

A GRANDMOTHER'S STORY

Waipo, som betyder "Mormor", står för generationsvisdom och kärlek. Hos oss ska det kännas som att kliva in i ett varmt barndomshem. Med en avslappnad och ändå livlig atmosfär erbjuder vi en plats där du vill njuta av varje ögonblick. Varje detalj i vår inredning andas trygghet och värme.

Vår meny kombinerar tradition med modern smak. Rätterna är inspirerade av mormors recept men med en nutida prägel. Det är sammanslagningen av tradition och nytänkande som gör Waipo unikt – en fusion av familjetraditioner och modern gastronomi som värmer hjärtat.

Waipo, which means "Grandmother", embodies generational wisdom and love. With us, it should feel like stepping into a warm childhood home. In a relaxed yet vibrant atmosphere, we offer a place where you want to cherish every moment. Every detail in our decor exudes safety and warmth.

Our menu combines tradition with contemporary taste. The dishes are inspired by grandmother's recipes but with a modern touch. It's this blend of tradition and innovation that makes Waipo unique – a fusion of family traditions and modern gastronomy that warms the heart.

Warmly welcome to our second home!



INNEHÅLLSFÖRTECKNING

TABLE OF CONTENT

- APERITI
- COCKTAILS & DRINK PACKAGE
- TASTING MENU
- ASIAN TAPAS
- MAIN COURSE
- DUCK MENU & CHOPSTICK MENU
- SWEET & FORTIFIED
- SAKE
- WINE
- SOFT DRINKS
- COCKTAILS & BEER / CIDER
- COFFEE
- SPIRITS
- POT OF TEA

Har ni några frågor eller allergier, kontakta vår personal
If you have any questions or allergies, contact our staff

Aperitif Before Meal	Price
YUZU BELLINI Yuzu Sake, lemon, Alpha Zeta Prosecco	158
WHITE NEGRONI Malfy Gin con Limone, Italicus, Lilet Dry Vermouth, Bäska Droppar, salt	175
DRAKEN Grapefruit infused Gin, Pamplemousse Liqueur, lemon, chili & lemongrass syrup, Prestige De s Sacres Champagne	175
FUKUJU AWASAKI Sweet and fresh-flavored sparkling Sake - 30cl for 2 people	298

DRINK OF THE DAY 165:-
 Ask the staff for tonight's flavor

Cocktails 5cl

WHITE NEGRONI Malfy Gin con Limone, Italicus, Lilet Dry Vermouth, Bäska Droppar, salt	175
DRAKEN Grapefruit infused Gin, Pamplemousse Liqueur, lemon, chili & lemongrass syrup, Prestige Des Sacres Champagne	175
ORANGE Orange infused Rum, passion fruit puree, Orange Bitters, muddled orange, lemon, sugar	165
PROPOSAL Absolut Grapefruit, Chambord, Campari, Grape Bitters, grape cordial, lime, grape soda	165
ROKU GARI Roku Gin, Yuzu Sake, Elderflower Liqueur, lemon, lemongrass syrup, fresh ginger juice	175
STREGAWAY Del Maguey Vida Mezcal, Yellow Chartreuse, Strega, lime, agave syrup	175
DUMBO BUMBO Bumbo Rum, Cocoa Bitters, brown sugar, coffee beans	175
FLOWER GARDEN Del Maguey Vida Mezcal, Violet Liqueur, Elderflower Liqueur, Torino Martini, elderflower foam, lime, sugar	175
EXPRESSO MARTINI Vodka, Kahlúa, espresso, coffee beans	165

Premium Drink Package Price / person**PACKAGE FOR THE TASTING MENU** **550**

Sparkling Wine - Terra Nadine Extra Dry prosecco, Glera, Italy - 10cl
White Wine - Sankt Annaberg Riesling of-dry, Germany - 10cl
White Wine - Casas Patronales Gran reserva, Chardonnay, French - 10cl
Red Wine - Bricco Angelini Barbera d'Alba, Italy - 10cl
Sweet - Moscato D'Asti Castello del Poggio Italy - 8cl

Non-alcoholic Package Price / person**PACKAGE FOR THE TASTING MENU** **325**

Beer - Carlsberg Non Alc, Denmark - 15cl
Ginger Beer - Bundaberg, Australia - 15cl
White Wine - Jacobs Creek Unvined, Australia - 10cl
Red Wine - Jacobs Creek Unvined, Australia - 10cl
Sweet - Waipo's non alcoholic cocktail

