



**black
stone**
STEAKHOUSE

MENU

ENJOY A REFRESHING
SUMMER DRINK!



SPRITZ SELECTION

WILD STRAWBERRY, LIMONCELLO, HUGO OR APEROL

PALOMA

CAZCABEL TEQUILA REPOSADO, PINK GRAPEFRUIT SODA,
LIME & RAW SUGAR



BELLINI

PROSECCO & PEACH



MORE DRINKS FURTHER IN THE MENU



TRADE MARK
Heineken[®]
ICE COLD!
DRAFT BEER 5%
40 CL 89 SEK 1 LITRE 210 SEK

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 RÉSERVE PERPÉTUELLE BRUT

FRANCE: ELEGANT, FRUITY, FRESH, DRY WITH CRISP ACIDITY, AND WELL-BALANCED,
WITH DISTINCT NOTES OF APPLE, CREAMY CARAMEL, AND A SLIGHT HINT OF BREAD.

GLASS 169 SEK 1/2 BOTTLE 595 SEK
BOTTLE 1 195 SEK MAGNUM 2 390 SEK



GLASS 95 SEK
BOTTLE 710 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.

PROSECCO ROSÉ PASQUA

ITALY: ELEGANT AND FRESH WITH HINTS OF RASPBERRY AND RED BERRY FRUIT TONES.
LOVELY RIPE CITRUS AND FINE MOUSSE IN THE FINISH. 11% VOL.

CAVA DELAPIERRE ETIQUETA NEGRA

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



SNACKS & BITES

GRATINATED OYSTER PICKLED ONION, SMETANA, JALAPEÑO AND PARMESAN.	65 SEK/EACH
CHARCUTERIE & CHEESE CECINA DE LEÓN, AGED SVECIA CHEESE (24 MONTHS) AND MARINATED OLIVES.	95 SEK
FRIED CALAMARI [E] SERVED WITH CHILI MAYONNAISE.	85 SEK
GARLIC BREAD [G] [L] VEGAN OPTION AVAILABLE 	65 SEK
FRIED VALENCIA ALMONDS [N] PARMESAN AND HERBS.	60 SEK



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

WE SERVE THREE OF THE CHEF'S FAVOURITES

BLEAK ROE TACOS

AMERICAN BLEAK ROE, FRIED CRISP FLATBREAD,
PICKLED RED ONION, WHIPPED LEMON SMETANA, DILL. [F] [G]



VENISON

FRENCH CUT 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]



625 SEK



WINE PACKAGE 404 SEK

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

BLACKSTONESTEAKHOUSE.SE



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.

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 TACOS [F] [G] AMERICAN BLEAK ROE, FRIED CRISP FLATBREAD, PICKLED RED ONION, WHIPPED LEMON SMETANA AND DILL. WINE RECOMMENDATION: CHAMPAGNE PHILIPPONNAT ROYALE RÉSERVE BRUT, FRANCE. BEER RECOMM.: MENABREA BIONDA.	185 SEK
STEAK TARTARE  [E] [F] [G] MADE WITH MINCED SWEDISH BEEF ROUND, UMAMI DRESSING, GOCHUJANG MAYONNAISE, CRISPY CUCUMBER, SESAME, GARLIC SPROUTS AND FRIED LOTUS ROOT. WINE RECOMMENDATION: HÖRNER RIESLING STEINBOCK, GERMANY. BEER RECOMMENDATION: SCHWEIGER BRÄU WEISSE.	185 SEK
GRILLED ARGENTINE RED SHRIMP TOMATILLO SALSA, PICKLED JALAPEÑO CRÈME, CHILI-CURED TOMATO, SILVER ONION AND GALIA MELON. WINE RECOMMENDATION: CHAVIN CUVÉE BLANC, FRANCE. BEER RECOMMENDATION: SCHWEIGER BRÄU WEISSE.	195 SEK
CHARCUTERIES FOR TWO [E] [G] [L] [N] 3XCHARCUTERIE: SALAMI VENTRICINA, CECINA DE LEÓN AND MORTADELLA REGINA PISTACHIO. 2XCHEESES: SVECIA 24 AND SIRIUS FROM ARLA UNIKA. MARINATED OLIVES, AIOLI, TOMATO COMPOTE, GRILLED BREAD, ARTICHOKE AND FRIED CRISP FLATBREAD. WINE RECOMMENDATION: BARBERA D'ASTI VALDEVANI DOCC, ITALY. BEER RECOMMENDATION: WISBY PILS.	325 SEK/2 P. 195 SEK/1 P.
GRILLED GREEN ASPARAGUS [E] [G] [L] VEGAN OPTION AVAILABLE 	165 SEK
SVECIA 24 AND HERB EMULSION, SOURDOUGH CRISP, SEMI-DRIED TOMATOES AND VIOLA FLOWER. WINE RECOMMENDATION: HÖRNER RIESLING STEINBOCK, GERMANY. BEER RECOMMENDATION: WISBY PILS.	

