



**black
stone**
STEAKHOUSE

MENU



NORRLANDS GULD

EXTRA COLD BEER 68 SEK

DRAUGHT BEER 5,3% VOL. 40 CL



A SHIP FULL
OF IPA 75 SEK

DRAUGHT BEER 5,8% VOL. 40 CL

WELCOME TO BLACKSTONE STEAKHOUSE

GOOD FOOD SHOULD CRACKLE WITH WARMTH, PASSION AND FLAVOURS. AT BLACKSTONE STEAKHOUSE WE ALWAYS COOK FOOD WITH HIGH QUALITY RAW INGREDIENTS. OUR MAIN COURSES ARE SERVED ON RED-HOT LAVA ROCK. GO ON, TASTE IT!

CHAMPAGNE PHILIPPONNAT

ROYALE RÉSERVE BRUT BOTTLE 790 SEK

ELEGANT, FRUITY, FRESH, ACIDITY DRY AND BALANCED FLAVOUR WITH CLEAR APPLE AROMAS, CREAMY CARAMEL AND A TOUCH OF BREADY AROMAS. 12% VOL.



"CHAMPAGNE SHOULD BE
COLD, DRY AND FREE."

WINSTON CHURCHILL

CAVA BACH BRUT

GLASS 72 SEK BOTTLE 375 SEK

ORIGIN: SPAIN. MEDIUM-BODIED, DRY WITH TASTE OF CITRUS, YELLOW APPLES AND A BALANCED FINISH. 11,5% VOL.

PROSECCO TREVISO BRUT EKO DOC

GLASS 79 SEK BOTTLE 395 SEK

ORIGIN: ITALY. MEDIUM-BODIED, ELEGANT, FRESH, FRUITY TASTE OF GREEN PEARS, PEACHES, CITRUS, GRAPEFRUIT AND MINERAL. RICH MOUSSE WITH SMALL BUBBLES AND FRESH FINISH. 11% VOL.



A PRE-DINNER DRINK?

YOU WILL FIND NON-ALCOHOLIC BEVERAGES
AND DRINKS AT THE END OF THE MENU.

MOJITO RUM, LIME, RAW SUGAR, MINT, SODA	125 SEK/5 CL
ORANGE IS THE NEW BLACK APEROL, COINTREAU, LEMON JUICE, SYRUP OF SUGAR	125 SEK/5 CL
APPLETINI VODKA, APPLE, LEMON JUICE	125 SEK/5 CL
VIRRPANNA GIN, SPARKLE, APPLE, CUCUMBER, MINT, LEMON JUICE, RAW SUGAR	125 SEK/5 CL
DRY MARTINI GIN, VERMOUTH	125 SEK/5 CL
BELLINI PEACH PUREE AND SPARKLING WINE	79 SEK/GLASS

PSST! FLER DRINKAR HITTAR NI PÅ BAKSIDAN



AFTER WORK

WEDNESDAY - THURSDAY - FRIDAY
BETWEEN 4 - 6 PM, 10% OFF ON FOOD AND DRINKS!

SHARE YOUR EXPERIENCE!

CHOOSE ONE OR MORE OF THE OPTIONS BELOW AND SHOW YOUR WAITER AND YOU WILL RECEIVE A FREE COFFEE AFTER DINNER.



UPLOAD A PHOTO ON INSTAGRAM FROM YOUR RESTAURANT VISIT WITH THE HASHTAG #BLACKSTONESTEAKHOUSE

LIKE US ON FACEBOOK!



UPLOAD A PHOTO FROM YOUR RESTAURANT VISIT AND CHECK IN ON FACEBOOK.

WRITE A REVIEW ON TRIPADVISOR!

WRITE A REVIEW ABOUT YOUR RESTAURANT VISIT WITH US ON TRIPADVISOR.



GIVE A GIFT CARD TO
SOMEONE YOU CARE ABOUT!

BUY ONLINE OR DIRECTLY FROM US.

BLACKSTONESTEAKHOUSE.SE

STARTERS MENU

"IT IS SAID THAT THE DEVIL IS IN THE DETAILS. BUT I KNOW THAT IS WHERE PASSION IS. AND THE PLEASURE OF BEING ABLE TO WORK WITH HIGH QUALITY INGREDIENTS" DENNIS LAURILA, EXECUTIVE CHEF BLACKSTONE

STARTERS

BLEAK ROE TACO [G] 125 SEK

DEEP-FRIED FLATBREAD, AMERICAN ROE, SMETANA, PICKLED RED ONION.
WINE RECOMMENDATION: CAVA BACH BRUT, SPAIN. BEER RECOMMENDATION: KALLHOLMEN LAGER.

