



**black
stone**
STEAKHOUSE

MENU



NORRLANDS GULD

EXTRA COLD BEER 68 SEK

DRAUGHT BEER 5,3% VOL. 40 CL



A SHIP FULL
OF IPA 75 SEK

DRAUGHT BEER 5,8% VOL. 40 CL

WELCOME TO BLACKSTONE STEAKHOUSE

GOOD FOOD SHOULD CRACKLE WITH WARMTH, PASSION AND FLAVOURS. AT BLACKSTONE STEAKHOUSE WE ALWAYS COOK FOOD WITH HIGH QUALITY RAW INGREDIENTS. OUR MAIN COURSES ARE SERVED ON RED-HOT LAVA ROCK. GO ON, TASTE IT!

CHAMPAGNE PHILIPPONNAT ROYALE RÉSERVE BRUT BOTTLE 790 SEK

ELEGANT, FRUITY, FRESH, ACIDITY DRY AND BALANCED FLAVOUR WITH CLEAR APPLE AROMAS, CREAMY CARAMEL AND A TOUCH OF BREADY AROMAS. 12% VOL.



"CHAMPAGNE SHOULD BE COLD, DRY AND FREE."
WINSTON CHURCHILL

CAVA BACH BRUT

GLASS 72 SEK BOTTLE 375 SEK

ORIGIN: SPAIN. MEDIUM-BODIED, DRY WITH TASTE OF CITRUS, YELLOW APPLES AND A BALANCED FINISH. 11,5% VOL.

PROSECCO TREVISO BRUT EKO DOC

GLASS 79 SEK BOTTLE 395 SEK

ORIGIN: ITALY. MEDIUM-BODIED, ELEGANT, FRESH, FRUITY TASTE OF GREEN PEARS, PEACHES, CITRUS, GRAPEFRUIT AND MINERAL. RICH MOUSSE WITH SMALL BUBBLES AND FRESH FINISH. 11% VOL.



A PRE-DINNER DRINK?

YOU WILL FIND NON-ALCOHOLIC BEVERAGES AND DRINKS AT THE END OF THE MENU.

MOJITO	RUM, LIME, RAW SUGAR, MINT, SODA.	125 SEK/5 CL
ELDER COLLINS	GIN, LEMON, ELDER, SODA.	125 SEK/5 CL
APPLETINI	VODKA, APPLE LIQUEUR, LEMON, SUGAR.	125 SEK/5 CL
ROMAN BOWS	PLANTATION GRANDE RESERVE, SUGAR, CHOCOLATE BITTERS.	125 SEK/5 CL
PEAR-GINGER	VODKA, XANTE, LEMON, GINGER.	125 SEK/5 CL
BELLINI	PEACH PUREE AND SPARKLING WINE.	79 SEK/GLASS

PSST! YOU CAN FIND MORE DRINKS AT THE BACK OF THE MENU



AFTER WORK

WEDNESDAY - THURSDAY - FRIDAY
BETWEEN 4-6 PM, 10% OFF ON FOOD AND DRINKS!

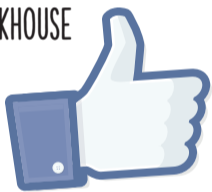
SHARE YOUR EXPERIENCE!

CHOOSE ONE OR MORE OF THE OPTIONS BELOW AND SHOW YOUR WAITER AND YOU WILL RECEIVE A FREE COFFEE AFTER DINNER.



UPLOAD A PHOTO ON INSTAGRAM FROM YOUR RESTAURANT VISIT WITH THE HASHTAG #BLACKSTONESTEAKHOUSE

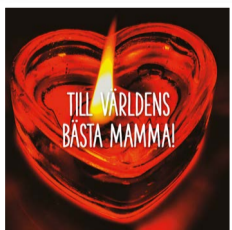
LIKE US ON FACEBOOK!



UPLOAD A PHOTO FROM YOUR RESTAURANT VISIT AND CHECK IN ON FACEBOOK.