Regular Drink Package Price / person**PACKAGE FOR THE TASTING MENU** **335**

White Wine - Sankt Annaberg Riesling of-dry, Germany - 10cl
Red Wine - Bricco Angelini Barbera d'Alba, Italy - 10cl
Sweet - Moscato d'Asti Castello del Poggio, Italy - 8cl

Avsmakningsmeny

WAIPO'S TASTING MENU

Min 2 pers
Price / person

1. WAIPO'S DIMSUM

Ett mixat urval av våra dumplings
A mixed selection of our dumplings

2. YA GAN SHA LA

Hyvlad ankleverterrine, tamarind, sojagele, syrad rödlök, granatäpple, krispig sötpotatis
Shaved duck terrine, tamarind soy jelly, pickled red onion, pomegranate, crispy sweet potato

3. SA WEN YU CUI BING

Spicy Salmon tartar, sesamfrön, krispig rispapper
Spicy Salmon tartare, sesame, crispy rice paper

4. CUI PI DOU FU

Agedash - Friterad silkestofu, dashisås, salladslök
Agedashi - Fried silken tofu, dashi sauce, scallion

5. WEI ZENG HEI XUE YU

Sake-Misomarinerad Black Cod
Sake - Miso marinated Black Cod

6. JIN SHA PAI GU

Långkokt pankofriterat oxspjäll, krispig vitlök
Slow-cookedpanko-fried beef short rib, crispy garlic

7. GONG BAO JI DING

wokad kyckling, jordnötter, morötter, paprika, sichuanpeppar, gurka, torkad chil, salladslök
Stir-fried chicken, peanut, carrot, bell pepper, sichuan pepper, cucumber, dried chili, spring onion

8. JI JIE SHU CAI

Säsogens wokade grönsaker
Seasonal vegetables stir fry

VALFRI DESSERT

Dessert of your choice

DRINK PACKAGE

När du väljer vår avsmakningsmeny kombinerat med vårt utvalda dryckespaket får du en oförglömlig upplevelse där allt är ordnat för dig
When you choose our tasting menu combined with our selected beverage package, you get an unforgettable experience where everything is arranged for you

550

Vegan Avsmakningsmeny

PLANTBASED TASTING MENU

Min 2 pers
Price / person**1. WAiPO'S DIMSUM**Ett mixat urval av våra dumplings
A mixed selection of our dumplings

678

2. LIANG BAN NUI YOU GUOAvokado tartar, tomat, rispuffar, rostad lök ponzu, vegan tryffelmajjo
*Avocado tartare, tomato, rice puffs, roasted onion, ponzu, vegan truffle mayo***3. CUI PI DOU FU**Agedash - Friterad silkestofu, dashisås, salladslök
*Agedashi - Fried silken tofu, dashi sauce, scallion***4. LIAN BAN MU ER**Snö-öra, skogöronsvamp, nötter, lök, moröt, koriander, chilivinäger
*Snow ear, wood ear mushrooms, peanut, onion, carrot, coriander, chili vinegar***5. BING HUA YU MI BING**Majs-tempura, krispigt flarn sötsyrlig-stark dippsås
*Corn tempura, crispy flake, sweet - tangy dip***6. GONG BAO SU JI**Wokade filébitar, jordnötter, morötter, paprika, sichuanpeppar, gurka, torkad chil, salladslök
*Stir-fried vegan fillet bites, peanut, carrot, bell pepper, sichuan pepper, cucumber, dried chili, spring onion***7. SU ZHEN XIA**Wokade veganska räkor, pak choi, skogsöronsvamp
*Stir-fried vegan shrimp, pak choi, wood ear mushrooms***8. JI JIE SHU CAI**Säsongens wokade grönsaker
*Seasonal vegetables stir fry***VALFRI DESSERT***Dessert of your choice***DRINK PACKAGE**

När du väljer vår avsmakningsmeny kombinerat med vårt utvalda dryckespaket får du en oförglömlig upplevelse där allt är ordnat för dig

When you choose our tasting menu combined with our selected beverage package, you get an unforgettable experience where everything is arranged for you

550

SHARING IS CARING

Vi tror på glädjen i att dela mat. Tapas representerar gemenskap och njutning i varje tugga. Hos oss handlar det inte bara om att äta, det är en upplevelse av att dela och upptäcka tillsammans.

