



Tea



BANK HOTEL BLEND 70
Black tea with rose petals & sunflowers

ASSAM NAMDANG 70
Black tea

EARL GREY DELUXE 70
Black tea with bergamot

ECOLOGICAL GUNPOWDER 70
Green tea

ECOLOGICAL JASMINE 70
Green tea with Jasmine flower

WHITE MONKEY 70
White tea with honey

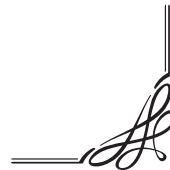
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 70
Rooibos with rosehip

ECOLOGICAL CHAMOMILE (CAFFEINE FREE) 70
Herb tea with chamomile

Papillon



SMALL
LUXURY
HOTELS
OF THE WORLD™





Seasonal Signatures



195 SEK

RHUBARB & SALT // RUBICUNDA *

QVT Gin, rhubarb, sugar, lime & Himalaya Salt

PINEAPPLE & BUBBLES // ISSORIA ***

Bacardi 8y, Smith & Cross Rum, pineapple, sugar, acid, lime & Odd Bird

RYE & PLUM // IRIS

Sazerac Rye 6y, plum, lemon & sugar

TEA & CIDER // AGLAIS

Brännlands Iscider, tea, Noilly Prat & Prosecco

RASPBERRY & VANILLA // INACHIS *,***

Absolut Vodka, Raspberry, sugar, lime & vanilla

JALAPENO & GRAPEFRUIT // PAPILIO ***

Patron Silver Tequila, jalapeno, cucumber, grapefruit & acid

COFFEE & ISLAY // PYRGUS

Ardbeg, Roulot Apricot, Borghetti Caffé, espresso & acid

BOURBON & BERGAMOT // BOLORIA

Buffalo Trace, sherry, apricot, Italicus & Absinth.

**Contains lactose*

*** Contains egg*

**** Alcohol free version available, 100 sek*



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 375

Onion and horseradish butter, grilled green asparagus, fried potatoes

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 120

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

CROQUETTES WITH PATA NEGRA 130
Kimchi mayonaise

DEEP FRIED PADRONES 120
Cajun salt


Food

BURRATA 235
Grilled peaches, pickled chili, basil, citronette


KALIX BLEAK ROE 30G 475
Served with toast, chopped onions & smetana



MATJES HERRING 175
Egg yolk, chives, potato crisps, browned butter



Always at Papillon Cocktails



195 SEK

HOOT HOOT // BANK HOTEL SIGNATURE COCKTAIL
Bacardi 8, Nikka Straight From The Barrel, ginger, apple,
honey & lemon

CLOUDBERRIES // PAPILLON SIGNATURE #1
Patron Silver Tequila, Aperol, Cointreau, cloudberrries,
lemon & egg white

APPLES // PAPILLON SIGNATURE #2
Boulard Calvados, Amaro, maple syrup,
apple juice, lemon & egg white

Classic Cocktails

Fresh and shaken

CLASSIC CHAMPAGNE COCKTAIL
Martell V.S, sugar, Bitters & Perrier-Jouët Champagne

CAIPIRINHA
Leblon Cachaca, lime & sugar

GOLD RUSH
Buffalo Trace, lemon & honey

THE MARBLE QUEEN
Patron Silver Tequila, coconut & lime



BLOODY MARY
Absolut Vodka, tomato, spices & celery





Classic Cocktails



195 SEK

Stiffs and stirred

OAXACA OLD FASHIONED

Patron Reposado Tequila, Bruxo #1,
Agave Nectar & Angostura Bitters

MONTE CARLO

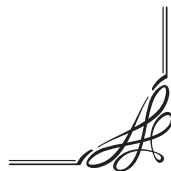
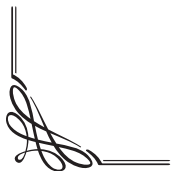
Sazerac Rye 6y, Bénédictine D.O.M & Angostura

NEGRONI SBAGLIATO

Campari, Carpano Classico & Prosecco

MINT JULEP

Buffalo Trace, mint & sugar



Wines



WHITE WINE BY THE GLASS

2022 LESEHOF STAGÅRD RIESLING
KREMSTAL AUSTRIA 165/750

2021 DOMAINE JEAN-MARC BROCARD
CHABLIS FRANCE 165/750

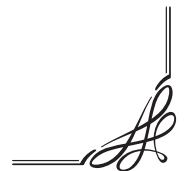
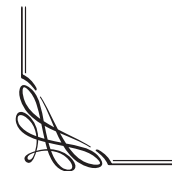
2021 DOMAINE CHAMPAULT
SANCERRE FRANCE 180/825

RED WINE BY THE GLASS

2020 CLINE PINOT NOIR
SONOMA USA 175/800

2020 BLACK STALLION CABERNET SAUVIGNON
NAPA VALLEY USA 200/900

2021 EMILIO MORO FINCA RESALSO
TEMPRANILLO
RIBERA DEL DUERO SPAIN 165/750





Wines



CHAMPAGNE BY THE GLASS

NV PERRIER-JOUËT GRAND BRUT 195/1090

2014 MICHEL GONÉT BLANC DE BLANCS 240/1400

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

2022 MINUTY PRESTIGE
PROVENCE FRANCE 160/730

CHAMPAGNE

2013 MOËT ET CHANDON
DOM PERIGNON 5000

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

ETSU GIN (Jap.) 35/cl

HENDRICKS (Eng.) 36/cl

HERNÖ DRY (Swe.) 35/cl

HERNÖ SLOE GIN (Swe.) 40/cl

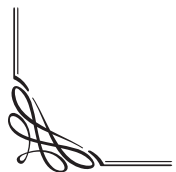
HERNÖ OLD TOM (Swe.) 38/cl

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

SCHWEPPES PREMIUM TONIC WATER 30