WRITE A REVIEW ON TRIPADVISOR!

WRITE A REVIEW ABOUT YOUR RESTAURANT VISIT WITH US ON TRIPADVISOR.



GIVE A GIFT CARD TO
SOMEONE YOU CARE ABOUT!

BUY ONLINE OR DIRECTLY FROM US.

BLACKSTONESTEAKHOUSE.SE

STARTERS MENU

"IT IS SAID THAT THE DEVIL IS IN THE DETAILS. BUT I KNOW THAT IS WHERE PASSION IS. AND THE PLEASURE OF BEING ABLE TO WORK WITH HIGH QUALITY INGREDIENTS" DENNIS LAURILA, EXECUTIVE CHEF BLACKSTONE

STARTERS

BLEAK ROE TACO [G] 125 SEK

DEEP-FRIED FLATBREAD, AMERICAN ROE, SMETANA AND PICKLED RED ONION.
WINE RECOMMENDATION: CAVA BACH BRUT, SPAIN. BEER RECOMMENDATION: KALLHOLMEN LEVANDE LAGER.

 CARPACCIO [L] [E] [N] 130 SEK

GRUYERE, DEEP FRIED JERUSALEM ARTICHOK, PICKLED MUSTARD SEEDS, CAPERS BERRIES, ROASTED HAZELNUTS AND TRUFFLE OIL.
WINE RECOMMENDATION: GRAN SASSO MONTEPULCIANO D' ABRUZZO EKO, ITALY. BEER RECOMMENDATION: KRUSOVICE.

CHARCUTERIES [L] [G] 145 SEK

SELECTED CHARCUTERIES, AGED CHEESE, TOMATO COMPOTE, GRILLED PADRONES, OLIVES, BREAD AND ARTICHOK CREAM.
WINE RECOMMENDATION: GRAN SASSO MONTEPULCIANO D' ABRUZZO EKO, ITALY. BEER RECOMMENDATION: NORRLANDS GULD.

DEEP-FRIED SCALLOP [E] [G] 145 SEK

SCALLOP BREADED IN YUZU TOASTED SESAME SEEDS AND PANKO, SOUR FENNEL SALAD AND CHILI MAYONNAISE.
WINE RECOMMENDATION: ESSENCE RIESLING, GERMANY MOSEL. BEER RECOMMENDATION: HAZY BULLDOG APA.

CHANTERELLE [L] [G] 110 SEK

BUTTER-FRIED SOURDOUGH BREAD, DEEP-FRIED JERUSALEM ARTICHOK, PICKLED ONIONS, GRATED GRUYERE AND CRESS.
WINE RECOMMENDATION: CAVA BACH BRUT, SPAIN. BEER RECOMMENDATION: KALLHOLMEN LEVANDE LAGER.

SHARE A PIZZA - SEE THE PIZZA MENU FOR FLAVOURS AND PRICES.

BEER RECOMMENDATION TO OUR PIZZAS!



BLACKSTONE PIZZAS

SERVED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

- ALL OF THE PIZZAS CAN BE ORDERED GLUTEN AND LACTOSE FREE -

MEDIUM ROASTED BEEF TENDERLOIN 175 SEK [E] [G] [L]

CARAMELIZED ONIONS, FRESH TOMATO, FRESH ASPARAGUS, SMOKED GARLIC BUTTER, BEARNAISESAUCE
WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: BIRRA MORETTI

HANDPEELED SHRIMPS 195 SEK [G] [L] [N]

VÄSTERBOTTEN CHEESE, DILL PESTO, SMETANA, RED ONION
WINE RECOM.: CONO SUR SINGLE VINEYARD CHARDONNAY, CHILE. BEER RECOM.: BIRRA MORETTI

GRILLED PORTABELLO 155 SEK [G] [L]