Med en asiatisk twist på traditionella tapas, bjuder vi in dig till en smakresa genom Asien medan vi upprätthåller tapas-traditionen av gemenskap.

We believe in the joy of sharing food. Tapas represent community and delight in every bite. With us, it's not just about eating; it's an experience of sharing and discovering together.

With an Asian twist on traditional tapas, we invite you on a flavor journey through Asia, all while upholding the tapas tradition of togetherness.

For us, it's not just about the food, but about creating memories together.

Fisk & Skaldjur

FISH & SEAFOOD TAPAS

Price

- | | |
|--|-----|
| 11. JIN SI XIA ♥
Gambasräkor, wasabikräm, krispig sötpotatis
<i>Gambas shrimp, wasabi cream, crispy sweet potato</i> | 165 |
| 12. SA WEN YU CUI BING ♡
Spicy Salmon tartar, sesamfrön, krispig rispapper
<i>Spicy Salmon tartare, sesame, crispy rice paper</i> | 165 |
| 13. WEI ZENG HEI XUE YU
Sake- och Misomarerad Black Cod
<i>Sake - Miso marinated Black Cod</i> | 175 |
| 14. SUAN XIANG FEN SI ZHENG SHAN BEI ♡
Ångad kammussla, glasnudlar, kryddig vitlöksås
<i>Steamed Scallop, glass noodles, spicy garlic sauce</i> | 165 |
| 15. XIANG CUI CHENG ZI XIA
Popcorn räkor, yuzumajonnäs
<i>Popcorn Shrimp, yuzu mayo</i> | 145 |
| 16. LONG XIA CHUN JUAN
Hummer rulle, avokado, wasabikräm
<i>Lobster roll, avocado, wasabi cream</i> | 165 |

Kött

MEAT TAPAS

Price

- | | |
|---|-----|
| 21. BAO CHAO WU HUA ROU ♡
Klassisk friterad fläksida med vitlöksrostad pak choi
<i>Waipo's fried pork belly, garlic, pak choi</i> | 165 |
| 22. YUKHOE KOREAN NIU ROU ♡♥
Korean biff tartar, gochujang, soja, krispig rispapper, picklade rödlök, jalapenos, krispig vitlök, vaktelägg
<i>Korean beef tartare, gochujang, soy, crispy rice paper, pickled red onion, jalapenos, crispy garlic, quali egg</i> | 175 |
| 23. JIN SHA PAI GU
Långkokt pankofriterat oxspjäll, krispig vitlök
<i>Slow-cooked, panko fried beef short rib, crispy garlic</i> | 185 |
| 24. JIN DIAN FEI NIU ♡♥
Grillad chuckroll, shirataki-nudlar, paprika, bambuskott, chilisås
<i>Grilled chuck roll, shirataki noodles, bell pepper, bamboo shoots, chili sauce</i> | 185 |

Dimsum är en Kantonesisk fras, och betyder "rör vid ditt hjärta".

Alla våra dumplings är handgjorda i restaurangen och innehåller utvalda råvaror, som serveras i en bambukorg tillsammans med två såser.

Dimsum is a Cantonese phrase and means 'touch your heart'.

All our dumplings are handmade in the restaurant and contain selected ingredients, served in a bamboo basket along with two sauces

Dumplings

Price

 D1. XIA JIAO Räkor, bambuskott, vattenkastanj, forellrom, gräslök <i>Shrimp, bamboo shoots, water chestnut, trout roe, chives</i>	4PCS / 105
 D2. JI ROU JIAO Kyckling, blandad svamp, tryffelolja <i>Chicken, mixed mushrooms, truffle oil</i>	4PCS / 105
 D3. LU YU JIAO Gös, lök, svamp, bambuskott, guldflingor (ätbara), gräslök <i>Zander, onion, mushroom, bamboo shoot, edible gold dust, chives</i>	4PCS / 105
 D4. XIAO LONG BAO Fläsk, salladslök <i>Pork, scallion</i>	4PCS / 105
 D5. MO GU JIAO ZI ♥ Skogschampinjoner med tryffelolja (vegan) <i>Forest mushroom, truffle oil (vegan)</i>	4PCS / 105
 D6. QIE ZI JIAO Aubergine, haricots verts, morot (vegan) <i>Eggplant, haricots verts, carrot (vegan)</i>	4PCS / 105