SALAD

THE PROTEIN IS SERVED ON OUR HOT LAVA STONE.

BEEF TENDERLOIN & GREEN ASPARAGUS SALAD [G] BEEF TENDERLOIN SKEWERS WITH CHIMICHURRI RUB. SERVED WITH GREEN ASPARAGUS, BABY GEM LETTUCE, SOYBEANS, ROASTED TOMATOES, ARTICHOKE, HERB EMULSION, TOASTED PUMPKIN SEEDS AND SOURDOUGH CRISP. WINE RECOMM.: PRATI BY LOUIS M MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. BEER RECOMM.: DAURA DAMM LAGER.	225 SEK
VANNAMEI SHRIMP & CAESAR SALAD [E] [F] [G] VANNAMEI SHRIMP SERVED WITH CAESAR SALAD. WINE RECOMMENDATION: CHARLY NICOLLE CHABLIS PER ASPERA, FRANCE. BEER RECOMMENDATION: DAURA DAMM LAGER.	195 SEK

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] PAN-FRIED IN HERB BUTTER, ROASTED TOMATOES, GREEN ASPARAGUS, SILVER ONION, BÉARNAISE, TOMATO SAUCE AND MOZZARELLA. WINE RECOMM.: PRATI BY LOUIS M MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. BEER RECOMM.: MENABREA BIONDA.	225 SEK
HAND-PEELED SHRIMP [G] [L] [N] PICKLED RED ONION, DILL PESTO, CHIVES, CRÈME FRAÎCHE AND MOZZARELLA. WINE RECOMMENDATION: CHARLY NICOLLE CHABLIS PER ASPERA, FRANCE. BEER RECOMMENDATION: MENABREA BIONDA. ADD AMERICAN BLEAK ROE 20 G [F] 75 SEK	225 SEK
BURRATA [G] [L] TOMATO COMPOTE, CHILI OIL, CHILI FLAKES AND FRESH BASIL. WINE RECOMMENDATION: CHAVIN ROSÉ MÉDITERRANÉE, FRANCE. BEER RECOMMENDATION: MENABREA BIONDA.	195 SEK

DIPPING SAUCES FOR PIZZA: BÉARNAISE [E], JALAPEÑO MAYONNAISE [E],
PARMESAN & GARLIC BUTTER [L], COWBOY BUTTER [L], PEPPER CRÈME [L], CHIMICHURRI,
BBQ, TRUFFLE MAYONNAISE [E], ROASTED CHICKEN BUTTER [L], AIOLI [E]. **25 SEK**

BLACKSTONE MAIN COURSES 



MENU

STAY UP TO DATE WITH 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 325 SEK

WINE RECOMM.: TRAPICHE PERFILES CALCAREO CHARDONNAY, ARGENTINA. BEER RECOMM.: SCHWEIGER BRÄU WEISSE.

SEAFOOD MIXED GRILL 250 G 365 SEK

TUNA, SWORDFISH, VANNAMEI SHRIMP (ASC)

WINE RECOMMENDATION: CHARLY NICOLLE CHABLIS PER ASPERA, FRANCE. BEER RECOMM. SCHWEIGER BRÄU 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

SPICED MINCED MEAT SKEWER SERVED WITH 100 G HALLOUMI.