MARINATED AND GRILLED PORTABELLO MUSHROOMS, CREAM CHEESE, CHIPOTLE CHILI, PARSLEY
WINE RECOM.: GRAN SASSO MONTEPULCIANO D' ABRUZZO EKO, ITALY. BEER RECOM.: BIRRA MORETTI

CHÈVRE & BEET 155 SEK [G] [L]

CHÈVRE CREAM, SPICE BOILED BEETS, KALE, LIME AND HONEY VINAIGRETTE
WINE RECOM.: GRAN SASSO MONTEPULCIANO D' ABRUZZO EKO, ITALY. BEER RECOM.: BIRRA MORETTI

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS

BLACKSTONE MAIN COURSES 

SWEET TUESDAY

WHEN YOU BUY A BLACKSTONE MAIN DISH
THE DESSERT IS ON THE HOUSE.

(NOT PIZZA AND BLACKSTONES CHILI)

MENU

HAPPY SATURDAY

BETWEEN 1 - 4 PM. FREE FOOD FOR KIDS.
ACCORDING TO 1 CHILDREN'S MENU WHEN BUYING 1 BLACKSTONE MAIN COURSE, ETC.

STAFFED PLAY CORNER



HOW TO ORDER! 1 CHOOSE BLACKSTONE MAIN DISH 2 CHOOSE SIDE ORDERS 3 CHOOSE TWO SAUCES

1

BLACKSTONE SEAFOOD

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

SWORDFISH 200 G 225 SEK

WINE RECOM.: ESSENCE RIESLING MOSEL, GERMANY. BEER RECOM.: MILLER GENUINE DRAFT.

SEAFOOD MIXED GRILL 250 G 295 SEK

TUNA, SCALLOPS, SWORDFISH

WINE RECOM.: CONO SUR SINGLE VINEYARD CHARDONNAY, CHILE. BEER RECOM.: WISBY WEISSE.

TUNA 200 G 240 SEK

WINE RECOM.: ESSENCE RIESLING MOSEL, GERMANY. BEER RECOM.: NORRLANDS GULD.



ALLERGIC? ASK THE STAFF FOR HELP.

1

BLACKSTONE MEAT

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

LAMB SIRLOIN STEAK 200 G 265 SEK

WINE RECOM.: CHÂTEAU GRAND RENOM BORDEAUX SUPÉRIEUR, FRANCE. BEER RECOM.: KALLHOLMEN LEVANDE LAGER.

VEAL SIRLOIN STEAK 200 G 255 SEK

WINE RECOM.: COTO DE IMAZ RESERVA RIOJA, SPAIN. BEER RECOM.: MARIESTAD EXPORT.

MEAT MIXED GRILL 300 G 345 SEK

BEEF TENDERLOIN, VEAL SIRLOIN, DEER CUT FRENCH

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: HÖGANÄS APA.

BEEF TENDERLOIN 200 G 295 SEK

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: NORRLANDS GULD.

 BEEF TENDERLOIN 200 G 375 SEK

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: NORRLANDS GULD.

 BEEF SIRLOIN STEAK 200 G 275 SEK

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: A SHIP FULL OF IPA.

1

BLACKSTONES SELECTED

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

VENISON CUT FRENCH 200 G 295 SEK

WINE RECOM.: CHÂTEAU GRAND RENOM BORDEAUX SUPÉRIEUR, FRANCE. BEER RECOM.: KALLHOLMENS IPA.

 REINDEER BONELESS BEEF INSIDE OR CUT FRENCH, ASK THE STAFF 200 G 325 SEK

WINE RECOM.: CHÂTEAU GRAND RENOM BORDEAUX SUPÉRIEUR, FRANCE. BEER RECOM.: KALLHOLMENS IPA.

