



## 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

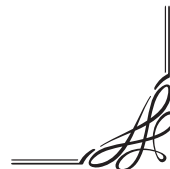
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 65  
Rooibos with rosehip

ECOLOGICAL CHAMOMILE (CAFFEINE FREE) 65  
Herb tea with chamomile

Papillon



SMALL  
LUXURY  
HOTELS  
OF THE WORLD





## Signature Cocktails



190 SEK

### APPLES // MOONLIGHT IN VERMONT

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

### CLOUDBERRIES // FALL IN THE COUNTRYSIDE

Altos Reposado Tequila, Aperol, Cointreau, cloudberrries,  
lemon & egg white

### BEETROOT // OLD DEVIL MOON

Absolut Elyx, Lillet Blanc, beetroot & orange bitters

### BOURBON & COFFEE // MOULIN Á CAFÉ

Coffee infused Maker's Mark, vanilla & orange bitters

### AKVAVIT // WEEKEND IN STOCKHOLM

O.P Anderson, Suze, dill & orange bitters

### TONKA & VANILLA // HIMALAYA

Tonka & vanilla infused Absolut Vodka, Cointreau,  
lemon, orange foam & egg white

### BLACKBERRY MILK PUNCH // FALL IN CENTRAL PARK

Beefeater Gin, lemon, blackberry & milk

### MEADOWSWEET // WINTER IN SWEDEN

Stockholms Bränneri Navy Gin, meadowsweet &  
Spriteriet dry Vermouth

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### THE MACALLAN 240



Macallan 12, honey, Dry Curacao & orange bitters



## Food



### GRILLED SEABASS 340

Chili butter, potatoes &  
sautéed spinach

### PASTA ARRABIATA\* 270

Spicy tomato sauce, balsamic vinegar & parmesan cheese

### CAESAR SALAD 285

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

### WHOLE PAN FRIED VEAL RIB-EYE BOEUF 375

Red wine sauce, smoked pork belly,  
mushrooms & potato puree with truffle

### THE BANK BURGER 290



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

1/2 215

1/1 310





## Snacks



MARCONA ALMONDS 80

Plain or warm with urfa pepper & lime

NORCELLARA OLIVES 70

Plain or with sumac

BOQUERONES 90

Grilled bread, aioli, gremolata & pimientos de padron

CRISPS WITH WHITEFISH ROE 120

Potato crisps, whitefish roe, smetana & dill

OYSTERS 1 st 70 / 6 st 390

Served with shallot vinegar,  
Banks hot sauce & lemon

PATA NEGRA 30g 120

MUSHROOM TOAST 170

Truffle & chanterelles

## Food

BURRATA 235

Preserved lemon, pistachio,  
oriental persimmon & sage

KALIX BLEAK ROE 30G 475

Served with toast, chopped onions & smetana



## Classic Cocktails



190 SEK

**MAI THAI**

Bacardi 8y, Smith & Cross Navy, Cointreau,  
lemon & orgeat

**MANHATTAN**

Four Roses Single Barrel, Carpano Classico &  
Angostura bitters

**BROOKLYN**

Sazerac Rye 6y, Amer Picon, Luxardo Marachino,  
Noilly Prat & Angostura bitters

**NAKED & FAMOUS**

Bruxo Mezcal, Aperol, Yellow Chartreuse & lemon

**PENICILLIN**

Monkey Shoulder, honey, lemon, ginger & Laphroaig 10y

**CORPSE REVIVER #1**

Martell VS, Boulard Grand Solage & Carpano Classico



**TOMMY'S PALOMA**

Altos Reposado Tequila, grapefruit, lemon & agave

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**CHANDON GARDEN SPRITZ 165**

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





## Classic Cocktails



190 SEK

### OLD FASHIONED

Four Roses Single Barrel, sugar & Angostura bitters

### MARTINEZ

Beefeater 24, Carpano,  
Luxardo Maraschino & Angostura bitter

### DOCTOR COCKTAIL

Bacardi 8, Flaggpunch & lemon

### NEGRONI

Beefeater gin, Campari & Carpano Classico

## Mocktails

100 SEK

### FORECAST

Orange, cloudberrries & lemon

### LA ROSITA

Rosemary, grape cordial & tonic

### NIGHT OWL

Seedlip, ginger, lemon & sugar



## Wines



### WHITE WINE BY THE GLASS

2021 LESEHOF STAGÅRD RIESLING  
KREMSTAL AUSTRIA 145/660

2021 DOMAINE JEAN-MARC BROCARD  
CHABLIS FRANCE 165/750

2021 DOMAINE LA CROIX  
SANCERRE FRANCE 155/710

### RED WINE BY THE GLASS

2020 ERATH PINOT NOIR  
OREGON USA 175/800

2019 BLACK STALLION CABERNET SAUVIGNON  
NAPA VALLEY USA 185/850

2019 TENTENUBLO TEMPRANILLO/GARNACHA  
RIOJA SPAIN 165/750





## Wines



### CHAMPAGNE BY THE GLASS

NV TAITTINGER BRUT RÉSERVE 195/1090

2014 MICHEL GONÉT BLANC DE BLANCS 205/1150

### SPARKLING BY THE GLASS

NV LA MARCA PROSECCO 130/650

NV NAVERAN BRUTISSIME CAVA 135/675

### NON ALCOHOLIC SPARKLING

ODDBIRD SPARKLING 100/450

### ROSÈ WINE BY THE GLASS

NV JEANJEAN LA MÉRIDIONALE  
LANGUEDOC FRANCE 130/600

### CHAMPAGNE

2012 MOËT ET CHANDON  
DOM PERIGNON 4000

2014 LOUIS ROEDERER  
CRISTAL 5000



## Beer/Cider



### Beer On Tap

HEINEKEN (NED.) 80

SHIP FULL OF IPA (SWE.) 85

### Beer On Bottle

OPPIGÅRDS GOLDEN ALE (SWE.) 84

MELLERUD ECO LAGER (SWE.) 80

NILS OSCAR INDIA ALE (SWE.) 90

PAULANER WEISSBIER (GER.) 90

WISBY STOUT (SWE.) 90

DAURA DAMM GLUTENFREE (SPA.) 85

### Non Alcoholic Beer

MELLERUDS (SWE.) 60

EASY RIDER IPA (SWE.) 70

### Cider

BOULARD CIDRE (FRA.) 95

### Non Alcoholic Cider

VISKAKULLE APPLE (SWE.) 75





## *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

SCHWEPPES PREMIUM TONIC WATER 30

