT.	155:-
<i>Frangelico, Havana club 7yo, milk & Baileys cream.</i>	
PUMPKIN COFFEE.	140:-
<i>Havana Club 7yo, Pumpkin spice syrup, coffee & cream.</i>	
ESPRESSO MARTINI (5 CL).	155:-
<i>Absolut vodka, Kahlua & espresso.</i>	
KAFFEDRINKAR Coffee Drinks (4 CL).	140:-
<i>Irish coffee, Baileys Coffee, Spanish Coffee, Café Orange, Kaffe Karlsson etc.</i>	

AVEC

LIKÖR LIQUEURS Price/cl

FRANGELICO.	25:-
XANTÉ	25:-
LIMONCELLO.	25:-
BAILEY'S.	25:-
AMARETTO DISARONNO.	25:-
COINTREAU.	25:-
SAMBUCA RAMAZZOTTI.	25:-
LICOR 43.	25:-
CHARTREUSE Yellow and Green.	35:-

WHISKY Price/cl

THE GLENLIVET 12 YO Single malt, Speyside, Scotland.	30:-
LONGMORN 16 YO Single malt, Speyside, Scotland.	40:-
ABERLOUR 16 YO Single malt, Speyside, Scotland.	40:-
BOWMORE 15 YO Single malt, Islay, Scotland.	35:-
LAGAVULIN 16 YO Single malt, Islay, Scotland.	40:-
TALISKER 10 YO Single malt, Isle of Skye, Scotland.	30:-
AUCHENTOSHAN 12 YO Single malt, Lowlands, Scotland.	30:-
THE MACALLAN DOUBLE CASK 12 YO Single malt, Highlands, Scotl.	40:-
BALLANTINE'S FINEST Scotch Blended Whisky.	25:-
JOHNNIE WALKER BLACK LABEL Scotch Blended Whisky	30:-
CHIVAS REGAL 12 YO Scotch Blended Whisky.	30:-
JAMESON Irish Blended Whiskey.	25:-
JAMESON BLACK BARREL Irish Blended Whiskey.	30:-
KURAYOSHI 8 YO Pure Malt Whisky, Japan.	55:-
JACK DANIELS Tennessee Whiskey, USA.	40:-
AGITATOR Single malt whisky, Sweden.	30:-
AGITATOR BLENDED WHISKY Blended whisky, Sweden.	40:-
AGITATOR ARGUMENT KASTANJ Single malt whisky, Sweden.	45:-

AVEC

PREMIUM WHISKY Price/cl

ROYAL SALUTE 21 YO - BLENDED SCOTCH. 100:-

Togs fram 1953 för att hedra Queen Elizabeth II:s kröning. En elegant blend som överträffar de flesta whiskys. Djup och levande smak med sötma & len nötkaraktär.

JOHNNIE WALKER BLUE LABEL - BLENDED SCOTCH. 90:-

En extraordinär whisky för extraordinära tillfällen. Fyllig och balanserad smak av choklad, malt, kryddor, rök och honung.

LAPHROAIG LORE - SINGLE MALT, ISLAY, SCOTLAND. 65:-

Lore, som betyder att föra vidare en tradition genom berättande, är historien om hur Laphroaig skapats. Komplex, påtagligt rökig smak med tydlig fatkaraktär.

COGNAC Price/cl

MARTELL VS SINGLE DISTILLERY. 35:-

RÉMY MARTIN VSOP. 35:-

BRAASTAD VS 25:-

PREMIUM COGNAC Price/cl

MARTELL CORDON BLEU. 65:-

Introducerades 1912. Lagrad mellan 17-25 år. Mjuk och rund smak med rika frukt- och ekaromer samt en delikat eftersmak på grund av lång lagring.

MARTELL XO. 95:-

Togs fram för att fira Martells 290-årsjubileum 2005. Smaken är först rund och fruktig på tungan, sedan kommer finessen och styrkan från Grand Champagne eau-de-vie. En lång och silkesmjuk antydning som lämnar en känsla av elegans och balans i munnen. Lagrad mellan 25-40 år. Ett perfekt val för speciella tillfällen.