WE HAVE CHOSEN TO HIGHLIGHT
TWO TASTY AND TENDER CUTS.
DENNIS LAURILA, EXECUTIVE CHEF BLACKSTONE STEAKHOUSE

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS

BLACKSTONE VEGETARIAN

STARTERS

CHANTERELLE [L] [G] 110 SEK

BUTTER-FRIED SOURDOUGH BREAD, DEEP-FRIED JERUSALEM ARTICHOKE, PICKLED ONIONS, GRATED GRUYERE AND CRESS.
WINE RECOM.: CAVA BACH BRUT, SPAIN. BEER RECOM.: KALLHOLMEN LEVANDE LAGER.

MAIN COURSES

BLACKSTONES CHILI [G] VEGAN  175 SEK

SERVED WITH GRILLED BREAD AND FRENCH FRIES.

WINE RECOM.: LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY, USA. BEER RECOM.: HÖGANÄS APA.

VEGGIE STEAK [L] 195 SEK

MADE OF MUSHROOMS, ONIONS, GARLIC, CHICKPEAS, HALLOUMI, CHILI.

WINE RECOM.: ESSENCE RIESLING MOSEL, GERMANY. BEER RECOM.: MARIESTAD EXPORT.

SERVED WITH A MIXED SALAD, TWO OPTIONAL SAUCES AND YOUR CHOICE OF POTATOES.

PIZZA - GRILLED PORTABELLO* [G] [L] 155 SEK

MARINATED AND GRILLED PORTABELLO MUSHROOM, CREAM CHEESE, CHIPOTLE CHILI, PARSLEY.

WINE RECOM.: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALY. BEER RECOM.: BIRRA MORETTI.

PIZZA - CHÈVRE & BEET* [G] [L] 155 SEK

CHÈVRE CREAM, SPICE BOILED BEETS, KALE, LIME AND HONEY VINAIGRETTE.

WINE RECOM.: GRAN SASSO MONTEPULCIANO D'ABRUZZO EKO, ITALY. BEER RECOM.: BIRRA MORETTI.

DESSERT

CHOCOLATE LIQUORICE CHERRY [N] VEGAN  95 SEK

DARK CHOCOLATE, LICORICE CREAM, PICKLED CHERRIES AND ALMONDCRISP.

1

*THE PIZZA CAN BE ORDERED GLUTEN AND LACTOSE FREE



KIDS MENU

INCLUDING SOFT DRINK, JUICE OR MILK AND ICE CREAM FOR DESSERT. KIDS MENU FOR CHILDREN UP TO 12 YEARS.

BEEF TENDERLOIN WITH BÉARNAISE SAUCE AND FRENCH FRIES [E] [G] 85 SEK

 CHICKENFINGERS FRENCH FRIES, VEGETABLES, DIP SAUCE [E] [G] 85 SEK

PIZZA WITH TOMATO SAUCE, HAM AND CHEESE [G] [L] 85 SEK

2

CHOOSE SIDE ORDERS

• FRENCH FRIES [G]

• BAKED POTATO
WITH SMOKED GARLIC BUTTER [L]

• POTATO GRATIN [L]

• BLACKSTONE SALAD
BROCCOLI, CAULIFLOWER, SUGAR PEAS, CARROT,
FENNEL, SAMPHIRE, BEETROOT SPROUTS

3

CHOOSE TWO SAUCES

• BÉARNAISE [E]

• SMOKED GARLIC BUTTER [L]

• PEPPER CRÈME [L]

• BBQ

• RED WINE BUTTER [L]

• AIOLI [E]

• CHILI & LIME BUTTER [L]

• CHIMICHURRI

• TRUFFLE MAYONNAISE [E]

• CREAM CHEESE WITH HERBS [L]

STARTERS & PIZZAS

DESSERT, COFFEE & AVEC

DESSERT MENU



ALLERGIC? ASK THE STAFF FOR HELP.

BLACKSTONES CLASSIC COFFEE/TEA 30 SEK

MELTING CHOCOLATE BOMB [G] [L] [N] 99 SEK
SALT CARAMEL MOUSSE, DARK CHOCOLATE, RASPBERRIES, ROASTED HAZELNUTS AND SORBET.