Fågel

POULTRY TAPAS

Price

31. XIANG SU YA 🍴 Knaperstek ankbröst, friterade jordnötter, chilisås <i>Crispy fried duck breast, peanuts, chili sauce</i>	165
32. XIANG LA ZHA JI Friterad chili kyckling med sweet chili sås <i>Fried chili chicken, sweet chili sauce</i>	145
33. YA GAN SHA LA ♥ Hyvlad ankleverterrine, tamarind, sojagele, syrad rödlök, granatäpple, krispig sötpotatis <i>Shaved duck terrine, tamarind soy jelly, pickled red onion, pomegranate, crispy sweet potato</i>	175
34. GONG BAO JI DING 🍴🍴 wokad kyckling, jordnötter, morötter, paprika, sichuanpeppar, torkad chil, salladslök <i>Stir-fried chicken, peanut, carrot, bell pepper, sichuan pepper, dried chili, spring onion</i>	145

Tillbehör

SIDE DISHES

Price

37. CHAO HONG SHI FEN Wokade sötpotatisnudlar, ägg, grönsaker <i>Stir-fried sweet potato noodles, egg, vegetables</i>	78
38. SONG LU CHAO FAN ♥ Stekt ris med ägg och tryffelolja <i>Fried rice with egg and truffle oil</i>	78

Vegan

PLANTBASED TAPAS

	Price
41. SUAN LA MAO DOU 🍋 Edamamebönor, chilivinäger Edamame beans, chili vinegar	85
42. LIANG BAN DOU FU Silkeslen tofu, tångkaviar, noriflingor, sesamfrön och grön löksås Silken tofu, seaweed caviar, nori flakes, sesame seeds, green onion sauce	95
43. LIANG BAN NUI YOU GUO RUO Avokado tartar, tomat, rispuffar, rostad lök, ponzu, vegan tryffelmayo Avocado tartare, tomato, rice puffs, roasted onion ponzu, vegan truffle mayo	135
44. SU ZHEN XIA 🍷 Wokade veganska räkor, pak choi, skogsöronsvamp Stir-fried vegan shrimp, pak choi, wood ear mushrooms	145
45. CUI PI DOU FU Agedashi - Friterad silkestofu, dashisås, salladslök Agedashi - Fried silken tofu, dashi sauce, scallion	135
46. LIAN BAN MU ER 🍋🍋 Snö-öra, skogöronsvamp, nötter, lök, morot, koriander, gurka, chilivinäger Snow ear, wood ear mushrooms, peanut, onion, carrot, coriander, cucumber, chili vinegar	145
47. BING HUA YU MI BING 🍷 Majs-tempura med sötsyrlig och stark dippsås, serveras med krispigt flarn Corn tempura, crispy flake, sweet - tangy dip	135
48. GONG BAO SU JI 🍋🍋 Wokade filébitar, jordnötter, morötter, paprika, sichuanpeppar, gurka, torkad chil, salladslök Stir-fried vegan fillet bites, peanut, carrot, bell pepper, sichuan pepper, cucumber, dried chili, spring onion	135
49. JI JIE SHU CAI Wokad säsongens grönsaker Seasonal vegetables stir fry	135

3 Rätters Ankmeny

WAIPO KAO YA - DUCK MENU ≈ 30min

Min 2 pers
Price / person

1. YA ROU JUAN BING

Skivad ankfilé med purjolök, gurka, koriander, paprika och hoisin-sojasås, serveras med kinesisk pannkaka
Sliced duck fillet with leek, cucumber, coriander, paprika and hoisin soy sauce, served with Chinese pancake

465

2. YA ROU CHAO SU CAI

Wok med anklårfilé, grönsaker efter säsong och salladslök
Wok stir-fried with duck fillet, seasonal vegetables and green onions

3. YA GU DUN GAO TANG

Soppa på långkokt anklår, bambuskott, gojibär, skogschampinjoner och koriander
Slow cooked duck soup, with bamboo shoots, goji berries, forest mushrooms and coriander

