



**black
stone**
STEAKHOUSE

MENU

A DRINK BEFORE DINNER!



BELLINI
PROSECCO AND PEACH



GLASS
105 SEK

175 SEK/
5 CL

TANQUERAY LONDON DRY GIN

GIN & TONIC - TANQUERAY LONDON DRY GIN,
FEVER-TREE MEDITERRANEAN TONIC,
ROSEMARY AND ORANGE ZEST.

MORE DRINKS ON THE BACK OF THE MENU!

MOJITO - NON-ALCOHOLIC

MOJITO CLASSIC, RASPBERRY,
STRAWBERRY OR PEACH

LIME, SIMPLE SYRUP, MINT, SODA WATER.

DRINK
79 SEK



KRUŠOVICE
KRALOVSKÝ PIVOVAR

KRUŠOVICE IMPERIAL 99 SEK

DRAFT BEER 5% VOL. 40 CL



TRADE MARK
Heineken

EXTRA COLD DRAFT BEER!

89 SEK

5% VOL. 40 CL

WELCOME TO BLACKSTONE STEAKHOUSE

GOOD FOOD SHOULD SIZZLE WITH WARMTH, PASSION AND
FLAVOURS. AT BLACKSTONE STEAKHOUSE, WE ONLY USE
HIGH-QUALITY INGREDIENTS. OUR MAIN DISHES ARE SERVED
ON A RED-HOT LAVA ROCK. GO ON, TRY IT!



"CHAMPAGNE
SHOULD BE COLD,
DRY AND FREE."
WINSTON CHURCHILL

CHAMPAGNE PHILIPPONNAT

ROYALE RÉSERVE BRUT GLASS 169 SEK BOTTLE 1 195 SEK

FRANCE. ELEGANT, FRUITY, FRESH AND CRISPY, DRY AND BALANCED. 12% VOL.



GLASS 110 SEK
BOTTLE 650 SEK

PROSECCO TREVISO DOC EKO

ITALY. FRUITY AND MEDIUM BODIED. FLAVOR OF GREEN PEARS, PEACH, CITRUS,
GRAPEFRUIT AND MINERALS. RICH MOUSSE WITH TINY BUBBLES AND A FRESH FINISH. 11% VOL.

CAVA DELAPIERRE ETIQUETA NEGRA

SPAIN. MEDIUM-BODIED, DRY TASTE WITH NOTES OF YELLOW APPLES AND CITRUS. 11.5% VOL.

SHARED HAPPINESS IS DOUBLE HAPPINESS!

#BLACKSTONESTEAKHOUSE

BLACKSTONESTEAKHOUSE.SE



SNACKS & BITES

GRATINATED OYSTER 65 SEK/EACH

ONION COMPOTE, SMETANA, JALAPEÑO AND PARMESAN.

CROQUETTES [E] [G] [L] 85 SEK

FLAVORED WITH CHANTERELLES AND WRÅNGEBÄCK CHEESE, SERVED WITH RANCH DIP.

GARLIC BREAD [G] [L] VEGAN OPTION AVAILABLE  65 SEK

PARMESAN AND HERBS.

OLIVES 65 SEK

MARINATED IN CHIMICHURRI.



BE SMART - CHOOSE OUR - CHEF'S CHOICE MENU -

WE SERVE THREE OF THE CHEF'S FAVOURITES

ROE TACOS

AMERICAN ROE, PICKLED RED ONION, WHIPPED SMETANA AND DILL. [F] [G]



VENISON

CUT FRENCH 200 G.

CHOOSE SIDE ORDERS AND TWO SAUCES FROM THE MAIN MENU.



BLACKSTONES MELTING CHOCOLATE BOMB

SALTED CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRIES,
ROASTED HAZELNUT AND SORBET. [G] [L] [N]



655 SEK



WINE PACKAGE 394 SEK

CHAMPAGNE PHILIPPONNAT ROYALE RÉSERVE BRUT, FRANCE
TERRE MORE MAREMMA DOC, ITALY
VALLADO LBV, PORTUGAL

BLACKSTONESTEAKHOUSE.SE

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

ROE TACO [F] [G] 185 SEK

AMERICAN ROE, PICKLED RED ONION, WHIPPED SMETANA AND DILL.

