



## 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

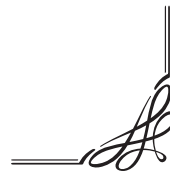
ECOLOGICAL ROOIBOS (CAFFEINE FREE) 70  
Rooibos with rosehip

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.

### 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

GRILLED SIRLOIN STEAK 395  
Salsa romesco, grilled green asparagus & sautéed swiss chard

THE BANK BURGER 290  
Grilled chuck of beef, cheddar cheese,  
fried onions & mayonnaise  
Served with french fries


### Swedish Classics

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


1/2 215  
1/1 310

MEATBALLS 285  
Potato purée, lingonberries,  
cucumber & cream sauce

CURED SALMON 245  
Dill stewed potatoes & fennel crudité



SHRIMP SALAD 295  
Avocado, radish,  
poached egg & herb nobis





## 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  
Rhubarb, tomatoes, pistachio & lemon

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



## 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

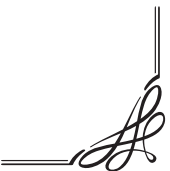
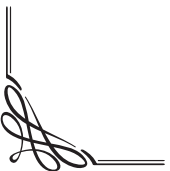
2021 DOMAINE CHAMPAULT  
SANCERRE FRANCE 180/825

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

2023 ROSÉ POUR TOI  
PROVENCE 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

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

