



**black
stone**
STEAKHOUSE

MENU

A DRINK BEFORE DINNER!



185 SEK
5 CL

TANQUERAY RANGPUR

GIN & TONIC - FEVER-TREE INDIAN TONIC, LEMONGRASS, GINGER, LIME AND PINK PEPPERCORNS.

BELLINI

PROSECCO, PEACH.



99 SEK
ALCOHOL-FREE
79 SEK



MORE DRINKS FURTHER IN THE MENU

APPLE PIE

[FRUITY & ROUND]

CALVADOS, LICOR 43, LEMON, RED APPLE, VANILLA FOAM. [E]



ALCOHOL-FREE
79 SEK

165 SEK
5 CL

ALCOHOL-FREE - APPLE PIE, APPLE JUICE, RED APPLE, LEMON, GINGER BEER, VANILLA FOAM. [E]

KRUŠOVICE
KRALOVSKÝ PIVOVAR

KRUŠOVICE IMPERIAL 99 SEK

DRAFT BEER 5% VOL. 40 CL



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 695 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.

CAVA DELAPIERRE ETIQUETA NEGRA

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

SHARED HAPPINESS IS DOUBLE HAPPINESS!

#BLACKSTONESTEAKHOUSE

BLACKSTONESTEAKHOUSE.SE



SNACKS & BITES

GRATINATED OYSTER [L] COWBOY BUTTER, SHALLOT VINAIGRETTE, SMETANA AND PARMESAN.	65 SEK/EACH
CARAMELIZED BACON BLACK PEPPER, CHILI AND MAPLE SYRUP. SERVED WITH CHIPOTLE BBQ SAUCE.	95 SEK
FRIED FLATBREAD [G] [L] WHIPPED FETA CRÈME AND HOT HONEY.	60 SEK
GARLIC BREAD [G] [L] VEGAN OPTION AVAILABLE  PARMESAN AND HERBS.	65 SEK
FRIED VALENCIA ALMONDS [N]	60 SEK



- 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]
WINE RECOMM.: CHAMPAGNE PHILIPPONNAT ROYALE RÉSERVE BRUT, FRANCE. **BEER RECOMM.:** MENABREA BIONDA.



VENISON

KNUCKLE 200 G. CHOOSE SIDE ORDERS AND TWO SAUCES FROM THE MAIN MENU.
WINE RECOMMENDATION: TERRE MORE MAREMMA DOC, ITALY. **BEER RECOMMENDATION:** KRUSOVICE IMPERIAL.



BLACKSTONES MELTING CHOCOLATE BOMB

SALTED CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRIES, ROASTED HAZELNUT AND SORBET. [G] [L] [N]
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

625 SEK

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



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] 185 SEK
AMERICAN BLEAK ROE, FRIED CRISP FLATBREAD, PICKLED RED ONION, WHIPPED LEMON SMETANA, DILL.
WINE RECOMM.: CHAMPAGNE PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT FRANCE. **BEER RECOMM.:** MENABREA BIONDA.
CAN BE MADE VEGETARIAN WITH SEAWEED CAVIAR 135 SEK

LIGHTLY SMOKED BEEF TARTARE [N]  185 SEK
MADE WITH GROUND SWEDISH BEEF EYE OF ROUND, BAKED ONION CRÈME, DIJON MUSTARD, PARMESAN CRISP, CAPERS, FRIED VALENCIA ALMONDS AND MUSTARD CRESS.
WINE RECOMMENDATION: CHAVIN PINOT NOIR, FRANCE. **BEER RECOMMENDATION:** DAURA DAMM LAGER.

CEVICHE [F] 195 SEK
HAMACHI, TOMATO & ORANGE SALSA, SOY SAUCE, MANGO, JALAPEÑO, LIME, CUCUMBER, SILVER ONION AND CORIANDER.
WINE RECOMMENDATION: HÖRNER RIESLING STEINBOCK, GERMANY. **BEER RECOMMENDATION:** WISBY PILS.