VALFRI DESSERT

Dessert of your choice



CHOPSTICK MENU

DIMSUM - SELECT 3 DUMPLINGS OF THE SAME KIND
CHOOSE ONE MAIN COURSE
DESSERT INCL. COFFEE OR TEA

375

Varmrätt * Serveras med ris

MAIN COURSE * Served with rice

	Price
71. BAO CHAO WU HUA ROU 🍷❤️ *Klassisk friterad fläskside, vitlöksrostad pak choi, paprika, sockerärter Waipo's fried pork belly, garlic, pak choi, bell pepper, sugar snap	285
72. XIANG JIAN SAN WEN YU *Stekt lax, blomkål, kikärter, yakitorisås Fried salmon, cauliflower, chickpeas, yakitori sauce	285
73. ZHA YA TUI 🍷 *Friterad anklår, jordnött, chili, ananas Fried duck leg, peanut, chili, pineapple	285
74. GONG BAO JI DING 🍷🍷 *Wokad kyckling, jordnötter, morötter, paprika, sichuanpeppar, gurka, torkad chil, salladslök Stir-fried chicken, peanut, carrot, bell pepper, sichuan pepper, cucumber, dried chili, spring onion	275
75. GONG BAO SU JI 🍷🍷 *Wokade fillébitar, jordnötter, morötter, paprika, sichuanpeppar, gurka, torkad chil, salladslök Stir-fried vegan fillet bites, peanut, carrot, bell pepper, sichuan pepper, cucumber, dried chili, spring onion	275
76. SU ZHEN XIA *Wokad veganska räkor, pak choi, skogsörönsvamp Stir-fried vegan shrimp, pak choi, wood ear mushrooms	275
77. DIMSUM KORG ❤️ 12 bitar dumplings av kockens val, servera med 2 såser 12 pieces of dumplings of the chef's choice, served with 2 sauces	265

Dessert

	Price
81. XIANG JIAO BING 🍷❤️ Friterad banan, mandel, hemmagjord vaniljglass, frukt, sirap (Vegansk alternativ finns) Fried banana, almond, homemade vanilla ice cream, fruit, syrup (Vegan option available)	95
82. SAN SE BING Tre sorters glass - Svart sesam, röda bönor, matcha (vegansk alternativ finns) Three types of ice cream - black sesame, red bean, matcha (vegan option available)	95
83. TIRAMISU Tiramisu med färska bär Tiramisu with fresh berries	85
84. MOCHI GLASS Tre sorters - Kockens val Three different flavor - Chef's choice	95

Coffee Drinks

	5cl
PREMIUM IRISH COFFEE Jameson, brown sugar, coffee, cream	175
BAILEYS COFFEE Baileys, coffee, cream	168
KAHLUA COFFEE Kahlua, coffee, cream	168
KAFFE D.O.M. Bénédictine D.O.M., coffee, cream	168
ESPRESSO MARTINI Vodka, Kahlua, espresso, coffee beans	168
KAFFE KARLSSON Cointreau, Baileys, coffee, cream	168

Sweet & Fortified

	8cl
MOSCATO D'ASTI Italy	78
	per cl
SANDEMAN 12Y Portugal	30

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SAKE

Sake is a Japanese alcoholic drink made from fermented rice. Its brewing mirrors beer, transforming rice starch into alcohol using yeast and koji mold. With diverse flavors from fruity to earthy. Sake can be enjoyed chilled or warm and holds a special place in Japanese culture.

Sweet

	<i>cl</i>
HOMARE YUZU Japan The yuzu flavor comes only from 100% Japanese yuzu fruit that has sweet, smooth, high-quality taste and aroma	21
KISHU MONOGATARI ST Japan With an abundance of fresh plum flavor, it offers a delightful sweetness, a hint of sourness and a rich aroma	24

Savoury

	<i>cl</i>
FUKUJU Japan Fujuku is refreshing, semi-dry, and has a strong aroma and taste of citrus, melon, and pear, all in a vinous style with a long complex aftertaste of anise	24
SUEHIRO DENSHO JUNMAI YAMAHAI Japan This sake boasts a creamy texture with ample umami and superbly balanced acidity that makes it so easy to drink	24
DEWAZAKURA OMACHI JUNMAI GINJO Japan Premium junmai ginjo sake with a creamy character. Aromas of citrus, tropical fruits, and green apples. Balanced minerality with a fruity finish	28
KID PINK LABEL JUNMAI DAIGINJO Japan It's made from the highest quality rice and has a soft and fruity taste with hints of melon and peach	28

