



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

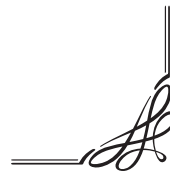
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 65
Rooibos with rosehip

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 DILL FRIED VEAL RIB-EYE 375

Vichy carrots, fresh onion, vinegar & dill

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,
citrus & 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

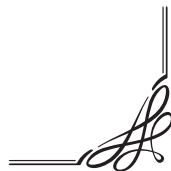
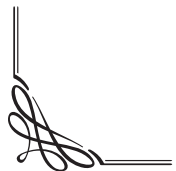
Orange, cloudberrries & lemon

LA ROSITA

Rosemary, grape cordial & tonic

NIGHT OWL

Seedlip, ginger, lemon & sugar



Wines



WHITE WINE BY THE GLASS

2022 LESEHOF STAGÅRD RIESLING
KREMSTAL AUSTRIA 145/660

2021 DOMAINE JEAN-MARC BROCARD
CHABLIS FRANCE 165/750

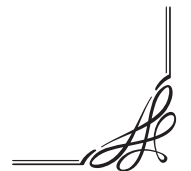
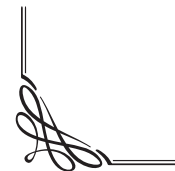
2021 DOMAINE CHAMPAULT
SANCERRE FRANCE 180/825

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 PERRIER-JOUËT GRAND BRUT 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.) 33/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.) 33/cl

QVT GIN (Fra.) 40/cl

ROKU GIN (Jap.) 32/cl

SKAGERRAK (Swe.) 40/cl

STOCKHOLM BRÄNNERI DRY (Swe.) 35/cl

STOCKHOLM BRÄNNERI PINK (Swe.) 32/cl

STOCKHOLM BRÄNNERI NAVY (Swe.) 42/cl

TANQUERAY (Eng.) 33/cl

TANQUERAY NO TEN (Eng.) 36/cl

TANQUERAY FLOR DE SEVILLA (Eng.) 35/cl

SCHWEPPES PREMIUM TONIC WATER 30

