



Sushi SUSHI

NIGIRI

<i>Sushi</i> 5 bitar	120:-
<i>Sashimi</i> 5 bitar	130:-
<i>Amaebi</i> SWEET SHRIMP	32:-
<i>Ebi</i> SHRIMP	32:-
<i>Ika</i> SQUID	30:-
<i>Abokado</i> AVOCADO	30:-
<i>Hokkigai</i> SURFCLAM	30:-
<i>Saba</i> MACKEREL	30:-
<i>Shake</i> SALMON	30:-
<i>Tako</i> OCTOPUS	30:-
<i>Unagi</i> BBQ EEL	35:-
<i>Hamachi</i> YELLOWTAIL	37:-
<i>Hotate</i> SCALLOP	37:-
<i>Maguro</i> YELLOWFIN TUNA	37:-

MAKI

<i>Hosomaki</i> cucumber	65:-
<i>Hosomaki</i> asparagus	80:-
<i>Hosomaki</i> tuna	90:-
<i>Hotate roll</i> (scallop)	160:-
<i>California roll</i> with snow crab	125:-
<i>Unagi roll</i> new style	155:-
<i>Spicy tuna roll</i>	130:-
<i>Spicy tuna roll</i> new style	160:-
<i>Te maki</i> Xi (hand rolled)	65:-
<i>Veggie roll</i>	115:-
<i>Haricots verts roll</i>	110:-
<i>Shake roll</i> new style	155:-
<i>Tempura ebi roll</i>	130:-
<i>Tempura asparagus roll</i>	130:-
<i>Katabass roll</i>	115:-

SUSHI CHEF SPECIAL

<i>Berns new style</i>	135:-
<i>Shake wasabi</i>	90:-
<i>Tuna tartar</i>	125:-
<i>Sashimi</i> new style	135:-
<i>Ceviche</i> salmon	175:-
<i>Ceviche</i> tuna	210:-
<i>Moriawase</i>	235:-
<i>Po special</i> (salmon, tuna, avocado)	140:-
<i>Sashimi</i> moriawase	285:-
<i>Grand sushi plate</i>	400:-
<i>Grand hosomaki plate</i>	500:-
<i>Max sushi</i>	195:-

Menyerna på Berns är skapade efter ett tillagningssätt som på japanska kallas Kai Seki, vilket betyder het sten. Det hänför sig till de varma stenar som munkar bar på sig för att kunna meditera i iskalla klosteralar. Kai Seki är även ett begrepp för det välmående eller välbehag som uppnås när måltiden är en delad upplevelse.

Smaklig måltid!

Johan Lindqvist, Källarmästare, Berns

The Menu at Berns is based upon the Japanese Kai Seki method. Kai Seki also refers to heated stones the Zen monks used to tuck into their Kimonos. Kai Seki is also a concept for comfort and well-being which is reached through sharing the meal

Enjoy your Meal!

*Johan Lindqvist,
Executive manager, Berns*

Smårätter HORS D'OEUVRES

Vitlöksfrästa haricots verts med friterad ostronskivling
GARLIC-FRIED FRENCH BEANS WITH DEEP-FRIED OYSTER MUSHROOMS 65:-

Blomkål Berns style
CAULIFLOWER BERNS STYLE 55:-

Ångade edamame bönor med flingsalt
STEAMED EDAMAME BEANS WITH SEA SALT 55:-

Grön curry stir fry med black tiger och spenat
GREEN CURRY STIR FRY WITH BLACK TIGER AND SPINACH 150:-

Fried rice med svart trumpet svamp, shiitake och ostronskivling
FRIED RICE WITH BLACK TRUMPET OF DEATH, SHIITAKE AND OYSTER MUSHROOMS 185:-

Japansk moules med hjärtmusslor och sake buljong
JAPANESE MOULES WITH HEART CLAMS AND SAKE BOUILLON 75:-

Moules marinière Thai style
MOULES MARINIÈRE THAI STYLE 105:-

Gratinerad pilgrims mussla med flygfiskrom
GRATINATED SCALLOPS WITH FLY FISH ROE 160:-

