



**black
stone**
STEAKHOUSE

MENU



THE MATCH FACTORY, FOUNDED 1845

IN 1845, THE BROTHERS CARL FRANS AND JOHAN EDVARD LUNDSTRÖM FOUNDED A MATCH FACTORY IN JÖNKÖPING. A COUPLE OF YEARS LATER, THEY MOVED THEIR FACTORY TO THE PLACE WE STILL CALL TÄNDSTICKSOMRÅDET (THE MATCH AREA). IN THE AREA THERE WERE MANY DIFFERENT BUILDINGS. SOME OF THEM STILL REMAIN AND THE AREA'S HISTORY IS KEPT ALIVE BY STREET NAMES SUCH AS SVAVELSTICKSGRÄND AND TÄNDSTICKSGRÄND. TODAY, TÄNDSTICKSOMRÅDET SPARKLES FROM THE HOT AND TASTY FOOD FROM BLACKSTONE STEAKHOUSE.



EXTRA COLD BEER 69 SEK
DRAUGHT BEER 5% 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	129 SEK/5 CL
ORANGE IS THE NEW BLACK APEROL, COINTREAU, LEMON JUICE, SYRUP OF SUGAR	129 SEK/5 CL
APPLETINI VODKA, APPLE, LEMON JUICE	129 SEK/5 CL
VIRRPANNA GIN, SPARKLE, APPLE, CUCUMBER, MINT, LEMON JUICE, RAW SUGAR	129 SEK/5 CL
DRY MARTINI GIN, VERMOUTH	129 SEK/5 CL
BELLINI PEACH PUREE AND SPARKLING WINE	79 SEK/GLASS

PSST! FLER DRINKAR HITTA NI PÅ BAKSIDAN

BLACKSTONESTEAKHOUSE.SE



AFTER WORK

FRIDAY BETWEEN 5 - 7 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

LIGHTLY SMOKED SCALLOPS [G] [L] 145 SEK

BACON, BUTTER FRIED PANKO, CAULIFLOWER PURÉE FLAVOURED WITH WHITE CHOCOLATE AND VINEGAR.
WINE RECOMMENDATION: ESSENCE RIESLING MOSEL, GERMANY.

 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.

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.

TUNA TATAKI [E] 125 SEK

LIGHTLY SEARED TUNA, PONZU SAUCE, CUCUMBER & MANGO SALSA, LIME CORIANDER, MAYONNAISE, FRIED RICE PAPER.
WINE RECOMMENDATION: ESSENCE RIESLING, MOSEL GERMANY.

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.

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 RECOMMENDATION: LOUIS M. MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA.

BARBEQUE 155 SEK [G] [L]

SLOW ROASTED/COOKED SMOKED PORK, BBQ SAUCE, CHILI PICKLED RED ONION, ROASTED GARLIC CREAM, GRILLED PADRONES
WINE RECOMMENDATION: LOUIS M. MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA.



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.

GRILLED PORTABELLO 155 SEK [G] [L]

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

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 RECOMMENDATION: ESSENCE RIESLING MOSEL, GERMANY.
- SEAFOOD MIXED GRILL** TUNA, SCALLOPS, SWORDFISH. 250 G 295 SEK
WINE RECOMMENDATION: CONO SUR SINGLE VINEYARD CHARDONNAY, CHILE.
- TUNA** 200 G 240 SEK
WINE RECOMMENDATION: ESSENCE RIESLING MOSEL, GERMANY.



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.
- VEAL STEAK** 200 G 255 SEK
WINE RECOMMENDATION: COTO DE IMAZ RESERVA RIOJA, SPAIN.
- 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.
- FILLET OF BEEF** 200 G 295 SEK
WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA.
-  **FILLET OF BEEF** 200 G 375 SEK
WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA.
-  **SIRLOIN STEAK** 200 G 275 SEK
WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA, USA.

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.
- REINDEER** BONELESS BEEF INSIDE OR CUT FRENCH, ASK THE STAFF. 200 G 325 SEK
WINE RECOMMENDATION: CHÂTEAU GRAND RENOMBORDEAUX SUPÉRIEUR, FRANCE.

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.