Red Wines

	<i>glass / bottle</i>
2016 CIÚ CIÚ LIMITATO ORGANIC <i>Sangiovesa - Italy (eco, vegan)</i>	110/450
2018 DOMAINE CHÂTEAU D'EAU <i>Pinot Noir - France (eco)</i>	115/480
2017 ROCK VALPOLICELLA RIPASSO <i>Rondinella, Corvina - Italy</i>	135/590
2019 VINADEMOYA MENCIA <i>Mencia - Spain</i>	135/590
2018 CÔTE DU RHÔNE LES CRANILLES <i>Grenache, Syrah, Carignan - France</i>	140/630
2019 REYNEKE ORGANIC SYRAH <i>Syrah - South Africa (eco, vegan)</i>	155/690
2018 TOMFOOLERY YOUNG BLOOD <i>Grenache - Australia</i>	165/745
2018 NIELSON PINOT NOIR <i>Pinot Noir - USA</i>	165/745
2020 BRICCO ANGELINI BARBERA D'ALBA <i>Barbera - Italy</i>	170/795
SILVANO AMARONE (vegan) <i>Corvina, Rondinella, Molinara - Italy</i>	995

Rosé

	<i>glass / bottle</i>
KRONE ROSÉ CUVÉE BRUT <i>Pinot Noir, Chardonnay - South Africa</i>	125/650
DOMAINE HOUCART ROSE <i>Grenache, Cinsault, Syrah, Tibouren - France</i>	480

Sweet & Fortified

	<i>8cl</i>
MOSCATO D'ASTI <i>Italy</i>	78
	<i>per cl</i>
SANDEMAN 12Y <i>Portugal</i>	30

Champagne

	glass / bottle
PRESTIGE DES SACRES CHAMPAGNE <i>Pinot Noir, Chardonnay, Pinot Meunier - France</i>	155/995
LUC BELAIRE BRUT GOLD FANTOME - 75CL <i>Pinot Noir, Chardonnay - France</i>	1250
LUC BELAIRE LUXE FANTOME - 75CL <i>Chardonnay - France</i>	1250
MUMM GRAND CORDON ROUGE - 75CL <i>Pinot Noir, Chardonnay, Pinot Meunier - France</i>	1295
MUMM GRAND CORDON ROUGE - 150CL <i>Pinot Noir, Chardonnay, Pinot Meunier - France</i>	2295
PERRIER JOUËT BELLE EPOQUE <i>chardonnay, pinot noir, Pinot Meunier - France</i>	3295

Sparkling

	glass / bottle
CAMPO VIEJO CAVA BRUT <i>Macabeo - Spain</i>	115/550
TERRA NADINE EXTRA DRY PROSECCO <i>Glera - Italy</i>	125/595
KRONE ROSÉ CUVÉE BRUT <i>Pinot Noir, Chardonnay - South Africa</i>	125/650

White Wines

	glass / bottle
2022 LES DEUX PINS SAUVIGNON BLANC <i>Sauvignon Blanc - France</i>	110/450
2022 STONELEIGH RIESLING <i>Riesling - New Zealand</i>	130/570
2021 REYNEKE ORGANIC (eco, vegan) <i>Chenin blanc - South Africa</i>	130/570
2018 GREAT EXPECTATIONS <i>Sauvignon Blanc - South Africa</i>	130/570
2021 CASAS PATRONALES GRAN RESERVA <i>Chardonnay - Chile</i>	135/590
2021 LETH GRÜNER VELTLINER BRUNNTHAL (eco) <i>Grüner Veltliner, Austria</i>	145/640
2022 ST ANNABERG GLEISWEILER HÖLLE RIESLING OFF DRY (eco) <i>Riesling - Germany</i>	155/690
2021 STONELEIGH ICON CHARDONNAY -75CL <i>Chardonnay - New Zealand</i>	850
2021 DOMAINE DU VIEUX LAZARET BLANC CHÂTEAUNEUF-DU-PAPE - 75CL <i>Grenache Blanc, Clairette, Bourboulenc, Roussanne - France</i>	990

Soft Drinks

SODA <i>Pepsi / Pepsi Max / Zingo / 7Up</i>	38
JUICE <i>orange, apple, mango, pineapple</i>	38
CARLSBERG <i>0,5%</i>	55
BROOKLYN SPECIAL EFFECTS <i>0,4%</i>	65
SOMMERSBY NON ALC. <i>apple</i>	65
SOMMERSBY SPRAKLING ROSE <i>Non alc.</i>	65
GINGER BEER <i>Bundaberg</i>	75
KIMINO SPARKLING YUZU SAKE <i>Non alc.</i>	85
TSINGTAO <i>Non alc.</i>	55