Berns chicken nuggets med miso aioli
BERNS CHICKEN NUGGETS WITH MISO AIOLI 125:-

Vietnamese grilled pork meatballs på spett
SCEWERED VIETNAMESE PORK MEATBALLS 75:-

Dim Sum

Badji samosa x3 med yoghurt dipsås
BADJI SAMOSAS x3 WITH YOGHURT DIP 105:-

Friterad laxdumpling x1 i ramen nudlar
FRIED SALMON DUMPLING x1 IN RAMEN NOODLES 45:-

Kristall dim sum x1 med tigerräkor, dill och chili
CRYSTAL DIM SUM x1 WITH TIGERPRAWNS, DILL AND CHILI 35:-

Stekt kycklingdumpling x1 med mandusås
FRIED CHICKEN DUMPLING x1 WITH MANDU SAUCE 30:-

Stekt fläsk- och jordnötsdumpling x1 med ingefärsdipsås
FRIED PORK AND PEANUT DUMPLING x1 WITH GINGER SAUCE 30:-

Koreansk råbiff x1 på kalv, pocherat vaktelägg och kimchi grönsaker
KOREAN STEAK TARTAR x1 WITH POACHED QUAIL EGG AND KIMCHI VEGETABLES 75:-

Vårrulle SPRINGROLLS X 1

Friterad vegetarisk vårrulle med sweet chili
DEEP-FRIED VEGETARIAN ROLL WITH SWEET CHILI SAUCE 35:-

Tigerräka i rispapper med jordnötsdipsås
TIGERPRAWN IN RICEPAPER WITH PEANUT BUTTER SAUCE 75:-

Poh piah, vårrulle Singapore style med ankconfit
POH PIAH, SPRINGROLL SINGAPORE STYLE WITH DUCK CONFIT 115:-

Soppor SOUPS

Pork wonton soup
PORK WONTON SOUP 155:-

Misosoppa
MISO SOUP 30:-

Mr Cao's lax soppa
MR CAO'S SALMON SOUP 175:-

Kycklingdumplings i grön curry och kokosbuljong med goanris
CHICKEN DUMPLING IN GREEN CURRY AND COCONUT BROTH WITH GOAN RICE 165:-

Grillat GRILLED

Rökt lax med syltad kungsmussling och miso bbq stekt äpple
SMOKED SALMON WITH PICKLED KING MUSHROOM AND MISO BBQ FRIED APPLE 220:-

Söt misobakade gös spett med rättiks sallad och shisokrasse
SWEET MISO BAKED PIKE PERCH SKEWERS WITH RADISH SALAD AND SHISO CRESS 255:-

Grillade kycklingspett med massaman curry och jordnötter
GRILLED CHICKEN SKEWERS WITH MASSAMAN CURRY AND PEANUTS 165:-

Hoisinglaserade revbensspjäll och fräst kinesisk broccoli med saltade svarta bönor
HOISIN-GLAZED SPARERIBS AND FRIED CHINESE BROCCOLI WITH SALTED BLACK BEANS 165:-

Grillade fläskspett soto ayam med piri piri grönsaker
GRILLED PORK SCEWER SOTO AYAM WITH PIRI PIRI VEGETABLES 165:-

Thaiköttbullar i röd curry
THAI MEATBALLS IN RED CURRY 155:-

Tandoori stekt värkyckling fylld med russin chutney och spenat
TANDOORI FRIED SPRING CHICKEN STUFFED WITH RAISIN CHUTNEY AND SPINACH 275:-

Grillad gödkalv entrecôte med sjöborresmör och grön sparris
GRILLED PRIME VEAL ENTRECÔTE WITH SEA URCHIN BUTTER AND GREEN ASPARAGUS 355:-

Misobakad entrecôte med skivad äggula
MISO BAKED ENTRECÔTE WITH EGG YOLK

Friterat DEEP-FRIED

Crispy prawns med sweet chili
CRISPY PRAWNS WITH SWEET CHILI 130:-

Japansk kalvschnitzel med wakame sallad, citron och ume bushi
JAPANESE VEAL CUTLET WITH WAKAME SALAD, LEMON AND UME BUSHI 235:-