WINE RECOMMENDATION: CHAMPAGNE PHILIPPONNAT ROYALE RÉSERVE BRUT, FRANCE. BEER RECOMMENDATION: HEINEKEN.

STEAK TARTARE [E] [G] [L]  185 SEK

MADE WITH GROUND SWEDISH BEEF ROUND, DIJONNAISE, CAPERS, PICKLED YELLOW BEET,
WRÅNGEBÄCKS CHEESE, WAFFLE FLAVORED WITH BROWNED BUTTER

WINE RECOMMENDATION: CÔTES DU RHÔNE GENTILHOMME, FRANCE. BEER RECOMMENDATION: A SHIP FULL OF IPA.

TUNA CRUDO [F] [N] 165 SEK

THINLY SLICED TUNA, HAZELNUT CREAM, CARAMELIZED GINGER AND ONION, CUCUMBER, PONZU SAUCE.

WINE RECOMMENDATION: HÖRNER RIESLING STEINBOCK, GERMANY. BEER RECOMMENDATION: HEINEKEN.

GRILLED ARGENTINE RED SHRIMP [E] [F] [G] 185 SEK

SERVED WITH JALAPEÑO MAYO, CHILI OIL, GRILLED BREAD.

WINE RECOMMENDATION: CHAVIN ROSÉ MÉDITERRANÉE, FRANCE. BEER RECOMMENDATION: MENABREA BIONDA.

GRATINATED GOAT CHEESE [G] [L] [N] VEGAN OPTION AVAILABLE  155 SEK

PEAR COMPOTE, HAZELNUT AND CURED HAM, SERVED ON SOURDOUGH BREAD.

WINE RECOMMENDATION: EDNA VALLEY VINEYARD PINOT NOIR, USA. BEER RECOMMENDATION: MARIESTADS EXPORT.

CHARCUTERIE FOR TWO [G] [L] [N] 295 SEK

3 X CHARCUTERIE: SALAMI VENTRICINA, CECINA DE LEÓN AND MORTADELLA REGINA PISTACHIO.

2 X CHEESE: WRÅNGEBÄCK, DEN HVIDE DAME. MARINATED OLIVES, FETA CHEESE CREAM, RED ONION COMPOTE,
GRILLED BREAD, ARTICHOKE, FRIED FLATBREAD.

WINE RECOMMENDATION: EDNA VALLEY VINEYARD PINOT NOIR, USA. BEER RECOMMENDATION: WISBY PILS.

ADD A
DIPPING SAUCE
25 SEK

PIZZA

AVAILABLE WITH THE OPTION OF A GLUTEN-FREE BASE AND
VEGAN MOZZARELLA. GLUTEN-FREE PIZZA BASE CONTAINS EGGS.

BEEF TENDERLOIN [E] [G] [L] 225 SEK

FRIED IN HERB BUTTER, FRESH TOMATO, ARUGULA, RANCH DRESSING, TOMATO SAUCE, MOZZARELLA.

WINE REC.: PRATI BY LOUIS M MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. BEER REC.: MENABREA BIONDA.

CELLAR-SMOKED BACON [G] [L] [N] 195 SEK

RED ONION COMPOTE, HAZELNUTS, BLUE CHEESE, TOMATO SAUCE, MOZZARELLA.

WINE RECOMMENDATION: HAHN CABERNET SAUVIGNON, USA. BEER RECOMMENDATION: MENABREA BIONDA.

CHÈVRE & BEETROOT [G] [L] 175 SEK

ROASTED BEETROOT, CHÈVRE CRÈME, PICKLED YELLOW BEET, BALSAMIC REDUCTION, CRÈME FRAÎCHE, WATERCRESS.

WINE RECOMMENDATION: HÖRNER RIESLING STEINBOCK, GERMANY. BEER RECOMMENDATION: MENABREA BIONDA.

- DIPPING SAUCES FOR PIZZA -

BÉARNAISE [E], JALAPEÑO MAYO [E], PARMESAN & GARLIC BUTTER [L], COWBOY BUTTER [L],
PEPPER CRÈME [L], CHIMICHURRI, BBQ, TRUFFLE MAYO [E], RED WINE CRÈME [L], AIOLI [E]. 25 SEK



SCAN THE QR CODE FOR COMPLETE ALLERGEN LIST.