WINE RECOMMENDATION: CHAVIN CUVÉE BLANC, FRANCE. BEER RECOMMENDATION: DAURA DAMM LAGER.

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

BLACKSTONES SURF & TURF

SIRLOIN STEAK  & VANNAMEI SHRIMP (ASC) 250 G 385 SEK

WINE RECOMMENDATION: BARBERA D'ASTI DOCG, ITALY. BEER RECOMMENDATION: WISBY PILS.



BLACKSTONE MEAT

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

FLANK STEAK 200 G  295 SEK

WINE RECOMMENDATION: BARBERA D'ASTI DOCG, ITALY. BEER RECOMMENDATION: DAURA DAMM LAGER.

MEAT MIXED GRILL 300 G    475 SEK


BEEF TENDERLOIN, FLANK STEAK, VENISON FRENCH CUT.

WINE RECOMM.: TORRE DEL FALASCO VALPOLICELLA RIPASSO DOC, ITALY. BEER RECOMM.: DAURA DAMM LAGER.

BLACKSTONE RECOMMENDS!

VENISON 200 G FRENCH CUT.  365 SEK

WINE RECOMM.: TERRE MORE MAREMMA DOC, ITALY. BEER RECOMMENDATION: DAURA DAMM LAGER.

BEEF TENDERLOIN 200 G  545 SEK

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

BEEF TENDERLOIN 200 G  445 SEK

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

PETIT TENDER A CUT OF BEEF FROM THE SHOULDER 200 G  275 SEK

WINE RECOMMENDATION: MUSEUM REAL RESERVA, SPAIN. BEER RECOMMENDATION: WISBY PILS.

SIRLOIN STEAK 200 G  395 SEK

WINE RECOMMENDATION: MUSEUM REAL RESERVA, SPAIN. BEER RECOMMENDATION: WISBY PILS.

LAMB LOIN 200 G  375 SEK

WINE RECOMMENDATION: GAIA MALBEC, ARGENTINA. BEER RECOMMENDATION: WISBY PILS.

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



SWEDEN



SCOTLAND



IRELAND



URUGUAY



NEW ZEALAND

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



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.

2

CHOOSE SIDE ORDER

- FRENCH FRIES
- POTATO GRATIN [E] [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 RED ONION, CHEESE EMULSION, BACON & JALAPEÑO.
- ASPARAGUS SALAD [G] 35 SEK
GREEN ASPARAGUS, BABY GEM LETTUCE, SOYBEANS, ROASTED TOMATOES, ARTICHOKE, HERB EMULSION, TOASTED PUMPKIN SEEDS, SOURDOUGH CRISP.

3

CHOOSE TWO SAUCES

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

STARTERS

DESSERT, COFFEE & AVEC

DESSERT MENU

"ALL YOU NEED IS LOVE. BUT A LITTLE CHOCOLATE NOW AND THEN DOESN'T HURT."
CHARLES M. SCHULZ

BLACKSTONES MELTING CHOCOLATE BOMB [G] [L] [N] 145 SEK

SALTED CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRY, TOASTED HAZELNUT AND SORBET.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

PAVLOVA [E] 125 SEK

MERINGUE, BLACKCURRANT SORBET, LIGHTLY WHIPPED LACTOSE-FREE VANILLA CREAM AND FRESH BERRIES.
WINE RECOMMENDATION: SOELLNER SWEET RIESLING, AUSTRIA.

ROASTED WHITE CHOCOLATE PANNA COTTA [L] [N] 125 SEK

SPICED GLAZED STRAWBERRIES, PEACH COULIS AND PISTACHIO.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

CHEESE PLATTER [G] [L] 135 SEK

SIRIUS, SVECIA 24, AND DEN HVIDE DAME, CHEESES, GRAPES, TOMATO COMPOTE AND FRIED CRISPREAD.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

SORBET VEGAN  85 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



ORIGINAL	28 SEK/CL
STRAWBERRIES & CREAM	28 SEK/CL
MINT CHOCOLATE	28 SEK/CL
TIP! TRY ONE OF EACH	168 SEK/3X2 CL



COFFEE COCKTAILS

SPANISH COFFEE LICOR 43, LACTOSE-FREE CREAM.

IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, LACTOSE-FREE CREAM.

KAFFE KARLSSON BAILEYS, ORANGE LIQUEUR, LACTOSE-FREE CREAM.

LEONARD SACHS ORANGE LIQUEUR, COFFEE LIQUEUR, LACTOSE-FREE CREAM.

155 SEK
4 CL



GOLD TOUCH
99 SEK/4 CL

A SWEDISH CLASSIC WHERE SWEDISH CARLSHAMNS FLAGGPUNSCH MEETS FRENCH COGNAC. ROUNDED, WITH AN ELEGANT SWEETNESS.

*Brew coffee, whip the cream,
hot shot, hot shot, hot shot...*

GALLIANO, PUNSCH, AMARETTO,
DRAMBUË OR COFFEE LIQUEUR
COFFEE & LACTOSE-FREE CREAM.



99 SEK

AN AFTER-DINNER DRINK?



BARRELS INDICATE CASK INFLUENCE, DEPTH, AND BODY. FEWER BARRELS MEAN A LIGHTER, FRUITIER PROFILE; MORE BARRELS BRING GREATER OAK, SPICE, DEPTH, AND A LONGER FINISH.



SMOKE CLOUDS INDICATE THE LEVEL OF SMOKINESS IN THE WHISKY. FEWER CLOUDS REPRESENT A MILD OR UNPEATED WHISKY, WHILE MORE CLOUDS SIGNIFY PRONOUNCED PEAT SMOKE AND A MORE INTENSE CHARACTER.