Singapore black pepper king crab
SINGAPORE BLACK PEPPER KING CRAB 325:-

Tempura TEMPURA

Sparris, moröt, kungsmussling och zucchini

(varierar efter tillgång)

ASPARAGUS, CARROT, KING OYSTER MUSHROOM AND ZUCCHINI
(VARIES ACCORDING TO AVAILABILITY)

155:-

Tigerräkor

TIGER PRAWNS

185:-

Tempura friterad lök med miso aioli

TEMPURA FRIED ONION WITH MISO AIOLI

60:-

Ångat STEAMED

Grönsaker med Sean Connery dressing

VEGETABLES WITH SEAN CONNERY DRESSING

150:-

Pocherat POACHED

Confiterad röding med varm shiitake och sparrisallad

CONFITED CHAR WITH WARM SHIITAKE AND ASPARAGUS SALAD

265:-

Sallad SALAD

Sallad på grillade cocktailtomater och tofu med miso och citrondressing

GRILLED COCKTAIL TOMATO AND TOFU SALAD WITH MISO AND LEMON DRESSING

135:-

Salad chicken cashew

SALAD CHICKEN CASHEW

175:-

BERNS ICE CREAM AND SORBET (3 FLAVOURS)

110:-

Variation på choklad tryffel

VARIATION OF CHOCOLATE TRUFFLE

45:-

Blandade favoriter från Berns patisserie

MIXED FAVOURITES FROM BERNS PASTRY

155:-

Desserten DESSERTS

Thai crème brûlée

THAI CRÈME BRÛLÉE

110:-

Hasselnötspannacotta med chokladkräm och fruktkompott

HAZELNUT PANNACOTTA WITH CHOCOLATE CREAM AND FRUIT COMPOTE

135:-

Passionsfruktmosse på mandelbotten med rostad kokosorbet

PASSION FRUIT MOUSSE WITH ALMOND BISCUIT AND ROASTED COCONUT SORBET

125:-

Glaserad ananas med salt karamellglass

GLAZED PINEAPPLE WITH SALTED CARAMEL ICE CREAM

120:-

Rabarbersoufflé med jordgubbsglass och färska jordgubbar

RHUBARB SOUFFLÉ WITH STRAWBERRY ICE CREAM AND FRESH STRAWBERRIES

135:-

Chokladfondue med färsk frukt och mangoglass (ditt val av choklad, mörk, ljus eller vit)

CHOCOLATE FONDUE WITH FRESH FRUIT AND MANGO ICE CREAM
(YOUR CHOICE OF CHOCOLATE; DARK, MILK OR WHITE)

155:-

Berns glass och sorbet (3 kulor)

Söta viner

SWEET WINES	8 CL	
Australien	AUSTRALIA	
2007 PETER LEHMANN BOTRYTIS SEMILLON, BAROSSA VALLEY	80:-	

Frankrike

FRANCE		
2006 MUSCAT BEAUMES DE VENISE, PAUL JABOULET, RHÔNE	75:-	
N.V MACVIN ROUGE, CHATEAU D'ARLAY, FRANCE	70:-	
2003 DOMAINE POWDEROUX VENDANGE MISE TARDIVE, FRANCE	90:-	

Portugal

PORTUGAL		
N.V. TAYLOR'S 10 YO TAWNY PORT	110:-	
2001 TAYLOR'S LATE BOTTLED VINTAGE PORT	85:-	
2003 TAYLOR'S VINTAGE PORT	130:-	