WAGYUSLIDER [G] [L] [E] 175 SEK
MADE WITH GROUND PREMIUM WAGYU. SERVED WITH CARAMELIZED ONION, MISO MAYONNAISE AND GAMMELKNAS CHEESE.
WINE RECOMM.: PRATI BY LOUIS M MARTINI SONOMA COUNTY CABERNET SAUVIGNON, USA. **BEER RECOMM.:** HEINEKEN.

CHANTERELLE TOAST [G] [L] 165 SEK
BUTTER-FRIED CHANTERELLES, FOREST MUSHROOM CRÈME AND ESPELETTE PEPPER, PICKLED DAIKON, GAMMELKNAS CHEESE AND FRIED JERUSALEM ARTICHOKES.
WINE RECOMM.: TRAPICHE PERFILES CALCAREO CHARDONNAY, ARGENTINA. **BEER RECOMM.:** MELLERUDS UTMÄRKTA PILSNER.

PIZZA

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

BIRRIA TACO [G] [L] 225 SEK
BEEF TENDERLOIN, PICKLED RED ONION, CORIANDER, WHIPPED LEMON SMETANA, TOMATO SAUCE AND MOZZARELLA. SERVED WITH A RICH BIRRIA DIP ON THE SIDE.
WINE RECOMMENDATION: TORRE DEL FALASCO VALPOLICELLA RIPASSO DOC, ITALY. **BEER RECOMM.:** MENABREA BIONDA.

MUSHROOM & ONION [G] [L] [N] 195 SEK
BAKED ONION CRÈME, CRÈME FRAÎCHE, BUTTER-FRIED FOREST MUSHROOMS, PECORINO, HAZELNUTS, CHIVES, MUSTARD CRESS AND MOZZARELLA.
WINE RECOMMENDATION: TRAPICHE PERFILES CALCAREO CHARDONNAY, ARGENTINA. **BEER RECOMM.:** MENABREA BIONDA.

CHARCUTERIE [G] [L] 225 SEK
AIR-DRIED PORK COLLAR, BAKED TOMATOES, WHIPPED FETA, ARTICHOKES, BASIL, BALSAMIC VINEGAR, TOMATO SAUCE & MOZZARELLA.
WINE RECOMMENDATION: TERRE MORE MAREMMA DOC, ITALY. **BEER RECOMM.:** MENABREA BIONDA.

TIP!
25 SEK

ADD A DIPPING SAUCE!

BÉARNAISE [E], JALAPEÑOCRÈME [L], PARSLEY & GARLIC BUTTER [L],
COWBOY BUTTER [L], PEPPER CRÈME [L], CHIMICHURRI, CHIPOTLE BBQ,
TRUFFLE MAYONNAISES [E], RED WINE BUTTER [L], MISO & LIME MAYONNAISE [E].



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

STAY UP TO DATE WITH OUR OFFERS!

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



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 RECOMMENDATION: WISBY PILS.

SEAFOOD MIXED GRILL 250 G 365 SEK

TUNA, SWORDFISH, VANNAMEI SHRIMP (ASC)

WINE RECOMMENDATION: CHARLY NICOLLE CHABLIS PER ASPERA, FRANCE. BEER RECOMMENDATION: MARIESTADS EXPORT.

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: CHIPOTLE 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.



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



SWEDEN



SCOTLAND



IRELAND



NEW ZEALAND



JAPAN

2 CHOOSE SIDE ORDER

- FRENCH FRIES
- POTATO GRATIN [E] [L]
- BAKED POTATO PARSLEY & 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.
- POINTED CABBAGE [E] [L] [N] 35 SEK
BUTTER-BAKED POINTED CABBAGE WITH PARMESAN DRESSING, ROASTED HAZELNUTS, BROWNED BUTTER AND CRESS.

3 CHOOSE TWO SAUCES

- BÉARNAISE [E]
- JALAPEÑO CRÈME [L]
- PEPPER CRÈME [L]
- CHIPOTLE BBQ
- COWBOY BUTTER [L]
- RED WINE BUTTER [L]
- PARSLEY & GARLIC BUTTER [L]
- CHIMICHURRI
- TRUFFLE MAYONNAISE [E]
- MISO & LIME MAYONNAISE [E]

1

BLACKSTONE MEAT

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

FLANK STEAK 200 G 325 SEK

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

MEAT MIXED GRILL 300 G 495 SEK

BEEF TENDERLOIN, FLANK STEAK, VENISON KNUCKLE.

