

## Innan maten - Pre-dinner

<b>Cava</b>	Gl.	Fl. - Btl.
Campo Viejo Brut Reserva	95:-	425:-
<b>Huset champagne</b>	160:-	870:-
Pierre Launois Grand Cru Brut Pieplow's Collection		
<b>Dry Martini</b>	4cl 115:- / 6cl 155:-	
Gin & dry vermouth		
<b>Cosmopolitan</b>	4cl 115:- / 6cl 155:-	
Vodka, cointreau, färsk lime och tranbärsjuice		
Vodka, cointreau, fresh lime and cranberry juice		
<b>Kir</b>		105:-
Svartvinbärslikör & vitt vin		
Blackcurrant liquer & white wine		
<b>Kir Imperial</b>		170:-
Hallonlikör & champagne		
Raspberry liquer & champagne		

## Champagne/Mousserande - Sparkling

<b>France</b>	Gl.	Fl. - Btl.
Pierre Launois Grand Cru Brut Pieplow's Collection	160:-	870:-
Geisweiler Crémant de Bourgogne Brut Rosé		435:-
<b>Spain</b>		
Campo Viejo Brut Réserve	95:-	425:-

## Vitt vin - White wine

<b>France</b>		
Chablis Louis Moreau Chardonnay, Bourgogne	155:-	605:-
Kuentz Bas Tradition Riesling (ECO), Alsace		595:-
La Saulzaie Muscadet Sévre Et Maine Sure Lie, Loire	115:-	430:-
<b>United States</b>		
Ghost Pines Chardonnay, Monterey-Napa-Sonoma County		585:-
<b>Chile</b>		
Cono Sur Bicicleta Gewürztraminer, South Region	100:-	375:-
<b>South Africa</b>		
Douglas Green Fairtrade, Sauvignon blanc, Western Cape	95:-	350:-
<b>Italy</b>		
Pomino Bianco DOC, Chardonnay, Pinot Bianco, Tuscany		580:-

## Rosévin - Rosé wine

<b>France</b>		
La Croix Rouge St Pierre Cinsault, Grenache, Languedoc	95:-	350:-
Gassier (ECO) Grenache, Cinsault, Syrah, Provence		395:-

## Rött vin - Red wine

<b>France</b>		
Lirac Les Chenaies Ogier Grenache, Syrah, Cinsault, Rhone	135:-	500:-
Michel Picard Pinot, Bourgogne		580:-
Château L'Ermitage Merlot, Cab. Sauv., Petit Verdot, Médoc	495:-	
La Croix Rouge St Pierre Merlot, Syrah, Languedoc	95:-	350:-
<b>Italy</b>		
Amarone della Valpolicella Villa Righetti		695:-
Corvina, Molinara, Veneto		
<b>Nya Zeeland</b>		
Giesen Estate, Pinot Noir, Marlborough	140:-	520:-

## Söta viner - Sweet wine

	8cl	37,5cl
Carnes de Rieussec Sauternes, Bordeaux, France	150:-	680:-
Villa Giada Moscato d'asti doc, Piemonte, Italy	75:-	325:-
Allesverloren Fine Old Vintage 2010, Swartland, South Afr.	80:-	

## Öl, cider, alkoholfritt - Beer, cider, non-alcoholic

<b>Öl/Cider</b>		
Mellerud fatöl (draft)		72:-
Heineken 33cl		69:-
Pieplows (Brown Lager, IPA, Lager)		75:-
Mariestad 50cl		79:-
Starobrno		69:-
Bistro Lager		58:-
Grängesberg lättöl (light beer)		35:-
Briska 33cl		69:-
<b>Alkoholfritt</b>		
Coca Cola, Cola zero, Fanta & Sprite		35:-
Äppeljuice, apelsinjuice, tranbärsjuice		35:-
Apple juice, orange juice, cranberry juice		
Mjölk (milk)		15:-
Fresh 33cl		35:-
Fresh 75cl		65:-
Cider		40:-
Öl (beer)		40:-

## Efter maten - After dinner

**Kaffedrinkar - Coffee drink** 4cl 115:- 6cl 155:-  
**Irish Coffee** - Jameson, farinsocker, kaffe & grädde  
 Jameson, brown sugar, coffee & cream

Mexican Coffee - Kablua, råsocker, kaffe & grädde  
 Kablua, cane sugar, coffee & cream

Kaffe Karlsson - Baileys, cointreau, kaffe & grädde  
 Baileys, cointreau, coffee & cream

Bryggkaffe / Te - Coffee / Tea	35:-
Espresso single	30:-
Espresso double	35:-
Caffé macchiato	38:-
Cappuccino	38:-
Caffé latte	38:-

## Avec - Digestif

<b>Cognac</b>	per / cl
Martell VS	22:-
Grönstedts Extra	35:-
Martell XO	80:-
<b>Rom</b>	
Zacapa 23	34:-
Diplomatico	34:-
Diplomatico Ambassador	95:-
<b>Whisky</b>	
Jack Daniels	22:-
Jameson	22:-
Willet Bourbon	68:-
Glenkinchie	28:-
Dalwhinnie	28:-
Speyside	28:-
Lagavulin	30:-
Laphroaig	32:-
<b>Calvados</b>	
Louis de Lauriston 1973	45:-
Busnel VSOP	22:-
<b>Likörer</b>	
Baileys	22:-
Cointreau	22:-
Grand Marniere	22:-
Seve Fournier	22:-
Galliano	22:-
Drambuie	22:-
Pernod	22:-