WE HAVE ALSO CHOSEN TO HIGHLIGHT THE FOLLOWING ALLERGENS IN THE MENU.

[E]=EGG [F]=FISH [G]=GLUTEN [L]=LACTOSE [N]=NUTS

WE USE OUR FRYER FOR DIFFERENT FOODS.

BLACKSTONE MAIN COURSES 



MENU

KEEP AN EYE ON OUR OFFERS!

VISIT OUR WEBSITE AND FEEL FREE TO SUBSCRIBE TO OUR NEWSLETTER FOR THE LATEST UPDATES.

BLACKSTONESTEAKHOUSE.SE

BUY GIFT CARDS DIRECTLY FROM US, OR AT BLACKSTONESTEAKHOUSE.SE



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

1

BLACKSTONE SEAFOOD

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

TUNA 200 G 335 SEK

WINE RECOMMENDATION: TRAPICHE PERFILES CALCAREO, ARGENTINA. BEER RECOMMENDATION: HEINEKEN.

SEAFOOD MIXED GRILL 250 G 399 SEK

TUNA, SWORDFISH, VANNAMEI PRAWNS (ASC).

WINE RECOMMENDATION: CHARLY NICOLLE CHABLIS PER ASPERA, FRANCE. BEER RECOMMENDATION: WISBY WEISSE.

1

BLACKSTONE VEGGIE

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

VEGGIE MIXED GRILL [L] VEGAN OPTION AVAILABLE  225 SEK

SPICY MINCED MEAT SKEWER SERVED WITH 100G HALLOUMI.

WINE RECOMMENDATION: DOMAINE ROC DE CHATEAUVIEUX BLANC, FRANCE. BEER RECOMMENDATION: KRUSOVICE.

VEGAN SAUCES: BBQ, CHIMICHURRI, TRUFFLE MAYONNAISE, GARLIC BUTTER.

BLACKSTONES SURF & TURF

SIRLOIN STEAK & 
VANNAMEI PRAWNS (ASC) 250 G

385 SEK

WINE RECOMMENDATION: BARBERA D'ASTI DOCG, PIEMONTE, ITALY. BEER RECOMMENDATION: KRUSOVICE.



KIDS MENU

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

BEEF TENDERLOIN [E]  95 SEK

BÉARNAISE SAUCE AND FRENCH FRIES

THE DISH IS AVAILABLE ON LAVA STONE. LET THE WAITER KNOW WHEN ORDERING.

CHICKEN FINGERS [E] [G]  95 SEK

FRENCH FRIES, VEGETABLE STICKS, DIPPING SAUCE



PIZZA [G] [L] 95 SEK
TOMATO SAUCE, CHEESE, HAM



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WE HAVE ALSO CHOSEN TO HIGHLIGHT THE FOLLOWING ALLERGENS IN THE MENU.

[E]-EGG [F]-FISH [G]-GLUTEN [L]-LACTOSE [N]-NUTS

WE USE OUR FRYER FOR DIFFERENT FOODS.

1

BLACKSTONE MEAT

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

FLANK STEAK 200 G  299 SEK

WINE RECOMMENDATION: BARBERA D'ASTI DOCG, PIEMONTE, ITALY. BEER RECOMMENDATION: MARIESTADS EXPORT.

MEAT MIXED GRILL 300 G    475 SEK

VEAL SIRLOIN STEAK, BEEF TENDERLOIN, VENISON FRENCH CUT.

WINE RECOMMENDATION: TORRE DEL FALASCO VALPOLICELLA RIPASSO SUPERIORE DOC, ITALY. BEER RECOM.: A SHIP FULL OF IPA.

BLACKSTONE SELECTED!

VENISON FRENCH CUT. 200 G  375 SEK

WINE RECOMMENDATION: TERRE MORE MAREMMA DOC, ITALY. BEER RECOMMENDATION: SLEEPY BULLDOG PALE ALE.

BEEF TENDERLOIN 200 G  525 SEK

WINE REC.: PRATI BY LOUIS M. MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. BEER RECOMMENDATION: HEINEKEN.

