



Tea



BANK HOTEL BLEND 65
Black tea with rose petals & sunflowers

ASSAM NAMDANG 65
Black tea

EARL GREY DELUXE 65
Black tea with bergamot

ECOLOGICAL GUNPOWDER 65
Green tea

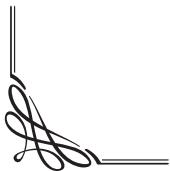
ECOLOGICAL JASMINE 65
Green tea with Jasmine flower

WHITE MONKEY 65
White tea with honey

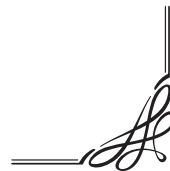
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 65
Rooibos with rosehip

ECOLOGICAL CHAMOMILE (CAFFEINE FREE) 65
Herb tea with chamomile

Papillon



SMALL
LUXURY
HOTELS
OF THE WORLD™





Signature Cocktails



175 SEK

APPLES // MOONLIGHT IN VERMONT

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

CLOUDBERRIES // MOULIN Á CAFÉ

Hernö London Dry Gin, Aperol, Cointreau, lemon, cloudberrries & egg white

GINGER // APRIL IN PARIS

Roku Gin, Cointreau, lemon, ginger & honey

PEAR & THYME // OLD DEVIL MOON

Absolut Elyx Vodka, pear & thyme marmalade, Lillet & orange bitters

STRAWBERRY // MILK PUNCH DAQUIRI

Bacardi Heritage Superior, lime, sugar, strawberries & milk

BLACK TEA // TEA TIME

Black tea infused Martell Cognac, Seve Fournier & champagne sugar

CHAMPAGNE // STICKY FINGERS

Martell Cognac, Absinthe, champagne & sugar

MARZIPAN // THE PRINCESS

Hendrick's Gin, Flaggpunch, Marzipan, lemon & rose water

RHUBARB // SUMMER IN PROVENCE

QVT Gin, Luxardo Maraschino, lemon, rhubarb, egg white, pink peppercorn salt, Peychaud's bitter

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THE MACALLAN 225



Macallan 12, honey, Dry Curacao & orange bitters



Food



GRILLED SEABASS 295

Chili butter, potatoes & sautéed spinach

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

Grilled summer vegetables, tomato, baked garlic aioli & grilled lemon

THE BANK BURGER 225

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

TOAST SKAGEN

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

1/2 195

1/1 285

COLD LIGHTY SALTED SALMON 285

dill stewed potatoes, fennel & lemon

SWEDISH MEATBALLS 285



Potato puree, cream sauce, lingonberries & cucumber





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 WHITEFISH 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

SEARED FOIE GRAS 150

Brioche & quince marmalade

Food

BURRATA 175

Tomatoes, preserved lemon
& green chili

KALIX BLEAK ROE 30G 325

Served with toast, chopped onions & smetana



Classic Cocktails



175 SEK

HEMINGWAY DAIQUIRI

Bacardi Carta Blanca, Luxardo Maraschino,
grapefruit & lemon

BROOKLYN

Sazerac Rye 6y, Amer Picon,
Luxardo Maraschino & Noilly Prat

JUNGLE BIRD

Bacardi 8, Campari, sugar, lemon,
pineapple & Angostura bitter

CORPSE REVIVER #2

Beefeater Gin, Cointreau, Lillet,
lemon & Absinthe

PAPER PLANE

Four Roses, Aperol, Amaro Montenegro & lemon

SAZERAC

Sazerac Rye 6y, Martell Cognac, sugar,
Peychaud's bitter & Absinthe



NAKED & FAMOUS

Bruxo Mezcal, Yellow Chartreuse,
Aperol & lemon

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CHANDON GARDEN SPRITZ 165

Spritz with hints of orange, herbs,
apple & blood grapefruit





Classic Cocktails



175 SEK

ROSITA

Altos Reposado Tequila, Sweet Vermouth, Dry Vermouth,
Campari & Angostura bitter

MARTINEZ

Beefeater 24, Carpano,
Luxardo Maraschino & Angostura bitter

DOCTOR COCKTAIL

Bacardi 8, Flaggpunch & lemon

NEGRONI

Beefeater gin, Campari & Carpano Classico

Mocktails

95 SEK

FORECAST

Orange, cloudberry & lemon

LA ROSITA

Rosemary, grape cordial & tonic

NIGHT OWL

Seedlip, ginger, lemon & sugar



Wines



WHITE WINE BY THE GLASS

2020 LESEHOF STAGÅRD RIESLING
KREMSTAL AUSTRIA 140/650

2020 DOMAINE LOUIS MOREAU
CHABLIS FRANCE 160/720

2020 DOMAINE LA CROIX
SANCERRE FRANCE 150/690

2020 CHÂTEAU MONT-REDON CHÂTEAUNEUF-DU-PAPE
BLANC FRANCE 170/760

RED WINE BY THE GLASS

2020 DOMAINE DE COURSAC
LES GARRIGUETTES
LANGUEDOC FRANCE 125/580

2019 MITJAVILE LE VERSANT MERLOT
BORDEAUX FRANCE 150/690

2020 HENRI DE VILLAMONT PINOT NOIR
BOURGOGNE FRANCE 150/690

2019 BLACK STALLION CABERNET SAUVIGNON
NAPA VALLEY USA 180/850





Wines



CHAMPAGNE BY THE GLASS

NV TAITTINGER BRUT RÉSERVE 185/990

2014 MICHEL GONÉT BLANC DE BLANCS 195/1100

SPARKLING BY THE GLASS

NV LA MARCA PROSECCO 125/625

NV NAVERAN BRUTISSIME CAVA 130/650

NON ALCOHOLIC SPARKLING

ODDBIRD SPARKLING 95/395

ROSÈ WINE BY THE GLASS

2021 MINUTY PRESTIGE
PROVENCE FRANCE 150/690

CHAMPAGNE

2015 POL ROGER
VINTAGE 1500

2012 MOËT ET CHANDON
DOM PERIGNON 3500

2014 LOUIS ROEDERER
CRISTAL 4400



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

BAREKSTEN (Nor.) 40/cl

BOMBAY SAPPHIRE (Eng.) 32/cl

BROOKLYN GIN (Eng.) 36/cl

CITADELLE (Fr.) 42/cl

ERKEN GIN (Swe.) 36/cl

ETSU GIN (Jap.) 35/cl

GOLDY GIN (Eng.) 45/cl

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

HENDRICKS (Eng.) 36/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

MALFY (It.) 45/cl

MALFY PINK (It.) 48/cl



Gin and tonic



Choose a Gin for the perfect Gin & Tonic

MONKEY 47 (Ger.) 45/cl

PLYMOUTH GIN (Eng.) 36/cl

PLYMOUTH SLOE GIN (Eng.) 28/cl

QVT GIN (Fra.) 40/cl

ROKU GIN (Jap.) 32/cl

SKAGERRAK (Swe.) 40/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

SCHWEPPE'S PREMIUM TONIC WATER 30