RUM

PLANTERAY STIGGIN'S FANCY PINEAPPLE BARBADOS  33 SEK/CL

PLANTERAY CUT & DRY BARBADOS  33 SEK/CL

PLANTERAY GRANDE RÉSERVE BARBADOS  33 SEK/CL

RON ZACAPA GRAN SOLERA GUATEMALA  42 SEK/CL

PLANTERAY ORIGINAL DARK BARBADOS  33 SEK/CL

PLANTERAY XO 20TH ANNIVERSARY BARBADOS  42 SEK/CL

RON ZACAPA GRAN RESERVA XO GUATEMALA  56 SEK/CL

WHISKY & BOURBON

O'NEILLS IRELAND 33 SEK/CL

ROE & CO IRELAND 33 SEK/CL

BULLEIT BOURBON USA 33 SEK/CL

BULLEIT BOURBON 10YO USA 38 SEK/CL

GLENKINCHIE 12YO SCOTLAND  36 SEK/CL

DALWHINNIE 15YO SCOTLAND  36 SEK/CL

THE DALMORE 12YO SCOTLAND  40 SEK/CL

JOHNNIE WALKER BLACK LABEL SCOTLAND  33 SEK/CL

JURA SHERRY CASK 12YO SCOTLAND  38 SEK/CL

TALISKER 10YO SCOTLAND  38 SEK/CL

LAGAVULIN 16YO SCOTLAND  52 SEK/CL

COGNAC

FERRAND AMBRÉ FRANCE 33 SEK/CL

FERRAND 10 GÉNÉRATIONS FRANCE 38 SEK/CL

RENAULT CARTE NOIRE EXTRA FRANCE 42 SEK/CL

CALVADOS

DARON FINE CALVADOS FRANCE  33 SEK/CL

CHRISTIAN DROUIN HORS D'ÂGE FRANCE  54 SEK/CL

GRAPPA & TEQUILA

MORELLI GRAPPA ITALY 33 SEK/CL

LUCE GRAPPA INVECCHIATA ITALY  54 SEK/CL

CAZCABEL TEQUILA REPOSADO MEXIKO  33 SEK/CL

LIQUEURS

CARLSHAMNS FLAGGPUNSCH SWEDEN 20 SEK/CL

PATRONENS PUNSCH SWEDEN 25 SEK/CL

PIERRE FERRAND DRY CURACAO FRANCE 30 SEK/CL

DRAMBUË SCOTLAND 30 SEK/CL

XANTÉ FINLAND 30 SEK/CL

SEVE FOURNIER FRANCE 30 SEK/CL

MORELLI AMARETTO / LIMONCELLO ITALY 28 SEK/CL

SOFT DRINKS, WATER & JUICE

COCA COLA, COCA COLA ZERO, FANTA ZERO, SPRITE ZERO 40 CL	44 SEK
JUICE 40 CL. SPARKLING WATER 40 CL	44 SEK
PINK GRAPEFRUIT SODA THREE CENTS, 20 CL	49 SEK
PREMIUM GINGER BEER FEVER-TREE, 20 CL	49 SEK

NON-ALCOHOLIC BEER & CIDER

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

NON-ALCOHOLIC WINE

CHAVIN ROSÉ SPARKLING 25 CL	125 SEK
RICHARD JUHLIN BLANC DE BLANCS 20 CL	125 SEK
CHAVIN ZÉRO CHARDONNAY 20 CL	125 SEK
CHAVIN ZÉRO SYRAH 20 CL	125 SEK

CHOOSE YOUR FAVORITE FLAVOR OF SPRITZ & MOJITO!

SPRITZ: STRAWBERRY, LEMON, HUGO, OR ORANGE BITTER.



MOJITO: CLASSIC, RASPBERRY, STRAWBERRY, OR PEACH.

NON-ALCOHOLIC COCKTAILS

GARDEN MOCKTAIL ELDERFLOWER, RHUBARB, LEMON, PINK GRAPEFRUIT SODA	79 SEK
ELDERFLOWER LEMONADE ELDERFLOWER, LEMON, SODA	79 SEK
SOBER FLAMINGO RUBY CHOCOLATE, ESPRESSO, LACTOSE-FREE MILK & CREAM	79 SEK
RASPBERRY RASPBERRY, LEMON, ROYAL BLISS AROMATIC BERRY	79 SEK
SMULTRON SURPRISE WILD STRAWBERRY, LEMON, SODA	79 SEK
NOGRONI MONIN BITTER, PINK GRAPEFRUIT SODA	79 SEK

BEER

KRUŠOVICE IMPERIAL DRAFT BEER, 5% 40 CL 99 SEK



Heineken®

EXTRA COLD DRAFT BEER!

5.0%

40 CL 89 SEK 1 LITRE 210 SEK



DAURA DAMM LAGER 5,4% 33 CL GLUTEN-FREE	82 SEK
SLEEPY BULLDOG PALE ALE 4,8% 33 CL	96 SEK
WISBY PILS 5% 33 CL EKO	96 SEK
A SHIP FULL OF IPA 5,8% 33 CL	94 SEK
SCHWEIGER BRÄU WEISSE WHEAT BEER, 5,1% 50 CL	99 SEK



MARIESTADS

MARIESTADS CONTINENTAL 75 SEK
4,2% 33 CL

MARIESTADS EXPORT 99 SEK
5,3% 50 CL

SHAPESHIFTER WEST COAST IPA 5,9% 33 CL	98 SEK
MENABREA BIONDA 4,8% 33 CL	82 SEK
HAZY BULLDOG APA 5,7% 33 CL	96 SEK

CIDER

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

CHAMPAGNE

PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT

FRANCE: ELEGANT, FRUITY, FRESH, DRY WITH CRISP ACIDITY, AND WELL-BALANCED, WITH DISTINCT NOTES OF APPLE, CREAMY CARAMEL, AND A SLIGHT HINT OF BREAD.

GLASS 169 SEK 1/2 BOTTLE 595 SEK
BOTTLE 1 195 SEK MAGNUM 2 390 SEK



SPARKLING WINES

PASQUA PROSECCO ROSÉ DOC 95 SEK 710 SEK

ITALY: ELEGANT AND FRESH, WITH NOTES OF RASPBERRY AND RED BERRY FRUIT.

PROSECCO TREVISO BRUT DOC **EKO** 95 SEK 710 SEK

ITALY: MEDIUM-BODIED, ELEGANT, FRESH, AND FRUITY, WITH FLAVORS OF GREEN PEAR, PEACH, CITRUS, GRAPEFRUIT, AND MINERAL NOTES.