BEEF TENDERLOIN 200 G  425 SEK

WINE REC.: PRATI BY LOUIS M. MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. BEER RECOMMENDATION: HEINEKEN.



GET YOUR BEEF TENDERLOIN FLAMBÉED WITH
RENAULT CARTE NOIRE EXTRA, 50 SEK ADDITION.



PETIT TENDER BEEF CUT FROM THE SHOULDER, 200 G  295 SEK

WINE RECOMMENDATION: HAHN CABERNET SAUVIGNON, USA. BEER RECOMMENDATION: HEINEKEN.

SIRLOIN STEAK 200 G  375 SEK

WINE RECOMMENDATION: TERRE MORE MAREMMA DOC, ITALIEN. BEER RECOMMENDATION: SHAPESHIFTER WEST COAST IPA.

LAMB LOIN 200 G  355 SEK

WINE RECOMMENDATION: EDNA VALLEY VINEYARD PINOT NOIR, USA. BEER RECOMMENDATION: HAZY BULLDOG APA.

THE FLAGS INDICATE THE COUNTRY OF ORIGIN OF OUR MEAT CUTS.



SWEDEN



SCOTLAND



IRELAND



NETHERLANDS



URUGUAY



NEW ZEELAND

2

CHOOSE SIDE ORDER

- FRENCH FRIES
- POTATO GRATIN [L]
- BAKED POTATO WITH PARMESAN & GARLIC BUTTER [L]
- CAESAR SALAD [E] [F] [G] 35 SEK
- SWEET POTATO FRIES 35 SEK
- DIRTY POTATO [E] [L] 35 SEK
FRIED POTATOES, PICKLED ONIONS, PARMESAN EMULSION, BACON AND JALAPEÑO.
- ROASTED SWEET POTATO SALAD [L]
SWEET POTATO, BEETROOT, CHICKPEAS, FETA CHEESE. 35 SEK

3

CHOOSE TWO SAUCES

- BÉARNAISE [E]
- PARMESAN & GARLIC BUTTER [L]
- PEPPER CRÈME [L]
- BBQ
- COWBOY BUTTER [L]
- RED WINE CRÈME [L]
- JALAPEÑO MAYONNAISE [E]
- CHIMICHURRI
- TRUFFLE MAYONNAISE [E]
- AIOLI [E]

STARTERS

DESSERT, COFFEE & AVEC

DESSERT MENU

BLACKSTONES MELTING CHOCOLATE BOMB [G] [L] [N] 155 SEK
SALTED CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRY, ROASTED HAZELNUT AND SORBET.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

MATCHA CAKE [E] [L] [N] 130 SEK
BLUEBERRY, TARRAGON AND MASCARPONE MOUSSE.
WINE RECOMMENDATION: SOELLNER SWEET RIESLING, AUSTRIA.

BANANA SPLIT [E] [L] 130 SEK
BANANA ICE CREAM, DARK CHOCOLATE CREAM, CHERRY MERINGUE, MARINATED CHERRIES, PUNCH CREAM.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

SPICED CRÈME BRÛLÉE [E] [G] [L] 130 SEK
FLAVORED WITH VANILLA, CARDAMOM AND CINNAMON, SERVED WITH APPLE SORBET.
WINE RECOMMENDATION: SOELLNER SWEET RIESLING, AUSTRIA.

SORBET VEGAN  75 SEK
TWO SCOOPS OF SORBET.
WINE RECOMMENDATION: SOELLNER SWEET RIESLING, AUSTRIA.

CHOCOLATE TRUFFLE [L] 35 SEK
DESSERT WINE: VALLADO LBV PORT PORTUGAL.
SOELLNER SWEET RIESLING AUSTRIA. 60 SEK/4 CL

COFFEE 39 SEK | ESPRESSO 38 SEK | DOUBLE ESPRESSO 48 SEK

COFFEE DRINKS

HOT SHOT GALLIANO, CREAM. [L] 105 SEK/2 CL
SPANISH COFFEE LIQUEUR 43, CREAM. [L] 155 SEK/4 CL
IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, CREAM. [L] 155 SEK/4 CL
COFFEE KARLSSON BAILEYS, ORANGE LIQUEUR, CREAM. [L] 155 SEK/4 CL
COFFEE LEONARD SACHS ORANGE LIQUEUR, COFFEE LIQUEUR, CREAM. [L] 155 SEK/4 CL

AN AVEC AFTER THE DINNER?