CARPACCIO [L] [E] [N] 130 SEK

GRUYERE, DEEP FRIED ARTICHOKE, PICKLED MUSTARD SEEDS, CAPERS BERRIES, ROASTED HAZELNUTS, TRUFFLE OIL.
WINE RECOMMENDATION: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALY. BEER RECOMMENDATION: KRUSOVICE.

CHARCUTERIES [L] [G] 145 SEK

SELECTED CHARCUTERIES, AGED CHEESE, TOMATO COMPOTE, GRILLED PADRONES, OLIVES, BREAD, ARTICHOKE CREAM.
WINE RECOMMENDATION: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALY. BEER RECOMMENDATION: NORRLANDS GULD.

LIGHTLY SMOKED SALMON [L] [G] 125 SEK

LUMPFISH ROE, POTATO CREAM, PICKLED BETA, DILL OIL.
WINE RECOMMENDATION: ESSENCE RIESLING, MOSEL GERMANY. BEER RECOMMENDATION: HAZY BULLDOG APA.

BUTTER-BRAISED ASPARAGUS [L] [G] [E] [N] 110 SEK

FRESH GREEN ASPARAGUS, GRUYERE EMULSION, PANKO, HAZELNUTS, SEAWEED CAVIAR, CRESS.
WINE RECOMMENDATION: CAVA BACH BRUT, SPAIN. BEER RECOMMENDATION: KRUSOVICE.

SHARE A PIZZA SEE THE PIZZA MENU FOR FLAVOURS AND PRICES.

BEER RECOMMENDATION TO OUR PIZZAS!



BLACKSTONE PIZZAS

SERVED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

- ALL OF THE PIZZAS CAN BE ORDERED GLUTEN AND LACTOSE FREE -

LOW TEMPERATURE FILLET OF BEEF 175 SEK [E] [G] [L]

CARAMELIZED ONIONS, FRESH TOMATO, FRESH ASPARAGUS, SMOKED GARLIC BUTTER, BEARNAISESAUCE.
WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: BIRRA MORETTI.



CHARCUTERIES 175 SEK [G] [L]

PROSCIUTTO, SALAMI, CHORIZO, OLIVES, ARTICHOKE CREAM, PARMESAN, SEMI DRIED TOMATOES, DEEP-FRIED CAPERS, TRUFFLE OIL.
WINE RECOMMENDATION: PINOT NOIR ROSE, GERMANY. BEER RECOMMENDATION: BIRRA MORETTI.

HANDPEELED SHRIMPS 195 SEK [L] [G] [N]

VÄSTERBOTTEN CHEESE, DILLPESTO, SMETANA, RED ONION.
WINE RECOM.: CONO SUR SINGLE VINEYARD CHARDONNAY, CHILE. BEER RECOM.: BIRRA MORETTI.

GRILLED PORTABELLO 155 SEK [G] [L]

MARINATED AND GRILLED PORTABELLO MUSHROOM, CREAM CHEESE, CHIPOTLE CHILI, PARSLEY.
WINE RECOM.: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALIEN. BEER RECOM.: BIRRA MORETTI.

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS

BLACKSTONE MAIN COURSES

SWEET TUESDAY

WHEN YOU BUY A BLACKSTONE MAIN DISH
THE DESSERT IS ON THE HOUSE.
(NOT PIZZA AND BLACKSTONES CHILI)

MENU

GIVE A GIFT CARD TO
SOMEONE YOU CARE ABOUT!
BUY ONLINE OR DIRECTLY FROM US.



HOW TO ORDER! 1 CHOOSE BLACKSTONE MAIN DISH 2 CHOOSE SIDE ORDERS 3 CHOOSE TWO SAUCES

1

BLACKSTONE SEAFOOD

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

SWORDFISH 200 G 225 SEK

WINE RECOM.: ESSENCE RIESLING MOSEL, GERMANY. BEER RECOM.: MILLER GENUINE DRAFT

SEAFOOD MIXED GRILL TUNA, SCALLOPS, SWORDFISH. 250 G 295 SEK

WINE RECOMMENDATION: CONO SUR SINGLE VINEYARD CHARDONNAY, CHILE.