DELAPIERRE ETIQUETA NEGRA BRUT 95 SEK 710 SEK

SPAIN: MEDIUM-BODIED, DRY, WITH NOTES OF YELLOW APPLE AND CITRUS.

ROSÉ WINE

CHAVIN ROSÉ MÉDITERRANÉE 135 SEK 540 SEK

FRANCE: CLASSIC, FRUITY FRENCH ROSÉ WITH NOTES OF RED BERRIES, CITRUS, AND A SUBTLE SPICINESS.



WHITE WINES

CHAVIN CUVÉE BLANC 135 SEK 540 SEK

FRANCE: VERY FRESH, AROMATIC, AND FRUITY, WITH NOTES OF PEAR, PINEAPPLE, GREEN APPLE, BLACKCURRANT LEAF, AND LIME.

HÖRNER RIESLING STEINBOCK 155 SEK 620 SEK

GERMANY: DRY AND REFRESHINGLY CRISP, WITH CLASSIC RIESLING ACIDITY, STONE FRUIT NOTES, AND A MINERAL-DRIVEN FINISH.

TRAPICHE PERFILES
CALCAREO CHARDONNAY 185 SEK 740 SEK

ARGENTINA: DRY AND REFRESHING, WITH PRONOUNCED MINERALITY AND A CREAMY TEXTURE. LONG AND NUANCED FINISH.



CHARLY NICOLLE CHABLIS PER ASPERA 210 SEK 840 SEK

FRANCE: FRESH AND VERY CRISP, WITH NOTES OF LIME, GREEN APPLE, AND HONEY. A CLASSIC EXPRESSION OF ITS ORIGIN, WITH MINERAL SALINITY AND REFRESHING ACIDITY ON THE FINISH.

RED WINES

GLASS / BOTTLE

PASQUA MUCCHIETTO
NERO D'AVOLA-SHIRAZ **EKO** 135 SEK 540 SEK

ITALY: MEDIUM-BODIED WITH A LIVELY, FRUITY CHARACTER, FEATURING NOTES OF WILD RASPBERRY AND CURRANT.

CÔTES DU RHÔNE GENTILHOMME 145 SEK 580 SEK

FRANCE: MEDIUM-BODIED WITH NOTES OF DARK AND RED BERRIES, A HINT OF LICORICE, HERBS, AND COCOA.



PRATI BY LOUIS M MARTINI SONOMA
COUNTY CABERNET SAUVIGNON 210 SEK 840 SEK

USA: FULL-FLAVORED WITH GENEROUS, WARM FRUIT NOTES, SOFT TANNINS, AND A LONG, BALANCED FINISH WITH HINTS OF VANILLA.

CHAVIN PINOT NOIR 155 SEK 620 SEK

FRANCE: LIGHT AND FRESH WITH A BALANCED STRUCTURE. FINE, SILKY TANNINS LEADING TO A SUBTLE, TOASTED FINISH WITH NOTES OF HERBS, MOCHA, AND DARK CHOCOLATE.



TORRE DEL FALASCO
VALPOLICELLA RIPASSO DOC 175 SEK 695 SEK

ITALY: MEDIUM-BODIED WITH FLAVORS OF DARK FRUIT, CHOCOLATE, AND A HINT OF ALMOND. SILKY TANNINS AND A LONG, SLIGHTLY WARM FINISH.

MUSEUM REAL RESERVA 169 SEK 675 SEK

SPAIN: FULL-BODIED WITH PLEASANTLY ROUNDED TANNINS AND WELL-INTEGRATED OAK.

TERRE MORE MAREMMA DOC 175 SEK 695 SEK

ITALY: SPICY, DRY, FULL-FLAVORED, WITH OAK CHARACTER AND NOTES OF CHERRY, BLUEBERRY, COCOA, AND LICORICE.

BARBERA D'ASTI VALDEVANI DOCG 155 SEK 620 SEK

ITALY: DELIGHTFULLY FRUITY, WITH NOTES OF RED FRUIT AND LICORICE, AND LIVELY, ELEGANT ACIDITY.