CALVADOS Price/cl

BOULARD CALVADOS GRAND SOLAGE. 25:-

BOULARD CALVADOS XO PAYS D'AUGE. 35:-

ARMAGNAC Price/cl

JEANNEAU VSOP. 30:-

ARMAGNAC DE MONTAL VSOP. 45:-

AGRILL
FOOD & DRINKS

AVEC

ROM RUM Price/cl

HAVANA CLUB AÑEJO 7 AÑOS, CUBA. 25:-

DIPLOMÁTICO RESERVA EXCLUSIVA, VENEZUELA. 35:-

ORIGENES RESERVA ESPECIAL 18YO, PANAMA. 40:-

BUMBU THE ORIGINAL, BARBADOS. 30:-

BUMBU XO, BARBADOS. 40:-

PLANTATION RUM XAYMACA SPECIAL DRY, JAMAICA. 35:-

PREMIUM ROM PREMIUM RUM Price/cl

RON ZACAPA CENTENARIO XO, GUATEMALA. 60:-

Åldrats mellan 6 och 25 år enligt Sistema Solera. Unik fatlagring på franska cognac-ekfat. Perfekt balans mellan sötma, krydda, frukt och spritighet.

HAVANA CLUB UNIÓN, CUBA. 130:-

Ett samarbete mellan Havana Club's Maestro Ronero och cigarrmästaren Fernando Fernandez Milan (Cohiba). Mjuka ekfatstoner med subtila inslag av söt vanilj, choklad och torkad frukt. Fyllig, aromatisk eftersmak.

HAVANA CLUB MÁXIMO EXTRA AÑEJO, CUBA. 375:-

PärLAN i Havana Club. Gjord på en blandning av de äldsta och finaste lagrade aguardienten. Varje flaska är handblåst och numrerad av glasdesignern Paul Miller. Sammenslen och robust smak med toner av ek, mörk choklad och vanilj.

GRAPPA Price/cl

POLI GRAPPA CLEOPATRA AMARONE ORO. 35:-

GRAPPA SARPA DI POLI 25:-

KAFFE & TE Coffee & Tea

BRYGGKAFFE/TE/ESPRESSO. 35:-

DUBBEL ESPRESSO/CAPPUCCINO/CAFFÉ LATTE. 40:-

AGRILL
FOOD & DRINKS

SÖTT & OSTAR Sweets & Cheeses

EN BIT OST Ditt val av ost med marmelad, frukt & knäcke **65:-**

A piece of cheese. Served with marmalade, fruit & crispbread.

OSTBRICKA Tre sorters ostar med marmelad, frukt & knäcke **165:-**

Three types of cheese, served with marmalade, fruit & crispbread.

CHOKLAD & PISTAGE * / ** / * * * **125:-**

Chokladkaka, salt rom-karamellsås, vaniljglass, rostad vit choklad & rostade pistagenötter.

Chocolate cake, salted rum-caramel sauce, vanilla ice cream, roasted white chocolate & pistachios.

PÄRON, MANDEL & VANILJ * * **125:-**

Päron, mandelkaka, vaniljkräm, päronglass & brända mandlar.

Pear, almond cake, vanilla cream, pear ice cream & candied almonds.

CRÈME BRULÉE Serveras med en kula hallonsorbet. **110:-**

Classic Crème Brulée, served with a scoop of raspberry sorbet.

SORBET & BUBBEL En kula persikosorbet som toppas med lite bubbel. **95:-**

A scoop of peach sorbet with sparkling wine.

KVÄLLSFÖSARE * Barens val av 2 cl whisky/cognac/rom, tryffel & kaffe. **125:-**

Bartenders choice of 2 cl Whisky/Cognac/Rum, chocolate truffle & brew coffee.

KAFFEGODIS * / ** 3 utvalda sorter av sötsaker. 3 varieties of sweets. **75:-**

EN KULA GLASS ELLER SORBET A scoop of ice cream or sorbet. **40:-**

TOPPINGS chokladsås, kolasås, strössel & salt lakritsströssel. **10:-**

Chocolate sauce, caramel sauce, sprinkles & salty licorice sprinkles.

* Laktos/Lactose **Gluten ***Nötter/Nuts

AGRILL

FOOD & DRINKS