CHOCOLATE LIQUORICE CHERRY [N] VEGAN 95 SEK
DARK CHOCOLATE, LICORICE CREAM, PICKLED CHERRIES AND ALMONDCRISP.

APPLE CRUMBLE [L] [G] 95 SEK
APPLE COMPOTE, CARDAMOM CRUMBLE AND WHITE CHOCOLATE.

SORBET OF THE DAY 65 SEK
TWO SCOOPS OF SORBET AND FRESH BERRIES.

DESSERT WINE 45 SEK/GLASS
TESAURO RECIOTO DELLA VALPOLICELLA DOC

NOUGAT CRÈME BRÛLÉE [L] [N] 95 SEK
FRESH RASPBERRIES AND PICKLED ORANGE.

CONTAINS: [E]=EGG [G]=GLUTEN [L]=LACTOSE [N]=NUTS



COFFEE DRINKS

- IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, CREAM 110 SEK/4 CL
- KAFFE KARLSSON BAILEYS, COINTREAU, CREAM 110 SEK/4 CL
- COFFEE LEONARD SACHS GRAND MARNIER ROUGE, KAHLÚA, CREAM 110 SEK/4 CL
- FRANGELICO COFFEE FRANGELICO, CREAM 110 SEK/4 CL

AN AFTER DINNER DRINK?

COGNAC / CALVADOS

- GRÖNSTEDTS MONOPOLE 24 SEK/CL
- RENAULT CARTE NOIRE 30 SEK/CL
- BOULARD GRAND SOLAGE 24 SEK/CL

RUM

- PLANTATION XO 20TH, BRUGAL 1888 30 SEK/CL

GRAPPA

- GRAPPA LUCE 35 SEK/CL

WHISKEY

- FAMOUS GROUSE, MAKER'S MARK, JIM BEAM, KILBEGGAN IRISH 24 SEK/CL
- THE MACALLAN 12 YO, HIGHLAND PARK 12 YO, LAPHROAIG 10 YO 30 SEK/CL

LIQUEUR

- COINTREAU, DRAMBUIE, BAILEYS, XANTÉ 24 SEK/CL

NON-ALCOHOLIC BEVERAGES SODA, WATER, JUICE & BEER

COCA COLA, COCA COLA ZERO, FANTA, SPRITE 40 CL 32 SEK
JUICE, LIGHT BEER 33 CL. WATER CARBONATED 40 CL 32 SEK

NON-ALCOHOLIC!

WINE

NATUREO FREE MUSCAT WHITE 50 SEK
ORIGIN: SPAIN. GRAPE, SLIGHTLY FLORAL FLAVOR WITH ELEMENTS OF PEARS, CITRUS AND ELDER.

NATUREO FREE SYRAH RED 50 SEK
ORIGIN: SPAIN. FRUITY TASTE WITH BOWLS OF BERRIES, BLUEBERRIES, RASPBERRIES, VIOLET AND VANILLA.

NON-ALCOHOLIC!

BEER & CIDER

A SHIP FULL OF IPA, MARIESTAD, HEINEKEN, BIRRA MORETTI, EASY RIDER IPA, 33 CL 49 SEK
CIDER BRISKA ROSÉ, PEAR 33 CL 49 SEK



NON-ALCOHOLIC DRINKS

- PASSION FOR SOUR 65 SEK
PASSION PUREE, PEACH PUREE, STRAWBERRY PUREE, LEMON, LIME, SODA
- FROZEN PASSION DAIQUIRI 65 SEK
- KLARAS CANDY PEACH PUREE, STRAWBERRY PUREE, LEMON, SODA, SPRITE 65 SEK
- PIÑA COLADA PINEAPPLE, COCONUT, LEMON, MILK, CREAM 65 SEK
- BLUEBERRY MOCKTAIL BLUEBERRY, LEMON, GINGER ALE 65 SEK

MOJITOS DRINKS

FIND YOUR FAVOURITE!

