

Lagerqvist Cocktail Club

Lagerqvist Cocktail Club är platsen där gastronomi, musik, spirituosa och noga utvalda cocktails möts. För en förhöjd smakupplevelse har vi kombinerat en signatur-cocktailmeny som inspirerats från vår egen fantasi, tvivelaktiga ingredienser och i denna utgåva ur musikens värld.

DEAR GUEST

Within these pages you will uncover a wide collection of cocktails that are inspired by some of the great countries across the globe.

We drew upon their impact on culture, cuisine & flavour.

Sit, interpret uncover & above all else - enjoy

ITALY

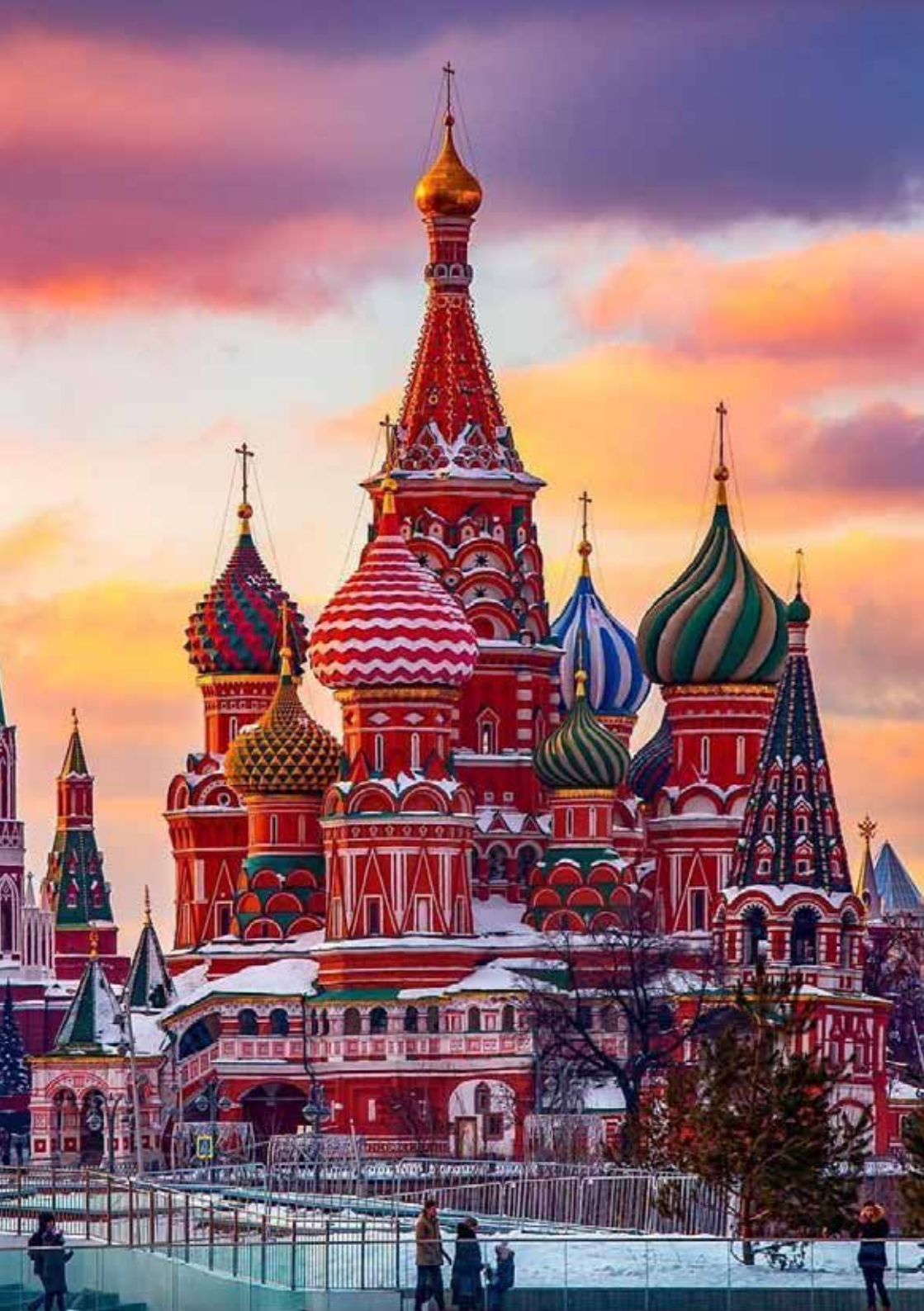
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FRESH & HERBAL