Ungern

HUNGARY		
2003 KIRALYUDVAR, TOKAJI CUVÉE ILONA	120:-	

Sake

SAKE	9 CL	
HANA HATO OAK, JUNMAI-KIJOSHU, SWEET	138:-	
KAHORI, JUNMAI-GINJO, HALF DRY	90:-	
FUKUJU, JUNMAI-GINJO, HALF DRY	94:-	
KURO USHI, JUNMAI-SHU, HALF DRY	82:-	
ORI, NIGORI-SAKE, SWEET	74:-	
SUGI, TARU-SAKE, DRY	74:-	
KISHU MONOGATARI, UME SHU, PLUM WINE, SWEET	90:-	

Fatöl

DRAUGHT BEER	33 CL	40 CL
SPENDRUPS EXPORT, SWEDEN	48:-	57:-
HEINEKEN, NETHERLANDS	49:-	59:-

Öl på flaska

BOTTLED BEER	33 CL	
ASAHI BLACK, JAPAN	70:-	
ASAHI SUPER DRY, JAPAN	57:-	
YANJING, KINA	57:-	
TIGER BEER, SINGAPORE	57:-	
SPENDRUPS MELLANÖL, SWEDEN	53:-	
SPENDRUPS LÄTTÖL, SWEDEN	32:-	
JEVER FUN NON ALCOHOLIC BEER, GERMANY	32:-	

Cider

CIDER	33 CL	
LA CIDRAIE, FRANCE	52:-	

Mineralvatten

MINERAL WATER	33 CL	75 CL
FRESH, SPARKLING, SWEDEN	30:-	55:-
FRESH, STILL, SWEDEN	30:-	55:-

Läsk

SOFT DRINK	33 CL	
COCA COLA	32:-	
COCA COLA LIGHT	32:-	
FANTA	32:-	
SPRITE	32:-	
RED BULL	45:-	

Te

TEA		
YUNAN, BLACK TEA, CHINA	30:-	
BOEHAN, SOUCHONG, BLACK TEA, CHINA	35:-	
SENCHA, GREEN TEA, JAPAN	45:-	
GEN MAI CHA, GREEN TEA, JAPAN	45:-	
OOLONG, TIE KVAN YUN, SEMI GREEN TEA, CHINA	40:-	
JASMIN, GREEN TEA, CHINA	45:-	
SILVER NEEDLE, WHITE TEA, CHINA	45:-	
ROOIBUS NATURELL, RED TEA, SOUTH AFRICA	35:-	

Kaffe

COFFEE		
CAFFE LATTE	30:-	
CAPPUCCINO	30:-	
COFFEE	30:-	
ESPRESSO	24:-	30:-

Champagne

CHAMPAGNE	GLAS / GLASS	
N.V. ANDRÉ CLOUET GRANDE RÉSERVE BRUT	120:-	
N.V. POL ROGER BRUT RÉSERVE	130:-	
N.V. ANDRÉ CLOUET BRUT ROSÉ	125:-	

Mousserande

SPARKLING	GLAS / GLASS,	
ARETEY BRUT RESERVA, SPAIN	82:-	
LOUIS BOUILLOT, CREMANT DE BOURGOGNE, FRANCE	92:-	

Vitt

WHITE		
2008 WEIGHBRIDGE UNOAKED CHARDONNAY, PETER LEHMANN, RIVERLAND & BAROSSA, AUS.		
2007 CHABLIS PREMIER CRU,FOURCHAUME, J.P&B DROIN, FRANCE	130:-	
2007 LA GASCOGNE GROS MANSENG–SAUVIGNON BLANC, ALAIN BRUMONT, VDP, FRANCE	95:-	
2007 RIESLING ERDENER TREPPCHEN, MOSEL-SAAR-RUWER, GERMANY	95:-	
2006 GEWURTZTRAMINER F E TRIMBACH, ALSACE, FRANCE	120:-	
2006 JOSMEYER PINOT BLANC, ALSACE, FRANCE	125:-	