BEER RECOMMENDATION: WISBY WEISSE

TUNA 200 G 240 SEK

WINE RECOMMENDATION: ESSENCE RIESLING MOSEL, GERMANY.

BEER RECOMMENDATION: NORRLANDS GULD



ALLERGIC? ASK THE STAFF FOR HELP.

1

BLACKSTONE MEAT

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

FLANK STEAK 200 G 245 SEK

WINE RECOMMENDATION: COTO DE IMAZ RESERVA RIOJA, SPAIN. BEER RECOMMENDATION: MARIESTAD EXPORT.

VEAL STEAK 200 G 255 SEK

WINE RECOMMENDATION: COTO DE IMAZ RESERVA RIOJA, SPAIN. BEER RECOMMENDATION: MARIESTAD EXPORT.

MEAT MIXED GRILL 345 SEK

FILLET OF BEEF, VEAL STEAK, DEER CUT FRENCH 300 G

WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOMMENDATION: HÖGANÄS APA.

FILLET OF BEEF 200 G 295 SEK

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA. BEER RECOM.: NORRLANDS GULD.

 **FILLET OF BEEF** 200 G 375 SEK

WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA. BEER RECOM.: NORRLANDS GULD.

 **SIRLOIN STEAK** 200 G 275 SEK

WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA. BEER RECOMMENDATION: A SHIP FULL OF IPA.

1



BLACKSTONES SELECTED

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

VENISON CUT FRENCH. 200 G 295 SEK

WINE RECOMMENDATION: CHÂTEAU GRAND RENOMBORDEAUX SUPÉRIEUR, FRANCE. BEER RECOMMENDATION: KALLHOLMENS IPA.

REINDEER BONELESS BEEF INSIDE OR CUT FRENCH, ASK THE STAFF. 200 G 325 SEK

WINE RECOMMENDATION: CHÂTEAU GRAND RENOMBORDEAUX SUPÉRIEUR, FRANCE. BEER RECOMMENDATION: KALLHOLMENS IPA.

WE HAVE CHOSEN TO HIGHLIGHT
TWO TASTY AND TENDER CUTS.

DENNIS LAURILA, EXECUTIVE CHEF BLACKSTONE STEAKHOUSE

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS

BLACKSTONE VEGETARIAN

STARTERS

BUTTER-BRAISED ASPARAGUS [L] [G] [E] [N] 110 SEK

FRESH GREEN ASPARAGUS, GRUYERE EMULSION, PANKO, HAZELNUTS, SEAWEED CAVIAR, CRESS.

WINE RECOMMENDATION: CAVA BACH BRUT, SPAIN. BEER RECOMMENDATION: KRUSOVICE.

MAIN COURSES

BLACKSTONES CHILI [G]  175 SEK

SERVED WITH GRILLED BREAD AND FRENCH FRIES.

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: HÖGANÄS APA.

1 VEGGIE STEAK [L] 195 SEK

MADE OF MUSHROOMS, ONIONS, GARLIC, CHICKPEAS, HALEUMI, CHILI.

WINE RECOMMENDATION: ESSENCE RIESLING, MOSEL. GERMANY. BEER RECOMMENDATION: MARIESTAD EXPORT.

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

PIZZA - GRILLED PORTABELLO* [G] [L] 155 SEK

MARINATED AND GRILLED PORTABELLO MUSHROOM, CREAM CHEESE, CHIPOTLE CHILI, PARSLEY.

WINE RECOMMENDATION: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALY. BEER RECOM.: BIRRA MORETTI.

DESSERT

CHOCOLATE & PASSION FRUIT [G]  95 SEK

SOFT CHOC CHIP CAKE, CHOCOLATE CREAM, PASSION FRUIT SORBET.

