



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

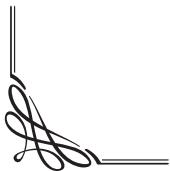
ECOLOGICAL JASMINE 70
Green tea with Jasmine flower

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

BANKER'S BLEND

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

THE VAULT

Martell V.S, Swedish Flagg Punch, Amaro,
Apple Cider & lingonberries

LA POIRE

Roulot Eau de Vie de Poire, Lillet Blanc,
pear, lemon & Champagne

AFTERNOON TEA

Black tea infused Martell V.S,
Seve Fournier & Champagne sugar

CHAIRMANS COFFEE

Patron Tequila, Vieille Prune,
citric acid, plum & honey

ECILA

Sancerre, rhubarb, Lillet Blanc,
lemon & Bank Hotel tea blend



Alcohol free version available, ask your bartender



Food



MOULES FRITES 165/285

Cream and garlic

A half moules frites is served with grilled bread

A whole moules frites is served
with french fries & aioli

PASTA ARRABIATA* 270

Spicy tomato sauce & parmesan cheese

CAESAR SALAD 285

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

GRILLED STRIPLOIN 425

Tomato salad, red wine sauce
and bearnaise sauce
Served with french fries

THE BANK BURGER 290

Grilled chuck of beef, cheddar cheese,
fried onions & mayonnaise
Served with french fries

BEEF TARTAR 290

Capers, silver onion,
dijon mustard, egg yolk
and cognac
Served with a salad, french fries
and mayonnaise



BEEF ROOT TARTAR 255

Capers, silver onion,
dijon mustard and cognac
Served with a salad, french fries
and mayonnaise

Soup

CRÉME NINON 175/235

Green peas, cream,
Champagne and bleak roe
Served with grilled bread





Snacks



ALMONDS 75

NORCELLARA OLIVES 70

CRISPS WITH WHITEFISH ROE 120
Potato crisps, whitefish roe, smetana & dill

OYSTERS 1 st 55 / 6 st 295
Served with shallot vinegar,
Banks hot sauce & lemon

ONE PLATE OF ROSETTE (FR.)
SALAMI 85

CHEESE 80G 125
Today's selection

CHEESE & CHARCUTERIE 275

FANGST 195
The pickled delights of the sea
Served with grilled bread and aioli


For 2 persons
Choose between
Blue mussels
Anchovies
Salmon

Food


BURRATA 235
Tomatoes, preserved lemon
& green chili



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 #1
Boulard Calvados, Amaro, maple syrup,
apple juice, lemon & egg white

Classic Cocktails

PAPER PLANE
Aperol, Buffalo Trace, Amaro Montenegro & lemon


BOBBY BURNS
Naked Malt Blended Scotch,
Carpano Classico & D.O.M Benedictine

AVIATION
Beefeater gin, Maraschino, Crème de Violette & lemon


HANKY PANKY
Beefeater gin, Carpano Classico & Fernet Branca

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


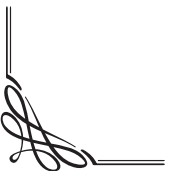
2021 DOMAINE CHAMPAULT
SANCERRE FRANCE 180/825

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 NAVY GIN (Swe.) 42/cl

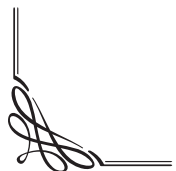
HERNÖ SLOE GIN (Swe.) 40/cl

HERNÖ OLD TOM (Swe.) 38/cl

HERNÖ JUNIPER CASK (Swe.) 60/cl

KYRÖ NAPUE GIN (Fin.) 45/cl

LISCH GIN (Swe.) 35/cl



Gin and tonic



Choose a Gin for the perfect Gin & Tonic

MALFY (It.) 45/cl

MALFY PINK (It.) 48/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