- MOJITO LIME, RAW SUGAR, MINT, SODA 65 SEK
- RASPBERRY, STRAWBERRY OR PEACH 65 SEK
LIME, RAW SUGAR, MINT, SODA

NON-ALCOHOLIC!



WHITE WINE

GLASS BOTTLE
CONO SUR SINGLE VINEYARD CHARDONNAY 98 SEK 435 SEK
 ORIGIN: CHILE. QUITE BODIED, DRY WITH GOOD FRESHNESS AND HINTS OF MINERAL AND LIGHT TONES OF WOOD. CRISP FINISH. 13% VOL.

ESSENCE RIESLING 95 SEK 395 SEK
 ORIGIN: GERMANY. MOSEL LIGHT TO MEDIUM-BODIED, HALF-DRY WITH CLEAN, FRESH, RICH FLAVOUR WITH HINTS OF LIME, ORANGE PEEL, PEACHES AND MINERAL AROMAS. 10% VOL.

THE PAVILLION CHENIN BLANC 75 SEK 325 SEK
 ORIGIN: SOUTH AFRICA. DRY, WITH GOOD FRUITINESS OF TROPICAL FRUITS AND CITRUS, AS WELL AS FRESH, HEARTY ACID. 12,5% VOL.

ROSÉ WINE

GLASS BOTTLE
LA MÉRIDIONALE ROSÉ 75 SEK 325 SEK
 ORIGIN: FRANCE. DRY, FRUITY AND FRESH WITH NOTES OF RASPBERRIES, RED CURRANTS, STRAWBERRIES, MANDARIN AND BLOOD ORANGE. GOOD MINERALITY WITH A HINT OF HERBS THAT GIVES THE WINE A FRESH FINISH. 12% VOL.

PINOT NOIR ROSÉ 95 SEK 425 SEK
 ORIGIN: GERMANY. PURE FRESH TASTE OF STRAWBERRIES, MINERAL AND SOME SPICES. 12% VOL.

RED WINE

GLASS BOTTLE
COTO DE IMAZ RESERVA 98 SEK 445 SEK
 ORIGIN: SPAIN. QUITE BODIED, STILL YOUTHFULLY STRONG FLAVOUR WITH HINTS OF BLACKBERRIES, PLUMS, VANILLA AND SPICES. 13,5% VOL.

**CHÂTEAU GRAND RENOM
 BORDEAUX SUPÉRIEUR** 125 SEK 545 SEK
 ORIGIN: FRANCE. MEDIUM-BODIED, FRUITY, DRY, ELEGANT STRUCTURE, AROMAS OF BLUEBERRY, BLACKBERRY, ESPRESSO, TOBACCO, COCOA, VIOLETS, HINT OF PEPPERY MINT AND WELL-INTEGRATED OAK. 13,5% VOL.

GRAN SASSO MONTEPULCIANO D'ABRUZZO 92 SEK 415 SEK
EKO ORIGIN: ITALY. INTENSE FRUITY TASTE OF RIPE CHERRIES, BLACKBERRIES, DRIED PLUMS, SPICES AND HERBS. GOOD ACID, MATURE TANNINS AND LONG SPICY AFTERTASTE. 13,5% VOL.

**LOUIS M MARTINI SONOMA
 COUNTY CABERNET SAUVIGNON** 110 SEK 495 SEK
 ORIGIN: USA. THE WINE IS RICH IN FLAVOUR AND HAS A GENEROUS, WARM FRUITY AROMA OF BLACKBERRIES AND RIPE CHERRIES. SOFT TANNINS AND A LONG, BALANCED FINISH WITH VANILLA AROMAS. 13,5% VOL.

**THE PAVILLION SHIRAZ/
 CABERNET SAUVIGNON** 75 SEK 325 SEK
 ORIGIN: SOUTH AFRICA. MEDIUM-BODIED, WELL-BALANCED, SOFT WINE WITH YOUTHFUL, FRUITY AROMAS. 14% VOL.