COGNAC / CALVADOS

DARON FINE CALVADOS, PIERRE FERRAND AMBRE 40 SEK/CL
RENAULT CARTE NOIRE 42 SEK/CL

RUM

PLANTERAY STIGGINS FANCY PINEAPPLE 36 SEK/CL
PLANTERAY XO 20TH, RON ZACAPA GRAN SOLERA 42 SEK/CL

GRAPPA

GRAPPA LUCE 46 SEK/CL

WHISKEY

JOHNNIE WALKER BLACK LABEL, O'NEILLS IRISH, BULLEIT BOURBON 34 SEK/CL
JURA 12 YO SHERRY CASK 38 SEK/CL
DALMORE 12 YO 42 SEK/CL
LAGAVULIN 16 YO 49 SEK/CL

LIQUEUR

BAILEYS, XANTÉ, DRAMBUIE 30 SEK/CL
PIERRE FERRAND DRY CURACAO

SODA, WATER & JUICE

COCA COLA, COCA COLA ZERO, FANTA ZERO, SPRITE ZERO 40 CL 44 SEK
JUICE 40 CL. SPARKLING WATER 40 CL 44 SEK

NON-ALCOHOLIC BEER & CIDER



A SHIP FULL OF IPA, MARIESTADS, MELLERUDS **EKO**, EASY RIDER IPA, 33 CL 69 SEK
CIDER BRISKA ELDERFLOWER, SAUVIGNON BLANC & GREEN APPLES, 33 CL 69 SEK

NON-ALCOHOLIC WINE

CHAVIN ZÉRO CHARDONNAY SPARKLING 20 CL 79 SEK
CHAVIN ROSÉ SPARKLING 25 CL 79 SEK
CHAVIN ZÉRO CHARDONNAY 20 CL 79 SEK
CHAVIN ZÉRO SYRAH 20 CL 79 SEK

NON-ALCOHOLIC DRINKS

GARDEN MOCKTAIL ELDERFLOWER, RHUBARB, LEMON, PINK GRAPEFRUIT SODA. 79 SEK
ELDERFLOWER LEMONADE ELDER FLOWER, LEMON, SODA. 79 SEK
CHERRY PIE CHERRY, VANILLA, MILK, CREAM AND CRUMBLE. [G] [L] 79 SEK
RASPBERRY RASPBERRY, LEMON, ROYAL BLISS AROMATIC BERRY. 79 SEK
SMULTRON SURPRISE WILD STRAWBERRY, LEMON, SODA. 79 SEK
SPRITZ APPLE, LEMON, VANILLA, PINK GRAPEFRUIT SODA 79 SEK

MOJITOS DRINKS

MOJITO LIME, RAW SUGAR, MINT, SODA. 79 SEK
RASPBERRY, STRAWBERRY OR PEACH 79 SEK
LIME, RAW SUGAR, MINT, SODA.