Herbacious notes that meet citrus tones that achieve a harmonious match of flavours that are common place within the mediterranean region.

Mediterranean gin, thyme, rosemary, dry vermouth, Limoncello, dittany bitters.



RUSSIA



FRUITY & EARTHY

A liquid homage to the famed Russian cuisine. Notable for its subtly sweet flavours and hinted earthy undercurrent.

Beetroot, raspberry, coriander, vodka, Maraschino, IPA.

JAMAICA



SMOOTH & FLORAL

A drink with a soothing feel to the palate that calms and replenishes with distinguished tastes of the forest.

Jamaican rum, hibiscus, Falernum, demerara, lemon, banana bitters.

CUBA

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TROPICAL & SPICY

Fruit blends alongside selected spices allow your palate to submerge in the Caribbean sea towards harmony.

Cuban rum, pineapple, mix of peppers, tamarind, lime, coconut foam

EGYPT

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AROMATIC & MATURE

A drink with a more developed sense of fruit and spices that unite under a smoky blanket that assists a *warming glow* to envelop your being.

Myrrh bourbon, cognac, sweet vermouth, date, fig, smoked with sandalwood.

LEBANON



MILD & SHARP

A sharp burst of flavours that linger as they evolve together with a soothing texture. This drink is the right amount of confusing.

Carob, genever, pastis, honey, milk, cinnamon.

INDIA



UPLIFTING & CLEAN

A drink that eases you into comfort with a nuances reminiscent of musky patchouli smoke provides an intimate interactive experience.

Patchouli rum, bergamot, gentian, grape, mint, smoked with patchouli.

THE
Classics

For those who want a drink
that is both refined & familiar
and unyielding in flavor and
presentation

THE CLASSICS

OLD FASHIONED

Bourbon & bitters.

DRY MARTINI

Gin, dry vermouth.

VIEUX CARRÉ

Bourbon, cognac, sweet vermouth, D.O.M, bitters.

L'HERITAGE

Cognac, Lillet, Suze, bitters.

BEE'S KNEES

Gin, lemon, honey.

NEGRONI

Gin, sweet vermouth, campari.

SAZERAC

Cognac, sugar, absinth, bitters.

SIDECAR

Cognac, cointreau, lemon.

AIRMAIL

Rum, lime, honey, champagne.

AVIATION

Gin, violette, cherry, lemon.

THE CLASSICS

WHITE LADY

Gin, Cointreau, lemon.

CLOVER CLUB

Gin, raspberry, lemon.

PENICILLIN

Naked whiskey, ginger, honey, lemon.

ZOMBIE

Rum (a lot) falernum, absinthe, grapefruit, lime, cinnamon.

GRASSHOPPER

Crème de menthe, cacao, half & half.

EAST SIDE

Gin, cucumber, mint, lime.

NAKED & FAMOUS

Mezcal, Aperol, yellow chartreuse, lime.

MAI TAI

Rum, Cointreau, orgeat, lime.

ESPRESSO MARTINI

Vodka, coffe liqueur, coffe.

BOURBON BALL

Bourbon, cacao, hazelnut liqueur.

— COLD CUTS/BARSNACKS —

Chips	30:-
Oliver.....	50:-
Friterat fläsksvål med rökt salt.....	30:-
Marconamandlar	50:-
Friterad kronärtskocka.....	50:-
Parmesancreme.	
Mortadella	50:-
Pata Negra	95:-
Tryffelsalami.....	50:-
Coppa	50:-
Gruyere	50:-
Tallegio.....	50:-
St: Agur	50:-