MAIN COURSES

- BLACKSTONES CHILI** [G]  175 SEK
SERVED WITH GRILLED BREAD AND FRENCH FRIES.
WINE RECOMMENDATION: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA.

1

- VEGGIE STEAK** [L] 195 SEK
MADE OF MUSHROOMS, ONIONS, GARLIC, CHICKPEAS, HALEUMI, CHILI.
WINE RECOMMENDATION: ESSENCE RIESLING, MOSEL GERMANY.
SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

THE PIZZA CAN BE ORDERED GLUTEN AND LACTOSE FREE

- 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.

DESSERT

- CHOCOLATE & PASSION FRUIT** [G]  95 SEK
SOFT CHOC CHIP CAKE, CHOCOLATE CREAM, PASSION FRUIT SORBET.



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 BEARNAISE 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

- BEARNAISE [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

ALLERGIC? ASK THE STAFF FOR HELP.

BLACKSTONES CLASSIC

COFFEE/TEA 30 SEK

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 RECICATO DELLA VALPOLICELLA DOC

ROASTED SPONGE CAKE [G] [L] [E] 95 SEK

VANILLA ICE CREAM, CARAMEL SAUCE, APPLE, YOGURT FOAM, CRISPY BUCKWHEAT

ESPRESSO / DOUBLE ESPRESSO 28 SEK / 34 SEK



COFFEE DRINKS

IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, CREAM 115 SEK/4CL

KAFFE KARLSSON BAILEYS, COINTREAU, CREAM 115 SEK/4CL

COFFEE LEONARD SACHS GRAND MARNIER ROUGE, KAHLÚA, CREAM 115 SEK/4CL

FRANGELICO COFFEE FRANGELICO, CREAM 115 SEK/4CL

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

AN AFTER DINNER DRINK?

COGNAC / CALVADOS

GRÖNSTEDTS MONOPOLE 29 SEK/CL

RENAULT CARTE NOIRE 35 SEK/CL

BOULARD GRAND SOLAGE 29 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 26 SEK/CL

THE MACALLAN 12 YO, HIGHLAND PARK 12 YO, LAPHROAIG 10 YO 33 SEK/CL

LIQUEUR

COINTREAU, DRAMBUIE, BAILEYS, XANTÉ 26 SEK/CL

NON-ALCOHOLIC BEVERAGES SODA, WATER, JUICE & BEER

COCA COLA, COCA COLA ZERO, FANTA, SPRITE 33 CL 30 SEK
JUICE, LIGHT BEER 33 CL. WATER CARBONATED 28 SEK

NON-ALCOHOLIC!

WINE

NATUREO FREE MUSCAT WHITE GLASS 50 SEK
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

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% VOL. 40 CL EXTRA COLD BEER!

69 SEK

MELLERUD 4,8% VOL. 40 CL

63 SEK

BOTTLED BEER

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

DOUBLE BULLDOG DIPA 8,4% VOL. 33 CL 79 SEK

WISBY PILS 5% VOL. 33 CL 69 SEK

WISBY KLOSTERÖL 5% VOL. 33 CL 69 SEK



KALLHOLMEN LEVANDE IPA 5,6% VOL. 33 CL 75 SEK

KALLHOLMEN LEVANDE LAGER 4,7% VOL. 33 CL 75 SEK

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

HÖGANÄS APA 5,6% VOL. 33 CL 72 SEK

SLEEPY BULLDOG PALE ALE 4,8% VOL. 33 CL 69 SEK

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

PAULANER HEFE-WEISSBIER 5,5% VOL. 50 CL 85 SEK

SOUTHERN BULLDOG IPA 6,7% VOL. 33 CL 79 SEK

CIDER

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

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



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!

129 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! 129 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 129 SEK/5 CL
RASPBERRY LIQUEUR, HALLONLACKS, RASPBERRY PUREE.



CLASSIC

DRINKS

129 SEK/5 CL

WHISKEY SOUR BOURBON, LEMON JUICE, SYRUP OF SUGAR.

CAIPIRINHA CACHAÇA, LIME, SYRUP OF SUGAR.

MARGARITA TEQUILA, COINTREAU, LIME JUICE.

OLD FASHIONED BOURBON, SYRUP OF 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.