

Papillon

SMALL
LUXURY
HOTELS
OF THE WORLD™

Signature Cocktails

175 SEK

APPLES // MOONLIGHT IN VERMONT

Boulard Calvados, Amaro, lemon, maple syrup & apple foam

CLOUDBERRIES // MOULIN Á CAFÉ

Plymouth Gin, Aperol, Cointreau, lemon & cloudberreries

PASSION FRUIT // MAIDEN VOYAGE

Pisco, Passion fruit, lemon & sugar

GINGER // APRIL IN PARIS

Roku Gin, Cointreau, lemon, ginger & honey

PLUM // OLD DEVIL MOON

Absolut Vodka, plum marmalade, Velvet Falernum & orange bitters

SLOE // AUTUMN NOCTURNE

Plymouth Sloe Gin, lemon, sugar & cardamom

Classic Cocktails

175 SEK

CLOVER CLUB

Beefeater Gin, Noilly Prat, raspberry & lemon

The Clover Club Cocktail is a drink that pre-dates prohibition in the United States and is named for the Philadelphia men's club. The Clover Club itself dates to 1896, as seen in the 1897 book, The Clover Club of Philadelphia.

ARMY & NAVY

Hernö London Dry, lemon & orgeat

The Army & Navy is an easy-drinkin' gin sour riff that traces its roots at least as far back as David Embury's The Fine Art of Mixing Drinks, first published in 1948.

TUXEDO

Hernö Old Tom Gin, Noilly Prat, Maraschino, Absinthe & Orange Bitters

Related to the martini, the Tuxedo has had many variations since its inception in the 1880s. The cocktail is named after the Tuxedo Club in Orange County, New York where it was first mixed.

NEGRONI

Beefeater gin, Campari & Carpano Classico

While the drink's origins are unknown, the most widely reported account is that it was first mixed in Florence, Italy, in 1919.

CHARLIE CHAPLIN

Plymouth sloe gin, Apricot Brandy & lime

Named for the comedic actor of the early film era, this pre prohibition cocktail, largely forgotten in modern times, is rich and indulgent enough to evoke the old Hollywood glamour.

Food

FUNNEL CHANTERELLE TOAST 185

Brioche, cream cheese, parmesan, pickled onions & truffle

PASTA ARRABIATA* 225

Spicy tomato sauce, balsamic vinegar & parmesan cheese

CAESAR SALAD 225

Grilled chicken, romaine lettuce, croutons, smoked pork belly & parmesan cheese

WHOLE PAN FRIED VEAL RIB-EYE 295

Fresh green beans, balsamico, tomato butter & pumpkin

THE BANK BURGER 225

Grilled chuck of beef, cheddar cheese, fried onions & mayonnaise
Served with french fries

Desserts

CRÈME BRÛLÉE 105

SMASH THE PIGGYBANK 345

CHOCOLATE PRALINE 45 / ST

SALTED CARAMEL

APPLE*

CHOCOLATE GANACHE & OLIVE OIL

*Vegan option available

In case of allergy, ask the staff

Snacks

MARCONA ALMONDS 65

Plain or warm with urfa pepper & lime

NORCELLARA OLIVES 65

Plain or with sumac

BOQUERONES 75

Grilled bread, aioli, gremolata & pimientos de padron

CRISPS WITH LUMPFISH ROE 115

Potato crisps, whitefish roe, smetana & dill

OYSTERS 1 st 45 / 6 st 245

Served with shallot vinegar,

Banks hot sauce & lemon

PATA NEGRA 30g 105

Food

BURRATA 175

Tomatoes, preserved lemon
& green chili

TOAST SKAGEN

Shrimps, mayonnaise, dill, horseradish &
whitefish roe on butter fried toast

1/2 215

1/1 285

**Vegan option available*

In case of allergy, ask the staff

Classic Cocktails

175 SEK

OLD FASHIONED

Buffalo Trace, sugar, Angostura Bitter.

An old fashioned was one of the simpler and earlier versions of cocktails, before the development of advanced bartending techniques and recipes in the later part of the 19th century. The first documented definition of the word "cocktail" was in response to a reader's letter asking to define the word in the May 6, 1806

EL PRESIDENTE

Bacardi 8, Noilly Prat, dry curacao,
grenadine & Angostura Bitters

El Presidente earned its acclaim in Havana during the 1920s through the 1940s during the American prohibition. It quickly became the preferred drink of the Cuban upper class.

BLOODY MARY

Absolut Vodka, lemon, celery salt, pepper,
Worcestershire, tabasco & tomato

In a 1939 publication by El Floridita called "Floridita Cocktails" a recipe called "Mary Rose" lists the main ingredients of a modern Bloody Mary. This booklet may be one of the earliest publications depicting the name Mary, while using the same ingredients in today's Bloody Mary.

LAST WORD

Beefeater gin, Green Chartreuse, Maraschino & lime

The first publication in which the Last Word appeared was Ted Saucier's 1951 cocktail book Bottoms Up!. The cocktail was first served around 30 years earlier at the Detroit Athletic Club.

HOTEL NACIONAL SPECIAL

Bacardi Carta blanca, Apricot, pineapple juice & lime

Like so many of our favourite tropical cocktails, the Hotel Nacional Special comes from a recipe unearthed by tiki historian Jeff "Beachbum" Berry.