LÅG ALKOHOLHALTIGT VIN / LOW ALCOHOLIC WINE		
N.V. FRE WHITE, SUTTER HOME WINERY, USA	40:-	

Rosa

PINK		
2008 PETER LEHMANN WEIGHBRIDGE ROSÉ, AUSTRALIA	89:-	

Rött

RED		
2007 WEIGHBRIDGE CABERNET SAUVIGNON-MERLOT, PETER LEHMANN, RIVERLAND, AUS.	89:-	
2007 BEAUJOLAIS-VILLAGES, LOUIS JADOT, FRANCE	95:-	
2007 RED TRUCK PINOT NOIR, SONOMA, CA, USA	105:-	
2007 SONOMA COUNTY ZINFANDEL, SEGHEGIO VINEYARDS, CALIFORNIA, USA	140:-	
2006 BROLIO CHIANTI CLASSICO, BARONE RICASOLI, ITALY	110:-	
2006 PROVENANCE, SARONSBERG, SHIRAZ,SA	125:-	

LÅG ALKOHOLHALTIGT VIN / LOW ALCOHOLIC WINE		
N.V. FRE RED, SUTTER HOME WINERY, USA	40:-	

Mousserande

SPARKLING	FLASKA / BOTTLE	
ARETEY BRUT RESERVA, SPAIN	445:-	
LOUIS BOUILLOT, CREMANT DE BOURGOGNE, FRANCE	545:-	

Champagne

CHAMPAGNE	FLASKA / BOTTLE	
BLANC DE BLANCS		
1995 SALON *	3290:-	
1996 SALON *	3990:-	
1999 AMOUR DE DEUTZ	3195:-	

BLANC DE NOIRS		
N.V. ANDRÉ CLOUET GRANDE RÉSERVE BRUT	720:-	
N.V. ANDRÉ CLOUET GRANDE RÉSERVE BRUT	MAGNUM	1390:-

BLEND		
N.V. BOLLINGER SPECIAL CUVÉE	850:-	
2000 CUVÉE DOM PÉRIGNON, MOËT & CHANDON *	2180:-	
1995 FEMME, DUVAL-LEROY *	1400:-	
N.V. POL ROGER BRUT RÉSERVE	765:-	
N.V. POL ROGER BRUT RÉSERVE	MAGNUM	1520:-
N.V. LOUIS ROEDERER BRUT PREMIER	MAGNUM	1650:-
N.V. TAITTINGER BRUT RÉSERVE	815:-	
N.V. TAITTINGER BRUT RÉSERVE *	SALAMANAZAR	10800:-
N.V. DEUTZ BRUT CLASSIC	825:-	
2002 DEUTZ BRUT MILLÉSIMÉ	1200:-	
N.V MUMM ,CORDON ROUGE	745:-	

ROSÉ

N.V. ANDRÉ CLOUET BRUT ROSÉ	745:-	
1996 CUVÉE WILLIAM DEUTZ ROSÉ *	3195:-	
2000 POL ROGER BRUT ROSÉ *	795:-	

Vitt WHITE

FLASKA / BOTTLE

CHARDONNAY

2008 WEIGHBRIDGE UNOAKED CHARDONNAY, PETER LEHMANN, RIVERLAND ,AUSTRALIA	365:-
2007 CHABLIS PREMIER CRU,FOURCHAUME J.P&B DROIN, FRANCE	510:-
2005 GRAN ARAUCANO CHARDONNAY, LURTON, CHILE	495:-

GEWURZTRAMINER

2005 GEWÜRZTRAMINER ALTENBOURG, CUVÉE LAURENCE, DOM. WEINBACH, ALSACE, FR	895:-
2007 GISBORNE GERWURZTRAMINER GARDO MORRIS NZ	535:-
2007 GEWÜRZTRAMINER F E TRIMBACH, ALSACE, FRANCE	465:-
2007 GEWÜRZTRAMINER, J. HOFSTÄTTER, ALTO ADIGE, ITALY	675:-

GRÜNER VELTLINER

2008 GRÜNER VELTLINER KAMPTALER TERRASSEN, BRÜNDLMAYER, KAMPTAL, AUSTRIA	495:-
2008 GRÜNER VELTLINER SOELLNER HENGSTBERG WAGRAM, AUSTRIA	415:-