THE PIZZA CAN BE ORDERED GLUTEN AND LACTOSE FREE



KIDS MENU

INCLUDING SOFT DRINK, JUICE OR MILK AND ICE CREAM FOR DESSERT. KIDS MENU FOR CHILDREN UP TO 12 YEARS

FILLET OF BEEF WITH BÉARNAISE SAUCE AND FRENCH FRIES [G] [E] 85 SEK

CHICKENFINGERS FRENCH FRIES, VEGETABLES, DIP SAUCE [G] [E] 85 SEK

PIZZA WITH TOMATO SAUCE, HAM AND CHEESE [G] [L] 85 SEK

2 CHOOSE SIDE ORDERS

- FRENCH FRIES [G]
- POTATO GRATIN [L]
- FRESH POTATO SALAD
- BAKED POTATO WITH SMOKED GARLIC BUTTER [L]
- BLACKSTONE SALAD
BROCCOLI, CAULIFLOWER, SUGAR PEAS,
CARROT, FENNEL, SAMPHIRE, BEETROOT SPROUTS

3 CHOOSE TWO SAUCES

- BÉARNAISE [E]
- SMOKED GARLIC BUTTER [L]
- MOJO ROJO [G]
- BBQ
- RED WINE BUTTER [L]
- AIOLI [E]
- CHILI & LIME BUTTER [L]
- CHIMICHURRI
- TRUFFLE MAYONNAISE [E]
- HERB & FRESH CHEESE CRÈME [L]



STARTERS & PIZZAS

DESSERT, COFFEE & AVEC



DESSERT MENU



COFFEE/TEA 30 SEK

BLACKSTONES CLASSIC MELTING CHOCOLATE BOMB [G] [L] [N] 99 SEK

SALT CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRIES, ROASTED HAZELNUTS AND SORBET

CHOCOLATE & PASSION FRUIT [G] VEGAN 95 SEK

SOFT CHOC CHIP CAKE, CHOCOLATE CREAM, PASSION FRUIT SORBET.

DONUT [L] [G] [E] 95 SEK

RHUBARB SORBET, BOILED RHUBARB, WHITE CHOCOLATE.

SORBET OF THE DAY 65 SEK

TWO SCOOPS OF SORBET AND FRESH BERRIES

DESSERT WINE 45 SEK/GLASS

TESAURO RECIOTO DELLA VALPOLICELLA DOC

CHEESE PLATE [G] [L] 95 SEK

SELECTION OF CHEESES WITH CRACKERS AND TWO TYPES OF COMPOTE

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS



COFFEE DRINKS

IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, CREAM 110 SEK/4CL

KAFFE KARLSSON BAILEYS, COINTREAU, CREAM 110 SEK/4CL

COFFEE LEONARD SACHS GRAND MARNIER ROUGE, KAHLUA, CREAM 110 SEK/4CL

FRANGELICO COFFEE FRANGELICO, CREAM 110 SEK/4CL

AN AFTER DINNER DRINK?

COGNAC / CALVADOS

GRÖNSTEDTS MONOPOLE 24 SEK/CL

RENAULT CARTE NOIRE 30 SEK/CL

BOULARD GRAND SOLAGE 24 SEK/CL

RUM

PLANTATION XO 20TH, BRUGAL 1888 30 SEK/CL

TEQUILA / GRAPPA

SAUZA TRES GENERACIONES ANEJO, GRAPPA LUCE 35 SEK/CL

WHISKEY

FAMOUS GROUSE, MAKER'S MARK, JIM BEAM, KILBEGGAN IRISH 24 SEK/CL

THE MACALLAN 12 YO, HIGHLAND PARK 12 YO, LAPHROAIG 10 YO 30 SEK/CL

LIQUEUR

COINTREAU, DRAMBUIE, BAILEYS, XANTÉ 24 SEK/CL

NON-ALCOHOLIC BEVERAGES SODA, WATER, JUICE & BEER

COCA COLA, COCA COLA ZERO, FANTA, SPRITE 40 CL 32 SEK
JUICE, LIGHT BEER 33 CL. WATER CARBONATED 40 CL 32 SEK

NON-ALCOHOLIC!

WINE

NATUREO FREE MUSCAT WHITE 50 SEK
GLASS
ORIGIN: SPAIN. GRAPE, SLIGHTLY FLORAL FLAVOR WITH ELEMENTS OF PEARS, CITRUS AND ELDER.

NATUREO FREE SYRAH RED 50 SEK
ORIGIN: SPAIN. FRUITY TASTE WITH BOWLS OF BERRIES, BLUEBERRIES, RASPBERRIES, VIOLET AND VANILLA.

NON-ALCOHOLIC!

BEER & CIDER

A SHIP FULL OF IPA, MARIESTAD, HEINEKEN, BIRRA MORETTI, EASY RIDER IPA, 33 CL 49 SEK

CIDER BRISKA ROSÉ, PEAR 33 CL 49 SEK



NON-ALCOHOLIC DRINKS

PASSION FOR SOUR 65 SEK
PASSION PUREE, PEACH PUREE, STRAWBERRY PUREE, LEMON JUICE, LIME, SODA.

