

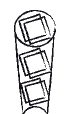


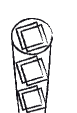









CARE/OF HOUSE COCKTAILS

	PURPLE BLIZZ Juvenis bourbon, cynar, beetroot, ginger beer, pinoit noir, rosmarin tincture,	<i>Savory</i> <i>Dry</i>	169.-		SOUR PEARL Kyfflinge botanical gin, pear cordial, olive oil syrup	<i>Fresh</i> <i>Sour</i>	159.-
	ALL CAPS Ocho blanco tequila, Del Maguey mezcal, paprika, saffron tincture, Grapefruit bitters	<i>Spicy</i> <i>Savory</i>	169.-		SCARABS Angostura 7 yr, olrosso sherry, banana, black peppar, aqua faba	<i>Dry</i> <i>Sour</i> <i>Fruity</i>	169.-
	GUESS WHAT? This is what we are into right now! Can you taste what it is?		159.-		<i>Surprise!</i> <i>Always</i> <i>sour and</i> <i>fresh</i>		
	TO PEACH THEIR OWN Four roses bourgon, olrossy sherry, peach cordial, cinammon, peach tea	<i>Tropical</i> <i>Fresh</i> <i>Sweet</i>	169.-		FLIPPIN GOURMAND Boulard calvados, caramelised butter syrup, dark cacao, aqua faba	<i>Flipp</i> <i>Sweet</i> <i>Savoury</i>	169.-
	FUNICLE Malmö Akvavit, Paranubes rum, blue cheese destillat, Dubonnet, apple verjus	<i>Funky</i> <i>Sour</i>	169.-		PROMENADIER Rye whiskey, figs, kina l'Aero d'Or, averna	<i>Boozy</i> <i>Bitter</i> <i>Herbal</i>	169.-

CARE/OF SIGNATURE CLASSICS

	PNP Hernö gin, basil, italicus, red szechuan, clarified pineapple	<i>Sour</i> <i>Herbal</i>	169.-		ROCKEFELLER C/O Bourbon blend, pinot noir, citrus, cardamom, burnt cream	<i>Boozy</i> <i>Tart</i> <i>Sour</i>	169.-
	GOOSEBUMPS Hallands fläder, noilly prat, gooseberry soda	<i>Fresh</i> <i>Tart</i>	169.-		HOKI POKI ARTICHOKE Cynar, tio pepe sherry, rose, lemon	<i>Floral</i> <i>Bitter</i> <i>Tart</i>	159.-

We also do any classic or special requests - If you have any allergies please tell the crew
Om ni har några allergier säg till personalen

NON ALCOHOLIC DRINKS



HVONN WHO? <0,5% ABV

Martini florale, Feragaia, seabuchtor, Miere, coriander, apple

Sour 95.-
Aromatic



ZERO FRUIT COCKTAIL

Järn original, black currant, verjus, aqua faba

Fruity 85.-
Bubbly
Fresh



SMASHING

Martini Vibrante, peach, black tea, apple, mint

Sour 85.-
Fruity



SMOKE ON THE WATER

Järn Black, coconut tea, apple, sugar Tonic Water

Smoky 85.-
Fresh

BOTTLED BEERS

HYLLIE BRYGGERI

Helles, Lager 5,2% 44CL 85.-
Mily.se, Sour ale 5,0% 44CL 95.-
Meadows, Gooseberry nettles sour 75.-
6,5% 33CL

NON ALCOHOLIC BEER

Changes all the time, ask staff on what we have in stock

60.-

DRAFT BEER

Becks 4,9% 74.-
Hyllie Lowland Hazy IPA 6,5% 110.-

WINE & BUBBLES

WHITE WINE

Ask staff for what wine we have at the moment

105/480.-

RED WINE

Ask staff for what wine we have at the moment

105/480.-

CAVA

Ask staff for what sparkling we have at the moment

105/480.-

SMALL BITES

HUMMUS

Seasonal hummus, sourdough, olives

120.-

CHEESES

Selection of cheese with crackers

135.-

HOT DOGS

MEXICO

Brioche bread, 90 gr sausage, jalapenos, pickled vegs, koriander, spicy mayo

110.-

KOREA

Brioche bread, 90 gr sausage, kimchi, gochujang mayonnaise, sesame mayo, spring onions

110.-

France

Brioche bread, 90 gr sausage, dried capris, cornichons, charlotte onion, dijon mayo, french herbed mayo

110.-

AMERICA F**K YEAH

Brioche bread, 90 gr sausage, boston cucumber, pickled red onion, mayo, cheddar cheese

110.-

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