GAIA MALBEC **EKO** 195 SEK 780 SEK

ARGENTINA: GENEROUS AND MEDIUM-BODIED, WITH FLAVORS OF CHERRY, PLUM, VIOLET, AND SWEET LICORICE.



BAROLO TRESURI DOCG 1 195 SEK

ITALY: NOTES OF CHERRY, ROSE, AND SWEET LICORICE, WITH A FULL-BODIED AND HARMONIOUS PALATE, SOFT TANNINS, AND A LONG FINISH.

L'ORATOIRE DES PAPES
CHATEAUNEUF-DU-PAPE ROUGE 1 295 SEK

FRANCE: FULL-BODIED, BALANCED, AND RICH, WITH NOTES OF DARK CHERRY, CHOCOLATE GANACHE, LAVENDER, AND SPICE.



SCAN THE QR CODE FOR MORE
INFORMATION ABOUT OUR WINES

GARDEN COCKTAIL

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



165 SEK/5 CL
- NON-ALCOHOLIC -
79 SEK

BLACKSTONE'S FAVORITES

165 SEK/5 CL

BLUEBERRY VALLEY

TENJAKU VODKA, LICOR 43, BLUEBERRY, LEMON, LACTOSE-FREE CREAM, VANILLA.

BAILEYS MARTINI [L]

BAILEYS, COFFEE LIQUEUR, ESPRESSO, BROWN SUGAR.

COLADA DAIQUIRI

COCONUT RUM, PINEAPPLE RUM, LIME, RAW SUGAR.

ELDERFLOWER COLLINS

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

MANGO MARGARITA

CAZCABEL TEQUILA REPOSADO, MANGO, JALAPEÑO, LIME.

MEXICAN MULE

CAZCABEL TEQUILA REPOSADO, GINGER BEER, LIME, RAW SUGAR, MINT.

RUBY FLAMINGO

FERRAND AMBRÉ, AMARETTO, RUBY CHOCOLATE, LACTOSE-FREE MILK & CREAM.

SMOKEY PEACH

JOHNNIE WALKER BLACK LABEL, PEACH, LEMON, GINGER BEER, LAGAVULIN.

VANILLA PASSION

TENJAKU VODKA, LICOR 43, LEMON, PASSION FRUIT, PROSECCO.

FIND YOUR FAVORITE MOJITO!

CLASSIC, RASPBERRY, STRAWBERRY, OR PEACH

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



165 SEK
5 CL

GIN & TONIC

185 SEK/5 CL

MONKEY 47

FEVER-TREE MEDITERRANEAN TONIC, MUDDLED LINGONBERRIES AND JUNIPER BERRIES.

GORDON'S SICILIAN LEMON

FEVER-TREE MEDITERRANEAN TONIC, LEMON ZEST, MINT.

NORRBOTTENS DESTILLERI FOREST

EKOBRYGGERIET SPRUCE SHOOT TONIC, JUNIPER BERRIES, ROSEMARY.

TENJAKU JAPANESE CHERRY

FEVER-TREE ELDERFLOWER TONIC, RHUBARB.



185 SEK
5 CL

TANQUERAY RANGPUR

TANQUERAY RANGPUR, FEVER-TREE INDIAN TONIC, LEMONGRASS, GINGER, LIME, PINK PEPPERCORN.

TANQUERAY LONDON DRY

WHIPTAIL TONIC WATER, LEMON.

TANQUERAY BLACKCURRANT ROYALE

ROYAL BLISS AROMATIC BERRY, LIME ZEST, RASPBERRY, MINT.



189 SEK
6 CL

CLASSIC COCKTAILS

189 SEK/6 CL

DRY MARTINI

TANQUERAY NO. TEN, NOILLY PRAT, OLIVES.

NEGRONI

TANQUERAY NO. TEN, CARPANO ANTICA FORMULA, CAMPARI.

OLD FASHIONED

BULLEIT BOURBON, SUGAR SYRUP, ANGOSTURA BITTERS.