FROZEN PASSION DAIQUIRI 65 SEK

KLARAS CANDY PEACH PUREE, STRAWBERRY PUREE, LEMON JUICE, SODA, SPRITE. 65 SEK

PIÑA COLADA PINEAPPLE, COCONUT, LEMON JUICE, MILK, CREAM. 65 SEK

BLUEBERRY MOCKTAIL BLUEBERRY, LEMON JUICE, GINGER ALE. 65 SEK

MOJITOS DRINKS

FIND YOUR FAVOURITE!

MOJITO LIME, RAW SUGAR, MINT, SODA 65 SEK

RASPBERRY, STRAWBERRY OR PEACH 65 SEK
LIME, RAW SUGAR, MINT, SODA

NON-ALCOHOLIC!



WHITE WINE

GLASS BOTTLE

CONO SUR SINGLE VINEYARD CHARDONNAY 98 SEK 435 SEK

ORIGIN: CHILE. QUITE BODIED, DRY WITH GOOD FRESHNESS AND HINTS OF MINERAL AND LIGHT TONES OF WOOD. CRISP FINISH. 13% VOL.

ESSENCE RIESLING 95 SEK 395 SEK

ORIGIN: GERMANY MOSEL. LIGHT TO MEDIUM-BODIED, HALF-DRY WITH CLEAN, FRESH, RICH FLAVOUR WITH HINTS OF LIME, ORANGE PEEL, PEACHES AND MINERAL AROMAS. 10% VOL.

THE PAVILLION CHENIN BLANC 75 SEK 325 SEK

ORIGIN: SOUTH AFRICA. DRY, WITH GOOD FRUITINESS OF TROPICAL FRUITS AND CITRUS, AS WELL AS FRESH, HEARTY ACID. 12,5% VOL.

ROSÉ WINE

GLASS BOTTLE

LA MÉRIDIONALE ROSÉ 75 SEK 325 SEK

ORIGIN: FRANCE. DRY, FRUITY AND FRESH WITH NOTES OF RASPBERRIES, RED CURRANTS, STRAWBERRIES, MANDARIN AND BLOOD ORANGE. GOOD MINERALITY WITH A HINT OF HERBS THAT GIVES THE WINE A FRESH FINISH. 12% VOL.

PINOT NOIR ROSÉ 95 SEK 425 SEK

ORIGIN: GERMANY. PURE FRESH TASTE OF STRAWBERRIES, MINERAL AND SOME SPICES. 12% VOL.

RED WINE

GLASS BOTTLE

COTO DE IMAZ RESERVA 98 SEK 445 SEK

ORIGIN: SPAIN. QUITE BODIED, STILL YOUTHFULLY STRONG FLAVOUR WITH HINTS OF BLACKBERRIES, PLUMS, VANILLA AND SPICES. 13,5% VOL.

CHÂTEAU GRAND RENOM
BORDEAUX SUPÉRIEUR

125 SEK 545 SEK

ORIGIN: FRANCE. MEDIUM-BODIED, FRUITY, DRY, ELEGANT STRUCTURE, AROMAS OF BLUEBERRY, BLACKBERRY, ESPRESSO, TOBACCO, COCOA, VIOLETS, HINT OF PEPPERY MINT AND WELL-INTEGRATED OAK. 13,5% VOL.

SASSO MONTEPULCIANO D'ABRUZZO 92 SEK 415 SEK

EKO ORIGIN: ITALY. INTENSE FRUITY TASTE OF RIPE CHERRIES, BLACKBERRIES, DRIED PLUMS, SPICES AND HERBS. GOOD ACID, MATURE TANNINS AND LONG SPICY AFTERTASTE. 13,5% VOL.

LOUIS M MARTINI SONOMA
COUNTY CABERNET SAUVIGNON 110 SEK 495 SEK

ORIGIN: USA. THE WINE IS RICH IN FLAVOUR AND HAS A GENEROUS, WARM FRUITY AROMA OF BLACKBERRIES AND RIPE CHERRIES. SOFT TANNINS AND A LONG, BALANCED FINISH WITH VANILLA AROMAS. 13,5% VOL.