DRAFT BEER

NORRLANDS GULD 5,3% VOL. 40 CL **EXTRA COLD BEER!** 68 SEK
A SHIP FULL OF IPA 5,8% VOL. 40 CL 75 SEK



MARIESTAD CONTINENTAL 4,2% VOL. 33 CL 59 SEK
MARIESTAD EXPORT 5,3% VOL. 50 CL 85 SEK

BOTTLED BEER

BIRRA MORETTI 4,6% VOL. 33 CL 65 SEK
HEINEKEN 5% VOL. 33 CL 65 SEK
KRUSOVICE 5% VOL. 33 CL 69 SEK
HAZY BULLDOG APA 5,7% VOL. 33 CL 72 SEK



KALLHOLMEN LEVANDE IPA 5,6% VOL. 33 CL 89 SEK
KALLHOLMEN LEVANDE LAGER 4,7% VOL. 33 CL 89 SEK
MILLER GENUINE DRAFT 4,7% VOL. 33 CL 65 SEK
DAURA DAMM LAGER 5,4% VOL. 33 CL, **GLUTEN FREE** 65 SEK
HÖGANÄS APA 5,6% VOL. 33 CL 72 SEK
SLEEPY BULLDOG PALE ALE 4,8% VOL. 33 CL 72 SEK
WISBY WEISSE 5,2% VOL. 50 CL 89 SEK

CIDER

CIDER BRISKA PEAR 4,5% VOL. 33 CL 65 SEK
CIDER BRISKA STRAWBERRY & RHUBARB 4,5% VOL. 33 CL 65 SEK

CHOOSE ONE OF
BLACKSTONES
FAVORITES!



BLACKSTONES FAVORITES

125 SEK/5 CL

- 1** VIRRPANNAN GIN, SPARKLING WINE, APPLE, CUCUMBER, MINT, LEMON, RAW SUGAR.
- 2** ELDER COLLINS GIN, LEMON, ELDER, SODA.
- 3** SWEET DREAMS ROM, CHAMBORD, LICOR 43, LEMON, SUGAR.
- 4** GINGERITA BOURBON, GINGER, LEMON, RASPBERRY FOAM.
- 5** BLACKSTONE FRUIT PUNSCH VODKA, APEROL, PASSION, ANANAS, LEMON.
- 6** WHITE MAGGIE TEQUILA, KAHLUA, COINTREAU, COFFE, CREAM, MILK.

MOJITOS DRINKS

FIND YOUR FAVOURITE! 125 SEK/5 CL

MOJITO RUM, LIME, RAW SUGAR, MINT, SODA.

RASPBERRY, STRAWBERRY OR PEACH

RUM, LIME, RAW SUGAR, MINT, SODA.

LUXURY MOJITO

RUM, LIME, RAW SUGAR, MINT, SPARKLING WINE.



FROZEN DAIQUIRI

RASPBERRY & LIQUORICE

RASPBERRY LIQUEUR, HALLONLACKS, RASPBERRY PUREE. 125 SEK/5 CL



DRINKS

125 SEK/5 CL



NO.4 DARK ROM, AMARO MONTENEGRO, LIME, RASPBERRY, RAW SUGAR, PINEAPPLE.

CUTE CUCUMBER GIN, GINGER, ELDER, LEMON, CUCUMBER.

MARGARITA TEQUILA, COINTREAU, LIME, AGAVE.

CAPRI FIZZ LIMONCELLO, STRAW, AMARETTO, LEMON, SUGAR, SPARKLING WINE.

OLD FASHIONED BOURBON, SUGAR, ANGOSTURA BITTERS.

RHUBERRY GIN, RHUBARB, RASPBERRY, LEMON, SODA.

AMERICAN BLUEBERRY BOURBON, BLUEBERRY, LEMON, GINGER ALE.

ORANGE IS THE NEW BLACK APEROL, COINTREAU, LEMON, SUGAR.