PINOT BLANC

2006 JOSMEYER PINOT BLANC, ALSACE, FRANCE	495:-
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PINOT GRIS

2007 PINOT GRIS RÉSERVE, ENGEL FERNAND ET FILS, ALSACE, FRANCE	480:-
2005 JOSMEYER PINOT GRIS, ALSACE, FRANCE	520:-

RIESLING

2008 ERDENER TREPPCHEN RIESLING, MOSEL-SAAR-RUWER, GERMANY	395:-
2007 GEORGE BREUER RIESLING SAUVAGE, RHEINGAU, GERMANY	395:-
2007 RIESLING, F.E TRIMBACH,ALSACE, FRANCE	375:-
2006 RIESLING, HERRENWEG, DOMAINE BARMÉS BUECHER, FRANCE	510:-
2007 LALLA GULLY RIESLING, NORTH EAST TASMANIA,	535:-
2007 PENFOLDS RAWSON'S RETREAT RIESLING, AUSTRALIA	405:-

SAUVIGNON BLANC

2008 SANCERRE, PASCAL JOLIVET, FRANCE	490:-
2007 MULDERBOSCH SAUVIGNON BLANC, STELLENBOSCH, RSA	520:-
2007 MARLBOROUGH SAUVIGNON BLANC, GARDO MORRIS,NZ	535:-
2008 COOMBEND SAUVIGNON BLANC, TASMANIA	465:-

VIOGNIER

2006 ALBAN ESTATE VIOGNIER, USA *	825:-
2007 LES SALICES VIOGNER, LURTON, FRANCE	375:-

ALBARIÑO

2008 BURGANS ALBARINO, MARTIN CODAX, SPAIN	495:-
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CHENIN BLANC

2008 KLEINE ZALZE, CHENIN BLANC, BUSH WINE, SA	425:-
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BLEND

2008 LA GASCOGNE GROS MANSENG–SAUVIGNON BLANC, ALAIN BRUMONT, VDP, FRANCE	385:-
2007 CMS, HEDGES CELLARS, WASHINGTON STATE, USA	520:-
2004 MATASSA BLANC, LANGUEDOC, FRANCE	635:-
2006 TOKAJI, KIRALYUDVAR SEC, HUNGARY	625:-
2008 JACOB'S CREEK, SEMILLON-CHARDONNAY, AUSTRALIA	395:-
N.V EVOLUTION, SOKOL BLOSSER WINERY,OREGON, USA	480:-
2006 KIRÁLYUDVAR, FURMINT,LAPIS	665:-

LÅG ALKOHOLHALTIGT VIN / LOW ALCOHOLIC WINE N.V. FRE WHITE, SUTTER HOME WINERY, USA	150:-
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Rosa PINK

BLEND

2008 LE ROSÉ DE PAVEIL, BORDEAUX, FRANCE	440:-
2005 BODEGAS JULIAN CHIVITE ROSADO, COLECCION 125, NAVARRA, SPAIN	675:-

MERLOT

2008 PETER LEHMANN WEIGHBRIDGE ROSÉ, AUSTRALIA	365:-
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CABERNET SAUVIGNON

2009 MULDERBOSCH CABERNET SAUVIGNON ROSÉ, STELLENBOSCH, RSA	425:-
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Rött RED

FLASKA / BOTTLE

CABERNET SAUVIGNON

2007 WEIGHBRIDGE CABERNET SAUVIGNON-MERLOT, PETER LEHMANN, RIVERLAND, AUS.	365:-
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GRENACHE

2007 LA CURIO BUSH WINE, GRENACHE, MCLAREN VALE, AUSTRALIA.	685:-
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MERLOT

2004 PLANETA MERLOT, SICILY, ITALY	665:-
2006 SHAFER MERLOT, NAPA VALLEY, USA *	995:-

PINOT NOIR

2007 RED TRUCK PINOT NOIR, SONOMA, CA, USA	410:-
2007 NAUTILUS PINOT NOIR, MARLBOROUGH, NEW ZEALAND	715:-
2007 LES SALICES, PINOT NOIR, LURTON, FRANCE	395:-
2006 FELTON ROAD ESTATE PINOR NOIR, CENTRAL OTAGO, NEW ZEALAND	825:-
2006 CHATEAU CHASSAGNGE MONTRACHET, BOURGOGNE, FRANCE	595:-