- NONALCOHOLIC -



DRAFT BEER

HEINEKEN EXTRA COLD 5,0% VOL. 40 CL 89 SEK



KRUŠOVICE IMPERIAL 99 SEK
5% VOL. 40 CL

BEER

DAURA DAMM LAGER 5,4% VOL. 33 CL **GLUTEN FREE** 82 SEK

SLEEPY BULLDOG PALE ALE 4,8% 33 CL 96 SEK

SHAPESHIFTER WEST COAST IPA 5,9% 33 CL 98 SEK



MARIESTADS

MARIESTADS CONTINENTAL 79 SEK
4,2% VOL. 33 CL

MARIESTADS EXPORT 99 SEK
5,3% VOL. 50 CL



MENABREA BIONDA 4,8% 33 CL 82 SEK

WISBY PILS 5% 33 CL **EKO** 96 SEK

WISBY WEISSE 5,2% 50 CL **EKO** 99 SEK

A SHIP FULL OF IPA 5,8% 33 CL 94 SEK

HAZY BULLDOG APA 5,7% 33 CL 96 SEK

CIDER

BRISKA ELDERFLOWER. 4,5% VOL. 33 CL 82 SEK

BRISKA DEMI SEC SAUVIGNON BLANC & GREEN APPLES. 4,5% VOL. 33 CL 82 SEK

WHITE WINE

GLASS BOTTLE

CHARLY NICOLLE CHABLIS PER ASPERA 195 SEK 795 SEK
FRANCE. FLAVOR WITH NOTES OF LIME, GREEN APPLES, HONEY AND A REFRESHING ACIDITY IN THE FINISH. 12,5% VOL.

PERGOLINO BIANCO 115 SEK 460 SEK
ITALY MEDIUM-BODIED WINE WITH BRISK ACIDITY AND FLAVORS OF PEAR, LEMON, MINERAL AND ALMOND. 12% VOL.

TRAPICHE PERFILES CALCAREO 174 SEK 695 SEK
ARGENTINA. DRY, FRESH AND BALANCED CHARDONNAY, AROMAS OF RIPE CITRUS, MINERAL, YELLOW APPLES, MANGO, PEACH AND DISCREET BARREL TONES. LONG AND NUANCED AFTERTASTE. 13,5% VOL.

DOMAINE ROC DE CHÂTEAUVIEUX BLANC 125 SEK 495 SEK
FRANCE. DRY, FRESH, FRUITY AND WONDERFULLY AROMATIC, CLASSIC SAUVIGNON BLANC. 13% VOL.

HÖRNER RIESLING STEINBOCK 149 SEK 596 SEK
GERMANY. DRY AND FRESH. REFRESHING TASTE WITH THE CLASSIC RIESLING ACIDITY, STONY NOTES AND A MINERAL DRIVEN FINISH. 12% VOL.

ROSÉ WINE

GLASS BOTTLE

CHAVIN ROSÉ MÉDITERRANÉE 125 SEK 495 SEK
FRANCE. FRUITY TASTE WITH HINTS OF PEACH, HERBS, WATERMELON, STRAWBERRY AND BLOOD ORANGE. 12,5% VOL.

RED WINE

GLASS BOTTLE

PRATI BY LOUIS M MARTINI
SONOMA COUNTY CABERNET SAUVIGNON 195 SEK 795 SEK
USA. FLAVORFUL WINE WITH A GENEROUS AND WARM FRUIT PROFILE OF BLACKBERRIES AND RIPE CHERRIES. SOFT TANNINS AND A LONG, BALANCED FINISH WITH HINTS OF VANILLA. 14% VOL.

VINEA CRIANZA 145 SEK 580 SEK
SPAIN. FULL-BODIED AND VELVETY WINE WITH BEAUTIFULLY BALANCED TANNINS. NOTES OF DARK BERRIES, VANILLA, CHOCOLATE, LEATHER AND OAK. 14% VOL.

BARBERA D'ASTI DOCG 149 SEK 596 SEK
ITALY. LOVELY GENEROUS SOFT BARBERA WITH FRUITY TASTE, STRUCTURE AND SOME AUSTERITY. DRY BUT AT THE SAME TIME JUICY STYLE WITH A LONG WARM FRUITY AFTERTASTE. 14,5% VOL.

CÔTES DU RHÔNE GENTILHOMME 140 SEK 560 SEK
FRANCE. CLASSIC RHÔNE BLEND GIVE A FRUIT-DRIVEN, MEDIUM-BODIED WINE WITH TONES OF DARK AND RED BERRIES, LICORICE, HERBS AND COCOA. PLEASANT TANNINS AND GOOD FRESHNESS. 14% VOL.

CLOS DE L'ORATOIRE DES PAPES
CHÂTEAUNEUF-DU-PAPE ROUGE 1 295 SEK
FRANCE. CLASSIC RHÔNE BLEND MAKES A FULL-BODIED, BALANCED WINE WITH TONES OF DARK CHERRIES, CHOCOLATE GANACHE, LAVENDER AND SPICES. LONG AFTERTASTE WITH RIPE TANNINS AND SMOKY TONES. 15% VOL.

