

## Avec per cl

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### *Cognac*

Pierre Ferrand 1er Cru de Cognac	32:-
Remy Martin VSOP	34:-
Grönstedts Extra	36:-
Delamain Pale & Dry	46:-
Pierre Ferrand Selection des Anges	52:-
1929 Delaforce, Grande Reserva Brandy	129:-
Howells of Bristol Early Landed 55 y.o	165:-

### *Armagnac Francois Darroze*

Grand Assemblage 20y.o.	32:-
1998 Domaine de Martin á Hontanx	38:-
1994 Domaine de Rieston	44:-
1986 Chateau de la hitte	54:-
1983 Domaine de la Gardenne	62:-
1971 Chateau de la Poste	95:-

### *Calvados*

Château du Breuil 15 yo	35:-
Lecompte 12 ans	42:-

### *Whiskey Blended*

Johnnie Walker Black Label 12 yo	28:-
Naked Grouse	32:-
Nikka From The Barrel	34:-
Redbreast Pure Irish Pot Still 12 Years	38:-
Knob Creek Small Batch Straight Bourbon	34:-

### *Singel Malt*

Mackmyra Svensk Ek	32:-
Oban 14 yo	32:-
Lagavulin 16 yo	38:-
The Macallan 12 yo	36:-
The Macallan 18 yo	95:-

## Desserter

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Crème Brûlée	95:-
Friterad Munk	115:-
<i>Banan- &amp; kolaglass, salt chokladcrème, kanel &amp; mandel</i>	
Pink Colonel	125:-
<i>Blodapelsinsorbet, vodka, bubbel</i>	
Friterad Ostkaka	135:-
<i>Hälsingeostkaka, varm hjortron- &amp; havtornssylt, valenciemandlar, punchgrädde &amp; vaniljglass</i>	
Glace au four	95:-
<i>Blåbärsglass, mazarinkaka &amp; citronmaräng</i>	
Tryffel	25:-
<i>Val av smaker</i>	
Tre små ostar	95:-
<i>Marmelad</i>	
Roquefort & Portvin	139:-
<i>Tawny port &amp; Marmelad</i>	

## Dessertvin 6 cl Glas

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<b>1996 Moulin Touchais</b>	125:-
Vignobles Touchais, Loire, Frankrike	
<b>10 y.o. Croft Tawny Port</b>	95:-
Croft, Duoro, Portugal	
<b>2015 Charmes de Rieussec</b>	115:-
Rieussec, Sauternes, Frankrike	
<b>2015 Recioto della Valpolicella</b>	115:-
Valpantena, Valpolicella, Italien	
<b>2016 Riversaltes Ambre</b>	115:-
Cazes, Languedoc, Frankrike	
<b>2010 Blandys Madeira</b>	115:-
Colheita, Madeira	
<b>2002 Chateau Suduirant 1er Cru</b>	145:-
Chateau Suduirant, Sauternes, Frankrike	
<b>2013 Tokaji Blue Lable 5 Puttonyos</b>	140:-
Royal Tokaji Company, Tokaji, Ungern	

## Varma drycker

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<b>Kaffe, Te, Espresso</b>	35:-
<b>Cappucino</b>	35:-
<i>Kaffedrinkar</i>	
<b>Irish Coffee</b>	139:-
<b>Leonard Sachs</b>	139:-
<b>Kaffe Karlsson</b>	139:-
<b>Kaffe Calypso</b>	139:-
<b>Kaffe Dom</b>	139:-
<b>Espresso Martini</b>	139:-
<i>Verovin Special</i>	
<b>Hot Buttered Rum</b>	149:-
<b>Varm Choklad med Cognac</b>	149:-

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### *Rom*

<b>Plantation Reserve</b>	28:-
<b>Ron Zacapa Solera 23</b>	32:-
<b>Plantation XO 20th Anniversary</b>	32:-
<b>Plantation Xaymaca Special Dry</b>	32:-
<b>Mount Gay Extra Old</b>	32:-
<b>Diplomatico Reserva Exclusiva</b>	32:-
<b>El Dorado 15 y.o. Special Reserve</b>	34:-
<b>El Dorado 21 y.o. Special Reserve</b>	48:-
<b>Diplomatico Ambassador</b>	95:-
<b>2019 Single Cask Barbados 7.y.o.</b>	38:-

### *Vintage Rom*

<b>2004 Plantation Peru</b>	32:-
<b>1999 Jamaica Arran</b>	48:-
<b>2005 Plantation Fiji</b>	42:-
<b>2000 Reunion 15 yo Port wood</b>	48:-
<b>1992 Panama Teeling</b>	42:-
<b>1997 Trois Rivières, Martinique</b>	95:-
<b>Mount Gay Barbados 1703</b>	48:-
<b>The Arcane, Grand Amber</b>	42:-
Mauritius	
<b>Pre 1960 Rhum Negrita Old Nick</b>	100:-

### *Tequila*

<b>Patron Añejo</b>	32:-
<b>Casamigos Reposado</b>	36:-
<b>Don Julio 1942</b>	65:-

### *Grappa*

<b>Tignanello Grappa Bianco</b>	32:-
<b>Sarpa Oro di Jacob Poli French Oak</b>	34:-
<b>Marc de Champagne du Clos Goisses</b>	44:-