Mocktails

95 SEK

FORECAST

Orange, cloudberries & lemon

NIGHT OWL

Seedlip, ginger, lemon & sugar

LA ROSITA

Rosemary, grape cordial & tonic

Gin and tonic

Choose a Gin for the perfect Gin & Tonic

BAREKSTEN (Nor.) 40/cl

BOMBAY SAPPHIRE (Eng.) 32/cl

BROOKLYN GIN (Eng.) 36/cl

CHRISTIAN DROUIN LE GIN (Fr.) 35/cl

CITADELLE (Fr.) 42/cl

CITADELLE NO MISTAKE (Fr.) 42/cl

ETSU GIN (Jap.) 35/cl

GOLDY GIN (Eng.) 45/cl

HAYMAN'S OLD TOM (Eng.) 36/cl

HENDRICKS (Eng.) 36/cl

HENDRICKS MIDSUMMER (Eng.) 65/cl

HERNÖ DRY (Swe.) 35/cl

HERNÖ SLOE GIN (Swe.) 40/cl

HERNÖ OLD TOM (Swe.) 38/cl

HERNÖ JUNIPER CASK (Swe.) 60/cl

KYRÖ NAPUE GIN (Fin.) 45/cl

Tea

ENGLISH BREAKFAST 45
Black tea

EARL GREEN 45
Green tea with bergamot

EKO EARL GREY 45
Black tea with Bergamot

BANK HOTEL SIGNATURE BLEND 45
Black tea flavoured with lemon peel, papaya,
pineapple and cacao beans

MOROCCAN MINT 45
Green tea with peppermint

RHUBARB & CREAM 45
Rooibos tea flavoured
with lemon peels and Blackberry leaf's

EKO CHAMOMILE (CAFFEINE FREE) 45
Herbal tea

WHITE CASSIS 45
White tea flavoured with black currant, red currant,
lemon grass, lemon balm, blue malva and sunflower

Beer/Cider

Beer On Tap

HEINEKEN (NED.) 76

SHIP FULL OF IPA (SWE.) 80

Beer On Bottle

OPPIGÅRDS GOLDEN ALE (SWE.) 78

MELLERUD ECO LAGER (SWE.) 72

NILS OSCAR INDIA ALE (SWE.) 85

PAULANER WEISSBIER (GER.) 85

WISBY STOUT (SWE.) 85

DAURA DAMM GLUTENFREE (SPA.) 80

Non Alcoholic Beer

WISBY LAGER (SWE.) 55

EASY RIDER IPA (SWE.) 65

Cider

BOULARD CIDRE (FRA.) 75

Non Alcoholic Cider

VISKAKULLE APPLE (SWE.) 65

Gin and tonic

Choose a Gin for the perfect Gin & Tonic

MALFY (It.) 45/cl

MALFY CON LIMONE (It.) 48/cl

MALFY PINK (It.) 48/cl

MONKEY 47 (Ger.) 45/cl

PLYMOUTH GIN (Eng.) 36/cl

PLYMOUTH SLOE GIN (Eng.) 28/cl

ROKU GIN (Jap.) 32/cl

SKAGERRAK (Swe.) 40/cl

SORGIN YELLOW (Fr.) 45/cl

STOCKHOLM BRÄNNERI DRY (Swe.) 30/cl

STOCKHOLM BRÄNNERI PINK (Swe.) 32/cl

STOCKHOLM BRÄNNERI NAVY (Swe.) 42/cl

TANQUERAY (Eng.) 30/cl

TANQUERAY NO TEN (Eng.) 36/cl

TANQUERAY FLOR DE SEVILLA (Eng.) 35/cl

TANQUERAY CURRANT (Eng.) 35/cl

SCHWEPPES PREMIUM TONIC WATER 30

Wines

CHAMPAGNE BY THE GLASS

NV PERRIER-JOUËT GRAND BRUT 165/990

SPARKLING BY THE GLASS

NV BONCHELLI PROSECCO 125/550

NON ALCOHOLIC SPARKLING

ODDBIRD SPARKLING 95/395

ROSÉ WINE BY THE GLASS

NV JEANJEAN ART DE FRANCE
LANGUEDOC FRANCE 125/580

2019 DOMAINE OTT
PROVENCE FRANCE 145/670

CHAMPAGNE

2013 POL ROGER
VINTAGE 1500

2012 MOËT ET CHANDON
DOM PERIGNON 3500

2013 LOUIS ROEDERER
CRISTAL 4400

Wines

WHITE WINE BY THE GLASS

2019 LESEHOF STAGÅRD RIESLING
KREMSTAL AUSTRIA 140/650

2019 OGIER CÔTES DU VIVARAIS
RHÔNE FRANCE 125/580

2019 DOMAINE LOUIS MOREAU
CHABLIS FRANCE 160/720

2019 DOMAINE LA CROIX
SANCERRE FRANCE 150/690

RED WINE BY THE GLASS

2020 DOMAINE DE COURSAC
LES GARRIGUETTES
LANGUEDOC FRANCE 125/580

2020 CASCINA ALBERTA
BARBERA D'ALBA
PIEDMONT ITALY 135/630

2016 CHÂTEAU GRAND RENOM
BORDEAUX FRANCE 125/580

2018 HENRI DE VILLAMONT PINOT NOIR
BOURGOGNE FRANCE 150/690

2018 BLACK STALLION CABERNET SAUVIGNON
NAPA VALLEY USA 180/850