**Signature Cocktails**

**Food**

APPLES // MOONLIGHT IN VERMONT
Boulard Calvados, Amaro, lemon, maple syrup & apple foam

CLOUDBERRIES // MOULIN À CAFÉ
Plymouth Gin, Aperol, Cointreau, lemon & cloudberrries

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**

**Food**

MUSHROOM 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
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, cloudberrries & lemon

NIGHT OWL
Seedlip, ginger, lemon & sugar

LA ROSITA
Rosemary, grape cordial & tonic

*Vegan option available
In case of allergy, ask the staff
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

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
### 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

- **MELLERUDS (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
**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

**ROSE WINE BY THE GLASS**
NV JEANJEAN ART DE FRANCE LANGUEDOC FRANCE 125/580
2019 DOMAINE OTT PROVENCE FRANCE 145/670

**CHAMPAGNE**
2015 POL ROGER VINTAGE 1500
2012 MOËT ET CHANDON DOM PERIGNON 3500
2013 LOUIS ROEDERER CRISTAL 4400

**WHITE WINE BY THE GLASS**
2020 LESEHOF STAGÅRD RIESLING KREMSTAL AUSTRIA 140/650
2019 OGIER CÔTES DU VIVARAIS RHÔNE FRANCE 125/580
2020 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
2017 CHÂTEAU GRAND RENOM BORDEAUX FRANCE 125/580
2019 HENRI DE VILLAMONT PINOT NOIR BOURGOGNE FRANCE 150/690
2018 BLACK STALLION CABERNET SAUVIGNON NAPA VALLEY USA 180/850