SANGIOVESE

2007 BROLIO CHIANTI CLASSICO, BARONE RICASOLI, ITALY	425:-
2001 BRUNELLO DI MONTALCINO SUGARILLE, ANGELO GAJA, ITALY	1300:-

SHIRAZ/SYRAH

2005 KAESLER OLD BASTARD SHIRAZ, BAROSSA VALLEY, AUSTRALIA *	1625:-
2006 PROVENANCE, SARONSBURG, SHIRAZ,SA	495:-
2005 KLEINE ZALZE FAMILY RESERVE SHIRAZ, STELLENBOSCH, RSA	595:-

ZINFANDEL

2006 CLINE ZINFANDEL, CALIFORNIA, USA	385:-
2007 SONOMA COUNTY ZINFANDEL, SEGHEISIO VINEYARDS, USA	555:-

BLEND

2007 PENFOLDS, BIN 2, SHIRAZ-MOURVEDRE, AUSTRALIA	520:-
2005 CHÂTEAUNEUF-DU-PAPE, CHÂTEAU MONT-REDON, FRANCE	715:-
2005 AMARONE DELLA VALPOLICELLA, CORTE GIARA, ITALY	685:-
2004 AMARONE DELLA VALPOLICELLA CLASSICO, ALLEGRIANI, ITALY	895:-
2004 CHATEAU PAVEIL DE LUZE, MARGAUX, FRANCE	585:-
2006 CMS, HEDGES CELLARS, WASHINGTON STATE, USA	520:-
2004 MONTALCINO, OMBRONE, CUPANO, ITALY	895:-
2007 BEAUJOLAIS-VILLAGES, LOUIS JADOT, FRANCE	385:-
2002 CHÂTEAU ROMASSAN, BANDOL ROUGE, FRANCE	665:-
2007 MAS DOIX ,LES CRESTES ,PRIORAT, SPAIN	595:-
2006 MAS DOIX SALANQUES, PRIORAT, SPAIN	895:-
2006 MAS DOIX VINYES VELLES, PRIORAT, SPAIN	1590:-

LÅG ALKOHOLHALTIGT VIN / LOW ALCOHOLIC WINE N.V. FRE RED, SUTTER HOME WINERY, USA	150:-
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Vermouth

	PER CL
DUBONNET	14:-
MARTINI BIANCO	12:-
MARTINI ROSSO	12:-
NOILLY PRAT	14:-

Bitter

AVERNA	24:-
BRANCA MENTA	24:-
CAMPARI	22:-
FERNET BRANCA	24:-
GAMMEL DANSK	24:-
JÄGERMEISTER	24:-
PIMM'S NO1	24:-

Pastis

PERNOD	24:-
RICARD	24:-
ABSINTHE, OXYGÈNÉE	26:-

Vodka

ABSOLUT VODKA	24:-
ABSOLUT APEACH	24:-
ABSOLUT CITRON	24:-
ABSOLUT KURANT	24:-
ABSOLUT MANDRIN	24:-
ABSOLUT PEARS	24:-
ABSOLUT PEPPAR	24:-
ABSOLUT RASPBERRI	24:-
ABSOLUT RUBY RED	24:-
ABSOLUT VANILIA	24:-
GREY GOOSE	26:-
LEVEL	28:-
STOLICHNAYA GOLD	24:-
PARLIAMENT	24:-
IVAN TERRIBLE	28:-
ZUBRÓWKA BISON GRASS VODKA	24:-

Aquavit

AALBORG JUBILEUMS AKVAVIT	20:-
BÄSKA DROPPAR	20:-
GAMMAL NORRLANDS AKVAVIT	20:-
HALLANDS FLÄDER	20:-
HERRGÅRDS AQUAVIT	20:-
LYSHOLMS LINIE AQUAVIT	20:-
O.P. ANDERSON AKVAVIT	20:-
SKÅNE AKVAVIT	20:-