Non-alcoholic Wines

	Glass / Bottle
2021 JACOBS CREEK UNVINED <i>0,5%</i> <i>Riesling - Australia</i>	85/285
2020 JACOBS CREEK UNVINED <i>0,5%</i> <i>Shiraz - Australia</i>	85/285
RICHARD JUHLIN BDB <i>0% - 20 cl</i> <i>Sparkling - Chardonnay - France</i>	98

Mocktails

SIN ORANGE <i>Muddled orange, mango, passionfruit puree, sugar, lemon</i>	85
PINEAPPLE EXPRESS <i>Pineapple juice, strawberry puree, vanilla syrup, lemon</i>	85
WAIPO'S VIRGIN SWEET & SOUR <i>Passionfruit juice, mint, ginger beer, lime</i>	85

Cocktails

5cl

WHITE NEGRONI Malfy Gin con Limone, Italicus, Lilet Dry Vermouth, Bäska Droppar, salt	175
DRAKEN Grapefruit infused Gin, Pamplemousse Liqueur, lemon, chili & lemongrass syrup, Prestige Des Sacres Champagne	175
ORANGE Orange infused Rum, passion fruit puree, Orange Bitters, muddled orange, lemon, sugar	165
PROPOSAL Absolut Grapefruit, Chambord, Campari, Grape Bitters, grape cordial, lime, grape soda	165
ROKU GARI Roku Gin, Yuzu Sake, Elderflower Liqueur, lemon, lemongrass syrup, fresh ginger juice	175
STREGAWAY Del Maquey Vida Mezcal, Yellow Chartreuse, Strega, lime, agave syrup	175
DUMBO BUMBO Bumbo Rum, Cocoa Bitters, brown sugar, coffee beans	175
FLOWER GARDEN Del Maquey Vida Mezcal, Violet Liqueur, Elderflower Liqueur, Torino Martini, elderflower foam, lime, sugar	175
EXPRESSO MARTINI Vodka, Kahlúa, espresso, coffee beans	165

Draught Beer

40cl / 50cl

CARLSBERG HOF 4,2%	68/78
CARLSBERG EXPORT 5,0%	68/82
CARLSBERG UNFILTERED 4,5%	75/88
BROOKLYN LAGER 5,2%	82/98
JACK SESSION IPA 4,5%	82/98
100W IPA 6,8%	88/108
1664 BLANC 5,0%	82/98
BROOKLYN EAST IPA 6,9%	88/108

Beer

WAIPO LAGER 5,1% 33cl	82
HITACHINO RED RICE 7% 33cl	98
HITACHINO WHITE ALE 5,5% 33cl	98
HITACHINO AMBER ALE 6% 33cl	98
TSINGTAO lager 4,7%, 63cl	128

Cider

33cl

SOMERSBY PÄRON 4,5% 33cl	75
SOMERSBY SPARKLING ROSE 4,5% 33cl	75
CIDRAIE dry 4,5% 33cl	78

Spirits

per cl

DIGESTIF		PORT WINE		VODKA/AQUAVIT		WHISKEY	
Amaro Averna	23	Sandeman	30	Absolut Elyx	38	Jack Daniels	25
Bailey's	23			Belvedere	32	Makers Mark Bourbon	30
Xanté	23	RUM		Grey Goose	28	Famous Grouse	25
DOM Benedictine	24	Havana Club 3 yo	21	Skåne Aquavit	23	Chivas Regal 12 yo	30
Kahlúa	25	Havana Club Añejo	21	OP Anderson Aquavit	25	Chivas Regal 18 yo	36
Grand Marnier	23	Havana Club Selección	32			Jameson	25
Luxardo Limoncello	23	Pusser's Navy Rum	32	TEQUILA		Jameson Black Barrel	36
Disaronno Amaretto	23	Bumbu Rum	38	Olmeca Altos Plata	32	Highland Park	30
Fernet Branca	26	Bumbu XO	45	Olmeca Altos Añejo	32	Dalmore 12 yo	32
Frangelico	23	Ron Zacapa, 23y	45	Los Tres Toños	45	Dalmore 18 yo	52
Galliano	23	Goslings Old Rum	32	Del Maquey Mezcal Vida	36	Glenlivet 12 yo	30
Sambucca Ramazzoti	26	Gosling Black Seal	25			Jura Elixir	30
				CALVADOS		Laphroaigh, 10 yo	30
APERETIF		GIN		Busnel VSO	23	Lagavulin 16 yo	38
Aperol	18	Beefeater 24	28	Lecompte 5y	23		
Campari	18	Hendrick's	28			COGNAC/BRANDY	
Carpano Rosso	24	Monkey 47	34	Hennessy X	60		
Martini Bianco	18	Plymouth	30	Martell VS	26		
Ricard	25	Tanqueray No.10	32	Martell VSOP	32		
		Malfy Gin con Limone	34	Martell Cordon Blue	72		

