



## 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**

Michter's Bourbon, Plantation Pineapple, Cherry Chinato,  
Dubonnet, green Chartreuse & Tiki bitters

### **ECILA**

Riesling, raspberry, Lillet rosé,  
Perrier-Jouët Champagne, lemon acid  
& rooibos tea

### **CHAIRMANS**

Patron Tequila, Lillet Blanc,  
lemon acid, Perrier-Jouët Champagne  
& Peche

### **THE VAULT**

Absolut Vodka, Swedish Flagg Punch,  
Mandarine Napoléon,  
Perrier-Jouët Champagne,  
Bergamot & Mandarin

### **LADY OF THE HIGH COAST**

Bombay Premier Cru, Epic Cloudberry,  
Tokaji, Cloudberry & lemon acid

### **SWEDISH BUBBLES**

Stockholms Bränneri Röd, Lisch Gin,  
Perrier-Jouët Champagne  
& lingonberries

### **JAMILA**

Brugal 1888, Fino Sherry, Rosé Pour Toi,  
lemon acid & strawberry



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 ENTRECÔTE 410

Sauce bearnaise, smoked bordelaise  
sauce, tomato salad  
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



WHITE ASPARAGUS SOUP 185/245



Braised asparagus, smoked crème  
fraîche from Normandie,  
duck rilette,  
cold-pressed rapeseed oil



## 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

### SAZERAC

Sazerac Rye 6y, Martell VS Cognac,  
Absinthe, sugar & bitters

### PENDENNIS

Beefeater Gin, Apricot brandy, sugar,  
lemon & bitters

### MANHATTAN

Michter's Rye, Carpano Classico & bitters


### LONDON CALLING

Beefeater Gin, Fino Sherry, sugar, lemon & bitters


## 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

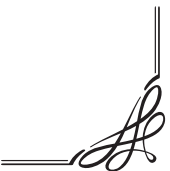
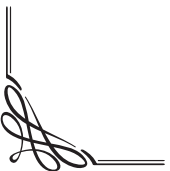
2021 DOMAINE CHAMPAULT  
SANCERRE FRANCE 180/825

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

2015 MOËT ET CHANDON  
DOM PERIGNON 5000

2014 LOUIS ROEDERER  
CRISTAL 5000



## Beer/Cider



### Beer On Tap

METEOR LAGER (FRA.) 85

METEOR BLANCHE (FRA.) 85

WISBY STOUT (SWE.) 90

### Beer On Bottle

HEINEKEN (NL.) 88

SITTING BULLDOG (SWE.) 90

NILS OSCAR INDIA ALE (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

BOMBAY PREMIER CRU (Eng.) 38/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

FEVER TREE TONIC WATER 30