THE PAVILLION SHIRAZ/
CABERNET SAUVIGNON 75 SEK 325 SEK

ORIGIN: SOUTH AFRICA. MEDIUM-BODIED, WELL-BALANCED, SOFT WINE WITH YOUTHFUL, FRUITY AROMAS. 14% VOL.



GLASS 92 SEK
BOTTLE 415 SEK
13,5% VOL.



GLASS 110 SEK
BOTTLE 495 SEK
13,5% VOL.



DRAFT BEER

5,3% VOL. 40 CL EXTRA COLD BEER! 68 SEK
A SHIP FULL OF IPA 5,8% VOL. 40 CL 75 SEK



MARIESTAD

MARIESTAD CONTINENTAL 4,2% VOL. 33 CL 59 SEK

MARIESTAD EXPORT 5,3% VOL. 50 CL 85 SEK

BOTTLED BEER

BIRRA MORETTI 4,6% VOL. 33 CL 65 SEK

HEINEKEN 5% VOL. 33 CL 65 SEK

KRUSOVICE 5% VOL. 33 CL 69 SEK

HAZY BULLDOG APA 5,7% VOL. 33 CL 72 SEK



KALLHOLMEN LEVANDE IPA 5,6% VOL. 33 CL 89 SEK

KALLHOLMEN LEVANDE LAGER 4,7% VOL. 33 CL 89 SEK

MILLER GENUINE DRAFT 4,7% VOL. 33 CL 65 SEK

DAURA DAMM LAGER 5,4% VOL. 33 CL, GLUTEN FREE 65 SEK

HÖGANÄS APA 5,6% VOL. 33 CL 72 SEK

SLEEPY BULLDOG PALE ALE 4,8% VOL. 33 CL 72 SEK

WISBY WEISSE 5,2% VOL. 50 CL 89 SEK

CIDER

CIDER BRISKA PEAR 4,5% VOL. 33 CL 65 SEK

CIDER BRISKA STRAWBERRY & RHUBARB 4,5% VOL. 33 CL 65 SEK

CHOOSE ONE OF
BLACKSTONES
FAVORITES!



BLACKSTONES FAVORITES!

125 SEK/5 CL

- 1 FROZEN MEXICAN DRAUGHT BEER, TEQUILA, TRIPLE SEC, LEMON JUICE.
- 2 ELDER COLLINS GIN, LEMON JUICE, ELDER, SODA.
- 3 APPLÉTINI VODKA, APPLE, LEMON JUICE.
- 4 PEAR-GINGER VODKA, XANTE, LEMON JUICE, GINGER.
- 5 CAPRI FIZZ LIMONCELLO, STRAW, AMARETTO, LEMON JUICE, SYRUP OF SUGAR, PROSECCO.
- 6 THE BITTERSWEET APEROL, COINTREAU, VANILLA, LEMON JUICE.



MOJITOS DRINKS

FIND YOUR FAVOURITE! 125 SEK/5 CL

MOJITO RUM, LIME, RAW SUGAR, MINT, SODA.

RASPBERRY, STRAWBERRY OR PEACH
RUM, LIME, RAW SUGAR, MINT, SODA.

LUXURY MOJITO
RUM, LIME, RAW SUGAR, MINT, SPARKLING WINE.



FROZEN DAIQUIRI

RASPBERRY & LIQUORICE 125 SEK/5 CL
RASPBERRY LIQUEUR, HALLONLACKS, RASPBERRY PUREE.



DRINKS

125 SEK/5 CL

CLASSIC

WHISKEY SOUR BOURBON, LEMON JUICE, SYRUP OF SUGAR.

CAIPIRINHA CACHAÇA, LIME, SYRUP OF SUGAR.

MARGARITA TEQUILA, COINTREAU, LIME JUICE.

OLD FASHIONED BOURBON, SUGAR, ANGOSTURA BITTERS.

RHUBERRY GIN, RHUBARB, RASPBERRY, LEMON JUICE, SODA.

AMERICAN BLUEBERRY BOURBON, BLUEBERRY, LEMON JUICE, GINGER ALE.

MIDSUMMER GROGG ELDERFLOWER, OP ANDERSSON, LIME JUICE, CUCUMBER, SALT, TONIC.

ORANGE IS THE NEW BLACK APEROL, COINTREAU, LEMON JUICE, SYRUP OF SUGAR.

PIÑA COLADA RUM, PINEAPPLE, COCONUT, LEMON JUICE, MILK, CREAM.