BAROLO TRESURI DOCG 1 195 SEK
ITALY FULL-BODIED AND HARMONIOUS FLAVOR WITH SMOOTH, WELL-BALANCED TANNINS. LONG FINISH. 14,5% VOL.

TORRE DEL FALASCO VALPOLICELLA RIPASSO SUPERIORE DOC 175 SEK 695 SEK
ITALY. THE GRAPES ARE CORVINA, CORVINONE, AND RONDINELLA. MEDIUM-BODIED WINE WITH FLAVORS OF DARK FRUIT, CHOCOLATE, ALMOND, OAK AND HERBS. LONG FINISH. 14% VOL.

MAGNUM
1 390 SEK

EDNA VALLEY VINEYARD PINOT NOIR 179 SEK 715 SEK
USA. CLASSIC CALIFORNIAN PINOT NOIR WITH TONES OF VIOLETS, BLACK CHERRIES, OAK AND BLACK CURRANTS. CHERRIES AND SILKY TANNINS IN THE FINISH. 13,9% VOL.

PASQUA MUCCHIETTO **EKO** 125 SEK 495 SEK
ITALY GRAPES NERO D'AVOLA AND SHIRAZ. FRESH, FRUITY AND SPICY SCENT OF RASPBERRIES AND BLACKBERRIES. MEDIUM-BODIED AND LIVELY FRUITY TASTE WITH LOVELY TONES OF FOREST RASPBERRIES AND CURRANTS. 13% VOL.

TERRE MORE MAREMMA DOC 165 SEK 660 SEK
ITALY. FRESH, DRY, SPICY TASTE OF DARK CHERRIES, BLUEBERRIES, COCOA AND LICORICE. 13,5% VOL.

HAHN CABERNET SAUVIGNON 185 SEK 740 SEK
USA. RICH AND ROBUST FLAVORS OF BLACKBERRY, BLUEBERRY AND RIPE RED FRUIT. A TOUCH OF VANILLA AND SPICES. 14,5% VOL.



SCAN THE QR CODE FOR MORE INFORMATION ABOUT OUR WINES

CHOOSE ONE OF
BLACKSTONES
FAVORITES!

BLACKSTONES FAVORITES

165 SEK/5 CL

HAZEL & PEAR [N]

PLANTERAY ORIGINAL DARK RUM, PEAR LIQUEUR, HAZELNUT, LEMON.

BLUEBERRY VALLEY [L]

VODKA, LICOR 43, BLUEBERRY, LEMON, CREAM, VANILLA.

BLACKSTONE MULE

TANQUERAY LONDON DRY GIN, GINGER, CUCUMBER, LIME, SODA, MINT.

BLACKSTONE SPRITZ

VODKA, APEROL, RED APPLE, VANILLA, CAVA, SODA.

CHILI MARGARITA

CAZCABEL REPOSADO TEQUILA, PIERRE FERRAND DRY CURAÇAO, LIME, CHILI.

ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, ESPRESSO.

ELDERFLOWER COLLINS

TANQUERAY LONDON DRY GIN, ELDERFLOWER LIQUEUR, LEMON, SODA.

GARDEN COCKTAIL

TANQUERAY LONDON DRY GIN, ELDERFLOWER LIQUEUR, RHUBARB, LEMON, PINK GRAPEFRUIT SODA.

CRANBERRY FIZZ

TANQUERAY LONDON DRY GIN, CRANBERRY, STRAWBERRY, ROSEMARY, LEMON, SODA.

CLODBERRY SOUR

CLODBERRY LIQUEUR, BOURBON, LEMON, AQUAFABA.

FIND YOUR FAVORITE MOJITO!

CLASSIC, RASPBERRY, STRAWBERRY OR PEACH

PLANTERAY 3 STAR, LIME, RAW SUGAR, MINT, SODA.



CLASSIC DRINKS

185 SEK/6 CL

DRY MARTINI

TANQUERAY NO. TEN, NOILLY PRAT, OLIVE.

OLD FASHIONED

BULLEIT BOURBON, SYRUP, ANGOSTURA BITTER.

NEGRONI

TANQUERAY NO. TEN, CARPANO ANTICA FORMULA, CAMPARI.