Coffee Drinks

5cl

PREMIUM IRISH COFFEE Jameson Black Barrel, brown sugar, coffee, vanilla cream, nutmeg	175
BAILEYS COFFEE Baileys, coffee, cream	168
KAHLUA COFFEE Kahlua, coffee, cream	168
KAFFE D.O.M. Bénédictine D.O.M, coffee, cream	168
ESPRESSO MARTINI Vodka, Kahlua, espresso, coffee beans	168
KAFFE KARLSSON Cointreau, Baileys, coffee, cream	168

Coffee

COFFEE	30
ESPRESSO single / double	30/35
AMERICANO	35
MACCHIATO single / double	30/35
CAPPUCCINO	40
COFFEE LATTE	45
CORTADO	40

A POT OF TEA

Te är en särdeles utsökt måltidsdryck. Dess milda, rena karaktär och smakförhöjande egenskaper lyfter fram såväl lätta som kraftfulla maträtter, utan att den subtila tesmaken försvinner. - En magisk egenskap.

Tea is an exquisite beverage. Its mild character elevates both light and powerful dishes without losing its subtle taste - truly magical

Tea

Cup / Pot

JASMINE DRAGON PEARLS

55/105

Jasminte är ett underbart te till mat, därav dess omåttliga popularitet i Kina.

Ett friskt, blommigt grönt te vilket förärats med en intensiv doft från äkta jasmdblommor.

Jasmine tea is a wonderful tea to accompany food, hence its immense popularity in China. A fresh, floral green tea that has been graced with an intense scent from genuine jasmine flowers.

OOLONG

55/105

Kinas mest berömda oolong te. Smaken är mycket mjuk och uppfriskande. Doften närmast kan beskrivas som en explosion av blommiga aromer.

China's most famous oolong tea. The taste is very soft and refreshing. The aroma can best be described as an explosion of floral scents.

LAPSANG SOUCHON

55/105

Ett rökt och oerhört kraftfullt te från Kina. Mildras betydligt tillsammans med mat och är ett fint sällskap till kött och kryddiga rätter.

A smoked and incredibly powerful tea from China. Gets a mild taste with food and is a nice companion to meat and spicy dishes.

Tea

Cup / Pot

DUKE BLEND

En klassisk kontinentalblandning av kraftfullt te. Passar utmärkt att tillsätta mjölk i om man vill ha en kopp klassiskt svart te.
A classic continental blend of strong tea. It's excellent with milk added if one desires a cup of classic black tea.

55/105

EARL GREY SPECIAL

Earl Grey Special är en härlig smakrik variant av det klassiska Earl Grey teet från The Tea Centre of Stockholm. Berikningen av bergamott från Sicilien, citrusfrukter och jasmin ger denna populära blandning ett bredare spektrum av smaker, än vanlig Earl Grey.
Earl Grey Special is a deliciously flavorful variant of the classic Earl Grey tea from The Tea Centre of Stockholm. The enrichment of bergamot from Sicily, citrus fruits, and jasmine gives this popular blend a broader spectrum of flavors than regular Earl Grey.

55/105

LONG JING

En kraftigare och strävare variant av det berömda kinesiska gröna teet Long Jing från Zhejiang provinsen. Strävheten och den fylliga smaken kommer fram tack vare de långa härliga tebladens fina kvalitet.
A stronger and more astringent variant of the famous Chinese green tea Long Jing from the Zhejiang province. The astringency and the rich taste are due to the fine quality of the long, delightful tea leaves.

55/105

ROOIBOS

Rooibos med smak av rabarber, grädde och vanilj. Rooibos framställs av den sydafrikanska växten "Red Bush". Rooibos har ingen uppiggande effekt då växten ej är besläktad med vare sig teplantan eller kaffeplantan, som innehåller koffein eller tein.
Rooibos with flavors of rhubarb, cream, and vanilla. Rooibos is produced from the South African plant 'Red Bush'. Rooibos has no stimulating effect as the plant is not related to either the tea plant or the coffee plant, which contain caffeine or theine.

55/105