WINE RECOMM.: TORRE DEL FALASCO VALPOLICELLA RIPASSO DOC, ITALY. BEER RECOMM.: MARIESTADS EXPORT.

BLACKSTONE RECOMMENDS!

VENISON KNUCKLE. 200 G 375 SEK

WINE RECOMM.: TERRE MORE MAREMMA DOC, ITALY. BEER RECOMMENDATION: KRUSOVIC IMPERIAL.

BEEF TENDERLOIN 200 G 545 SEK

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



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



PETIT TENDER A CUT OF BEEF FROM THE SHOULDER 200 G 295 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: MELLERUDS UTMÄRKTA PILSNER.

LAMMYTTERFILÉ 200 G 375 SEK

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

JUKU AGED WAGYU

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

WAGYU SIRLOIN STEAK 125 G 695 SEK

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

WE SERVE JUKU AGED WAGYU FROM SHIMANE - A GOLD MEDAL WINNER AT THE WORLD STEAK CHALLENGE IN BOTH 2024 AND 2025 IN THE SUSTAINABLE WAGYU CATEGORY, AND NAMED ASIA'S BEST STEAK IN 2025.

THIS EXCLUSIVE WAGYU COMES FROM COWS AGED 6-15 YEARS AND IS CHARACTERIZED BY A DEEP, INTENSE BEEF FLAVOR WITH A ROBUST AND COMPLEX PROFILE. DELICATE UMAMI BALANCES THE SWEETNESS, WHILE THE SOFT, MELT-IN-THE-MOUTH TEXTURE HIGHLIGHTS THE MEAT'S NATURAL ELEGANCE.

JUKU AGED WAGYU IS RECOGNIZED AS ONE OF THE WORLD'S FINEST WAGYU BEEFS.



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

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, ROASTED HAZELNUT AND SORBET.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

FRIED APPLE PASTRIES [G] [L] CAN BE MADE LACTOSE-FREE 125 SEK

FRIED PUFF PASTRY FILLED WITH ROASTED APPLE PURÉE, VANILLA ICE CREAM, CARAMEL SAUCE AND COCOA NIBS.
WINE RECOMMENDATION: SOELLNER SWEET RIESLING, AUSTRIA.

ESPRESSO CRÈME BRÛLÉE [E] [L] [N] 125 SEK

CRÈME BRÛLÉE FLAVORED WITH ESPRESSO, HAZELNUT ICE CREAM AND DARK CHOCOLATE.
WINE RECOMMENDATION: VALLADO LBV PORT, PORTUGAL.

CHEESE PLATTER [G] [L] 135 SEK

GAMMELKNAS, DEN HVIDE DAME AND PECORINO. FIG MARMALADE, GRAPES AND FRIED FLATBREAD.
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

BAILEYS COFFEE BAILEYS, 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 MEXICO  33 SEK/CL

LIQUEURS

PATRONENS PUNSCH SWEDEN 25 SEK/CL

CARLSHAMNS FLAGGPUNSCH SWEDEN 20 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

ALCOHOL-FREE BEER & CIDER

MARIESTADS 33 CL, NORRLANDS LJUS 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

ALCOHOL-FREE 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

FIND YOUR FAVORITE ALCOHOL-FREE MOJITO!

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



ALCOHOL-FREE COCKTAILS

APPLE PIE [E] [FRUITY & ROUND] APPLE JUICE, RED APPLE, LEMON, GINGER BEER, VANILLA FOAM.	79 SEK
GARDEN MOCKTAIL [FRUITY & FRESH] ELDERFLOWER, RHUBARB, LEMON, PINK GRAPEFRUIT SODA.	79 SEK
ELDERFLOWER LEMONADE [TART & REFRESHING] ELDERFLOWER, LEMON, SODA.	79 SEK
RASPBERRY [TART & REFRESHING] RASPBERRY, LEMON, FEVER-TREE ELDERFLOWER.	79 SEK
SMULTRON SURPRISE [REFRESHING & FRUITY] WILD STRAWBERRY, LEMON, SODA.	79 SEK
NOGRONI [BITTER] MONIN BITTER, PINK GRAPEFRUIT SODA.	79 SEK

BEER

KRUŠOVICE IMPERIAL DRAFT BEER, 5% 40 CL 99 SEK



Heineken®

EXTRA COLD DRAFT BEER!

