

EASY DINING
PROVISIONS

PIZZA · COLD CUTS · OYSTERS · BURGER



GOOD VIBES

GUARANTEED

GRAB A
COLD ONE
BOTTLE · CAN · DRAFT

WOOD FIRED
PIZZA
ALL NIGHT

NON ALCOHOLIC
BEVERAGE
SELECTION

WOOD FIRED PIZZA

GOAT CHEESE × 175 SEK

Manchego × Mozzarella × Goat cheese × Figs
× Honey and mustard vinaigrette × Rocket

N'DUJA × 165 SEK

Manchego × Mozzarella × Spicy salami spread
× Sundried tomatoes × Pickled silver onions

ARTICHOKE × 175 SEK

Manchego × Mozzarella × Jerusalem artichoke
× Endive × Artichoke heart

1/2 METER PIZZA

Choose your flavor from the Wood Fired Pizzas.

× 245 SEK ×

GUACAMOLE

MIX, MASH AND ENJOY!

× 195 SEK ×

FRIED OYSTERS

Pickled cucumbers and onions × Chili mayo × Coriander

× 155 SEK ×

COLD CUTS

Our daily selection.

× 225 SEK ×



BRBC BURGER

Prime rib × Cheddar × Bacon × Smoked tomato
× Apple and fennel slaw × Herb mayo × Fries

× 205 SEK × VEG 195 SEK ×

DESSERT

LIME PIE × 105 SEK

Italian meringue × Blueberry sorbet

COCKTAILS

ALL COCKTAILS × 142 SEK



NEW ORLEANS CLASSIC

ROFFIGNAC - 1890s

COGNAC, RASPBERRY SHRUB, SODA



Count Louis Philippe Joseph de Roffignac served as mayor of New Orleans from 1820 to 1828, this cocktail that celebrates him was a signature drink at Maylie's restaurant until 1986.



OUR TAKE AT ROFFIGNAC

BROTHER LOUIE

COGNAC, CALVADOS, ROSEHIP SHRUB, APPLE SODA, BITTERS



NEW ORLEANS CLASSIC

BRANDY MILK PUNCH - 1862

BRANDY, HALF AND HALF, SUGAR, NUTMEG



During Colonial times, concoctions of Brandy were thought to have medicinal purposes. Healing or not, few things will pick you up more than a delicious Brandy Milk Punch.



OUR TAKE ON BRANDY MILK PUNCH

CARAMEL MILK PUNCH

BRANDY, PUNSCH, CARAMEL, HALF N' HALF, NUTMEG



COCKTAILS

ALL COCKTAILS × 142 SEK



NEW ORLEANS CLASSIC

ABSINTHE FRAPPE - 1872

ABSINTHE, SUGAR, MINT, SODA



Created at the Old Absinthe House bar in New Orleans. Absinthe was outlawed in the United States because its main ingredient, wormwood extract, was believed to cause hallucinations and madness



OUR TAKE ON ABSINTHE FRAPPE

DROP OF OIL

VODKA, LILLET, MARASCHINO, ABSINTHE, MINT & ANISE OIL, BITTERS



NEW ORLEANS CLASSIC

HURRICANE

LIGHT RUM, DARK RUM, PASSIONOLA SYRUP, LIME



The Hurricane is not a cocktail of subtlety. It's double serving of rum and suite of fruit juices and sweeteners have been packing a punch since the early 1940s, when it was invented at Pat O'Brien's in New Orleans.



OUR TAKE ON HURRICANE

HURRICANE GILBERT

LIGHT & DARK RUM, CURACAO, LIME, PINEAPPLE TEA SYRUP, GRENADINE



COCKTAILS

ALL COCKTAILS × 142 SEK

NEW ORLEANS CLASSIC

FRENCH 75 - 1920s

GIN OR COGNAC, LEMON, SUGAR, CHAMPAGNE



Refreshing, delightful and wickedly intoxicating. The French 75 as we know it first appears in print in 1927, at the height of Prohibition. The elixir has the distinction of being the only classic born in America during the dry period.



OUR TAKE AT FRENCH 75

NOLA 75

SLOE GIN, CHINA CHINA, ORANGE ZEST, LEMON CORDIAL, CHAMPAGNE



NEW ORLEANS CLASSIC

VIEUX CARRÉ - 1938

RYE, COGNAC, VERMOUTH, DOM, BITTERS



The Vieux Carré was first stirred to life at New Orleans' legendary Carousel Bar in the 1930s. Like so many classic cocktails the recipe represents America at the time. It is at once boozy, sweet, bitter and smooth - just like New Orleans.



OUR TAKE ON VIEUX CARRÉ

THE NEW SQUARE

RYE, COGNAC, WINE AND DOM SYRUP, YUZU TONIC, SALT, BITTERS



NON ALCOHOLIC
COCKTAILS
FOR YOUR INDULGENCE



TEA GRANITE	TEA, POMEGRANATE, LEMON JUICES	65 SEK
COLD N' MINTY	CUCUMBER, MINT, LEMON, AGAVE, SODA	65 SEK
LONG ROSE	ROSEHIP SHRUB, LEMON, APPELMUST	65 SEK



SMALL COCKTAIL
PAIRING
W / BEER

MINI SAZERAC - RED STRIPE

× 120 SEK ×

MINI DAQUIRI – RED STRIPE

× 120 SEK ×

MINI GRASSHOPPER – RED STRIPE

× 120 SEK ×

