



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

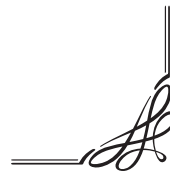
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 70
Rooibos with rosehip

ECOLOGICAL CHAMOMILE (CAFFEINE FREE) 70
Herb tea with chamomile

Papillon



SMALL
LUXURY
HOTELS
OF THE WORLD™





Seasonal Signatures



195 SEK

THE VAULT

Martell VS, Swedish Flagg Punch, Amaro,
Apple Cider & lingonberries

BANKER'S BLEND

Buffalo Trace Bourbont, Plantation Pineapple, Cherry Chinato,
Dubonnet, green Chartreuse & Tiki bitters.

THE NORDIC TRANSFER

Saffron infused Martell VS, Amaretto, cloudbberries & cream

CROWN JEWEL

Buffalo Trace, Sakura vermouthe, Cherry Heering, sugar & egg white

CHAIRMANS COFFEE

Patron Tequila, Brana Framboise,
Citric Acid, raspberries & vanilla

MONEYPENNY

Sancerre, peach, Yuzu Sake,
lemon & Bank Hotel tea blend

BLUE GOLD

Plantation OFTD, Bacardi 8, Vinegar,
sugar, blueberries & pecan

NEGRONI OF THE MONTH

Ask the staff



OLD FASHIONED OF THE MONTH



Ask the staff

Alcohol free version available, ask your bartender



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

LAMB ENTRECÔTE 325

White beans, garlic, tomatoes

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
Fried carciofini, marcona almonds, red chili

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

PAN SEARED FOIE GRAS 275
Grilled plums, plum chutney, brioche



Always at Papillon Cocktails



195 SEK

HOOT HOOT // BANK HOTEL SIGNATURE COCKTAIL
Bacardi 8, Naked Malt, ginger, apple, honey & lemon

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

Classic Cocktails

COLORADO BULLDOG
Absolut Vodka, Borghetti, Coca Cola & cream



SIDECAR
Martell VS, Cointreau, lemon & sugar

NAKED & FAMOUS
Del Maguey Vida, Aperol, yellow Chartreuse & lemon

The Macallan experience

225 SEK

THE MACALLAN
The Macallan Double Cask 12 Years,
fig, honey & Bitters





Selection of spirits



Tequila

CLASE AZUL REPOSADO 130/CL

CLASE AZUL AÑEJO 450/CL

FORTALEZA AÑEJO 90/CL

Whiskey

MACALLAN RARE CASK 200/CL

DALMORE 25Y 495/CL

DALMORE 35Y 1195/CL

Bourbon

MICHTER'S 20Y 750/CL

GEORGE T. STAGG JR 120/CL

PAPPY VAN WINKLE OLD RIP 10Y 230/CL

Rum

TRES HOMBRES CAPTAIN'S CHOICE #24 240/CL

RON ZACAPA XO 110/CL

RON ESCLAVO XO 100/CL

Cognac

REMY MARTIN LOUIS XIII 795/CL

MARTELL CORDON BLEU 125/CL

TESSERON LOT 29 XO 200/CL



Wines



WHITE WINE BY THE GLASS

2022 LESEHOF STAGÅRD RIESLING
KREMSTAL AUSTRIA 165/750

2022 DOMAINE DE BIEVILLE
CHABLIS FRANCE 175/800

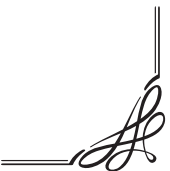
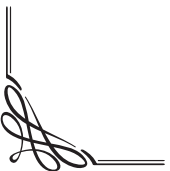
2021 DOMAINE CHAMPAULT
SANCERRE FRANCE 180/825

RED WINE BY THE GLASS

2020 CLINE PINOT NOIR
SONOMA USA 175/800

2020 PARDUCCI CABERNET SAUVIGNON
MENDOCINO COUNTY USA 185/850

2022 EMILIO MORO FINCA RESALSO
TEMPRANILLO
RIBERA DEL DUERO SPAIN 165/750





Wines



CHAMPAGNE BY THE GLASS

NV PERRIER-JOUËT GRAND BRUT 205/1195

2015 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 ROSÉ DE CHEVALIER
BORDEAUX FRANCE 160/730

CHAMPAGNE

2013 MOËT ET CHANDON
DOM PERIGNON 5000

2014 LOUIS ROEDERER
CRISTAL 5000



Beer/Cider



Beer On Tap

MELLERUDS (SWE.) 80

SHIP FULL OF IPA (SWE.) 85

Beer On Bottle

SPENDRUPS SIGNATUR (SWE.) 85

OPPIGÅRDS GOLDEN ALE (SWE.) 84

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

MIC DROP PREMIUM DRY GIN (Swe.) 40/cl

MIC DROP APPLE GIN (Swe.) 40/cl

MIC DROP RHUBARB GIN (Swe.) 40/cl

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