5%

40 CL 89 SEK 1 LITRE 210 SEK



DAURA DAMM LAGER 5,4% 33 CL GLUTEN-FREE	82 SEK
MENABREA BIONDA 4,8% 33 CL	82 SEK
SLEEPY BULLDOG PALE ALE 4,8% 33 CL	96 SEK
WISBY PILS 5% 33 CL EKO	96 SEK
SCHWEIGER BRÄU WEISSE 5,1% 50 CL	99 SEK



MARIESTADS

MARIESTADS EXPORT 99 SEK

5,3% 50 CL

MELLERUDS UTMÄRKTA PILSNER 4,2% 33 CL EKO	79 SEK
A SHIP FULL OF IPA 5,8% 33 CL	94 SEK
SHAPESHIFTER WEST COAST IPA 5,9% 33 CL	98 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

GLASS / BOTTLE

PROSECCO TREVISO BRUT DOC **EKO** 95 SEK 695 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 695 SEK

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

ROSÉ WINE

GLASS / BOTTLE

CHAVIN ROSÉ MÉDITERRANÉE 135 SEK 540 SEK

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



WHITE WINES

GLASS / BOTTLE

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.

CHAVIN CUVÉE BLANC 135 SEK 540 SEK

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

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.



“WINE IS SUNLIGHT, HELD TOGETHER BY WATER.”
GALILEO GALILEI

RED WINES

GLASS / BOTTLE

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.



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.

CÔTES DU RHÔNE GENTILHOMME 145 SEK 580 SEK

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

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.

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.

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.

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

PEACH MULE

[SPICY & FRUITY]

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



BLACKSTONE'S FAVORITES

165 SEK/5 CL

BLUEBERRY VALLEY [SWEET & FRUITY]

VODKA, LICOR 43, BLUEBERRIES, LEMON, LACTOSE-FREE VANILLA CREAM.

LINGON SOUR [TART & HERBAL]

GIN, FLAGGPUNSCH, LEMON, LINGONBERRIES, ROSEMARY.

APPLE PIE [E] [FRUITY & ROUND]

CALVADOS, LICOR 43, LEMON, RED APPLE, VANILLA FOAM.

CUCUMBER COLLINS [TART & REFRESHING]

TANQUERAY LONDON DRY GIN, ELDERFLOWER LIQUEUR, LEMON, SODA, CUCUMBER AND MINT.

GARDEN COCKTAIL [FRUITY & FRESH]

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

TROPICAL ESPRESSO [SWEET & SPICY]

COCONUT RUM, LICOR 43, ESPRESSO, LACTOSE-FREE VANILLA CREAM.

BLACKSTONE SPRITZ [FRESH & SPICY]

TANQUERAY SEVILLA, APEROL, PROSECCO, RED APPLE, VANILLA, LEMON AND ANGOSTURA BITTERS.

GRAPEFRUIT MARGARITA [SPICY & TART]

CAZCABEL TEQUILA REPOSADO, GRAPEFRUIT, CHILI AND LIME. 🌶️

FIND YOUR FAVORITE MOJITO!

CLASSIC, RASPBERRY, STRAWBERRY, OR PEACH

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



GIN & TONIC

185 SEK/5 CL

MONKEY 47

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

NORRBOTTENS DESTILLERI FOREST

EKOBRYGGERIET SPRUCE SHOOT TONIC, JUNIPER BERRIES, ROSEMARY.

CITADELLE ROUGE

FEVER-TREE ELDERFLOWER TONIC, RASPBERRIES.



TANQUERAY SEVILLA

FEVER-TREE MEDITERRANEAN TONIC, ORANGE.

TANQUERAY LONDON DRY

WHIPTALE TONIC WATER, LEMON SLICE.

TANQUERAY RANGPUR

FEVER-TREE INDIAN TONIC, LEMONGRASS, GINGER, LIME, PINK PEPPERCORNS.



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, ANGOSTURA BITTERS.

