

# Papillon

## Cocktails

SUN BANK.....135

*Absolut Vodka, Pampero Rum, Basil,  
Lime, Agave*

RED VAULT.....155

*Hernö Old Tom Gin, Cointreau Blood  
Orange, Lingonberry, Yuzu*

AFTER NOON TEA.....145

*Zacapa Rum, Punt É Mes, Peychaud's  
bitter, Passions syrup*

MICHELADA.....135

*Chili, lemon, black pepper, salt and beer*

POP LOCK.....145

*Mezcal Sinai, Gran Marnier, Pampero rum,  
popcorn, vanilla*

BEEES AND HONEY.....155

*Hennessy Cognac, grapefruit,  
dark chocolate, honey*

DIRTY MONEY.....145

*Charanda Pisco, apple, ginger, lemon*

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NIGHT OWL FOR TWO.....335

*Grönstedts VSOP Cognac, Campari,  
Punt É Mes, vanilla, bitter*

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OLD BANK.....165

*Woodford Reserv Bourbon, Peychaud's  
Bitter, Orange bitter, brown sugar*

HEMINGPASS.....155

*Zacapa Rum, Flagg punch,  
Grapefruit, Lime, Salt*

SMASH AND GRAB.....165

*Pampero Aniversario, Passion, Orange  
Bitter, Lime, Lemon, Yuzu*

## Non Alcoholic

### Cocktails

NEGRONI 94.....72

*Seedlep spice 94, giffart bitter, tonic*

COAST LINE.....72

*Passion, lime, lingonberry, soda*

MEDITERRANEAN SOUR.....72

*Rosemary, blood orange, oregat, lemon*

SUNSET.....72

*Hibiscus, lingonberry, lemonad*

# Papillon

## Champagne

NV PERRIER JOUET-JOUËT.....160 <i>Grand Brut</i>	
NV PAUL BARA.....195 <i>Grand Rosé de Bouzy</i>	
NV LEGRAS & HASS.....185 <i>Blanc de Blancs Extra brut</i>	
2014 DAVID LÉCLAPART.....240 <i>L'Amateur</i>	

## Sparkling

NV LA MARCA.....110 <i>Prosecco Blue Label, Veneto</i>	
NV CREMANT DE BOURGOGNE.....120 <i>Blanc de Blancs Henri de Villamont, Bourgogne</i>	

## White Wine

2016 RIESLING.....120 <i>Kühling-Gillot, Quinterra, Rheinhessen</i>	
2017 CHARDONNAY.....125 <i>Bourgogne Reserve, Domaine Laroche</i>	
2016 VERMENTINO.....110 <i>Calasole, Maremma, Rocca de Montemassi</i>	

## Red Wine

2016 GRENACHE ARTESIS.....110 <i>Côtes du Rhone, Maison Ogier</i>	
2016 BARBERA D'ASTI.....110 <i>Valdevani, Maurosebaste</i>	
2015 MERLOT.....115 <i>Bordeaux Supérieur, Château Grand Renom</i>	

## Rose

2017 CHATEAU MINUTY.....120 <i>Prestige</i>	
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## Sweet Wines

2017 KRACHER AUSLESE CUVÉE.....135 <i>Burgenland</i>	
10 TAWNY PORT QUINA DO NOVAL.....150 <i>Douero</i>	

# Papillon

## Beer / Cider

### On Tap

HEINEKEN (Ned).....76

SLEEBY BULLDOG (Swe).....80

GÄST FAT / GUEST TAP.....82

*Ask your bartender*

### Bottle

MELLERUDS  
ECO LAGER (Swe).....72

SÖDRA ONE LOVE  
IPA (Swe).....80

PAULANER WEISSBIER (Ger).....85

WISBY STOUT (Swe).....85

FIRESTONE DOUBLE  
BARELL ALE (USA).....88

## Non Alcoholic Beer

MELLERUDS  
ECO LAGER (Swe).....40

EASY RIDER IPA (Swe).....45

## Cider

CIDRAIE (Fra).....75

# Papillon

## Snacks

APULIAN OLIVES.....55  
*Neutral or sumac & urfa pepper*

MARCONA ALMONDS.....65  
*Neutral or herb salt & lemon*

BOQUERONES.....75  
*Parsley, lemon and garlic*

PATA NEGRA SHOULDER 30 grams.....95

## Mains

BANKS GREEN BURGER.....225  
*Bean and pea burger with avocado, coriander & chili*

SPAGHETTI POMODORI.....205  
*Tomato sauce, anchovies & parmesan cheese*

CLUB SANDWICH.....195  
*Deep fried chicken, bacon, romaine lettuce,  
mayonnaise, onions & tomatoes*

SHRIMP SANDWICH.....225  
*Egg, mayonnaise, avocado & ryebread*

CHICKEN CAESAR SALAD.....195  
*Romaine lettuce, bacon, grilled chicken, croutons  
and parmesan cheese*