Gin

BEEFEATER GIN	24:-
BOMBAY SAPPHIRE LONDON DRY GIN	24:-
JUNIPERO	32:-
PLYMOUTH GIN	20:-
TANQUERAY LONDON DRY GIN	24:-
TANQUERAY TEN	32:-

Tequila

OLMECA	24:-
OLMECA GOLD	24:-
AHA TORO AÑEJO	36:-
ARETTE GRAN CLASE AÑEJO	58:-
LOS TRES TOÑOS AÑEJO	31:-

Rom

	PER CL
HAVANNA CLUB BLANCO	24:-
HAVANNA CLUB ESPECIAL	24:-
HAVANNA CLUB 3 YO	24:-
HAVANNA CLUB ANEJO RESERVA	24:-
HAVANNA CLUB BARREL PROOF	32:-
HAVANNA CLUB 7 YO	27:-
ANGOSTURA 1919 8 YO	26:-
APPLETON EXTRA	24:-
CAPTAIN MORGAN SPICED GOLD	24:-
CRUZAN ESTATE SINGLE BARREL*	28:-

Bourbon & Tennessee Whiskey

WILD TURKEY RYE	24:-
WILD TURKEY RARE BREED, BARREL STRENGTH	26:-
KNOB CREEK 9 YO, SMALL BATCH	28:-
JIM BEAM	24:-
MAKER'S MARK, SMALL BATCH	26:-
WOODFORD RESERVE	26:-
JACK DANIEL'S GENTLEMAN JACK	26:-
JACK DANIEL'S OLD NO 7	24:-
JACK DANIEL'S SINGLE BARREL	28:-

Irish Whiskey

JAMESON	24:-
JAMESON 12 YO	28:-
JAMESON 18 YO	34:-

Scotch Blended Whisky

BALLENTINES FINEST	24:-
FAMOUS GROUSE	24:-
CHIVAS REGAL 12 YO	26:-
CHIVAS REGAL 18 YO	30:-

Scotch Single Malt Whisky

THE GLENLIVET 12 YO	28:-
THE GLENLIVET 18 YO	34:-
GLENFIDDICH 12 YO, HIGHLAND	24:-
OBAN 14 YO, HIGHLAND	26:-
ABERLOUR A'BUNADH BARREL STRENGTH, SPEYSIDE	30:-
SPRINGBANK 15 YO, CAMPBELTOWN	32:-
BOWMORE 12 YO, ISLAY	24:-
LAPHROAIG 10 YO, ISLAY	28:-
LAGAVULIN 16YO, ISLAY	26:-
AUCHENTOSHAN 10 YO, LOWLAND	24:-

Cognac

	PER CL
MARTELL VS	24:-
MARTELL VSOP	26:-
MARTELL NOBLIGE	34:-
MARTELL CORDON BLEU	42:-
DELAMAIN PALE & DRY XO	24:-

Calvados

BUSNEL VSOP	24:-
BUSNEL HORS D'AGE	28:-
BOULARD HORS D'AGE	26:-
BOULARD PAYS D'AGE	24:-
COEUR DE LION FINE	24:-

Grappa

FIOR DI VITE, RAMAZOTTI	24:-
PO DI TRAMINER, JACOPO POLI	28:-

Likör

AMARETTO DISARONNO	24:-
BAILEY'S	24:-
BÉNÉDICTINE	24:-
CARLSHAMNS FLAGGPUNSCH	20:-
COINTREAU	24:-
DRAMBUIE	24:-
FRANGELICO	24:-
GALLIANO	24:-
GRAND MARNIER ROUGE	24:-
SAMBUCA RAMAZOTTI	24:-
SÈVE FOURNIER	24:-
SOUTHERN COMFORT	24:-
STREGA	24:-
KAHLUA	24:-
MINTTU	24:-
MINTTU BLACK	24:-
POIR AU COGNAC	24:-
malibu	24:-