

JANUARY SPECIAL (Jan 11 - 24):

Glass of wine for 100:- (one choice, the options varies)

BY THE GLASS (15cl)

Check out the carafe (3 glasses) / bottle list for more options.

SPARKLING	Brand & Fils LE BIDULE 2018, Sparkling White, Alsace <i>Pinot Blanc, Pinot Gris, Pinot Noir</i>	135
SPARKLING	Prati Al Sole LAMBRO, Red Pet Nat, Emilia-Romagna <i>Lambrusco Barghi/Maestri/Grasparossa, Marzemino, Uva Termarina</i>	140
WHITE	Achillée RIESLING 2019, Alsace <i>Riesling</i>	140
WHITE	Barouillet BERGECRAC BLANC 2021, Bergerac <i>Sauvignon Blanc, Sauvignon Gris, Sémillon, Chenin Blanc, Muscadelle</i>	130
ORANGE	Pistis Sophia KARKINOS 2020, Abruzzo <i>Pecorino</i>	150
ORANGE	Jauma Wine 1000 FIRES, McLaren Vale <i>Muscat, Chenin Blanc</i>	160
RED	Daniele Portinari TAI ROSSO 2017, Veneto <i>Tai Rosso</i>	140
RED	Karim Vionnet/Philippe Viret NOUS, Beaujolais <i>Gamay, Syrah</i>	140

BEER ON DRAFT

Helsing Ångbryggeri PILSENER, <i>german style lager</i> 5.0%, 33cl/47cl (tap)	75/99
Folk & Brew HELLO LOVE, <i>west coast session IPA</i> 3.5%, 33cl/47cl (tap)	65/85
Brekeriet/Folk & Brew PHAOS, <i>BA Wild Sour with Orange & Seabuckthorn</i> 3.5%, 33cl/47cl (tap)	90/125

CIDER

Brutes ALL THE FEELS 2020 <i>Pet Nat Cider</i> 5.5%, Sigtuna 75cl (bottle) <i>Swedish Apples & Japanese flowering quince</i>	450
Brutes BLOOD OF JUPITER 2020 <i>Still wine/cider</i> 9%, Sigtuna 75cl (bottle) <i>Sangiovese skins macerated in cider made from Swedish apples and pears</i>	595
Brutes GROUP HUG 2019 <i>Pet Nat Cider</i> 6%, Sigtuna 75cl (bottle) <i>60/40 Swedish Apples & Pears</i>	450
Brutes ROSA HIMMEL 2019 <i>Pet Nat Cider</i> 6%, Sigtuna 75cl (bottle) <i>Apples, Pears, Blueberries, Aronia berries</i>	450
Cidricchus CIDRICCHUS <i>dry cider</i> 6%, Normandy 15cl (glass)/75cl (bottle)	65/300
Eric Bordelet SIDRE NOUVELLE VAGUE <i>semi dry</i> 6.5%, Normandy 33cl (bottle)	120
Underjord BLODMÅNE, <i>Nordic botanical cider</i> 7%, Stockholm 75cl (bottle) <i>Wormwood, fjällkvanne (Garden Angelica), sloan berries</i>	450
Underjord OTIUM <i>Pet Nat Cider</i> 7%, Stockholm 75cl (bottle) <i>Swedish apples</i>	395

BEER - Bottles & Cans

LAGER

O/O Brewing PIVOT PILS, Lager 4.6%, 33cl (can) 75

ALE

Keane Brewing FENRIR, winter warmer 6.5%, 44cl (can) 120

Närke Kulturbryggeri STORMAKTSPORTER KAGGEN 20, Imp. Stout 12.5%, 25cl (bottle) 275

Närke Kulturbryggeri ÖREBRO BITTER, Strong Bitter 5.9%, 33cl (bottle) 95

Omnipollo LEVON, Belgian pale ale 6.5%, 33cl (bottle) 95

Omnipollo NEBUCHADNEZZAR, double IPA 8.5%, 33cl (bottle) 109

O/O Brewing A.B.W., american barleywine 10%, 33cl (can) 120

O/O Brewing NARANGI, american IPA 6.8%, 33cl (can) 99

O/O Brewing RYE PORTER, rye porter 7%, 44cl (can) 120

Stockholm Brewing BESSERWEISSER, wheat beer 5%, 44cl (can) 109

Stockholm Brewing BRIGHT LIGHTS, single hop Pale Ale 5.5%, 33cl (can) 99

Underjord MASKROS, 100% wheat Grisette with Dandelion 4.2%, 75cl (bottle) 350

Barrel aged on Pinot Noir Barrels, collaboration with Mariatorgets Mikrobryggeri

SOUR

Brekeriet HIND, Barrel aged wild sour with raspberries 3.5%, 37.5cl (bottle) 99

Brekeriet KODA, wild sour aged in bourbon barrels, 3.5%, 37.5cl (bottle) 99

Brekeriet/Folk & Brew PHAOS, BA Wild Sour with Orange & Seabuckthorn 3.5%, 37.5cl (bottle) 99

Brekeriet/F&B CITRUS CILANTRO, a citrusy gose with coriander seeds, 3.5%, 37.5cl (bottle) 99

Brekeriet TERRAZZO, dry hopped wild sour aged in bourbon barrels, 3.5%, 37.5cl (bottle) 99

Brekeriet LUSSE LILLE 2020/2021, saffron sour 3.5%, 33cl (can) 65

Brouwerij 3 Fonteynen CUVÉE ARMAND & GASTON lambic/geuze 5.5%, 37.5cl (bottle) 195

Folk & Brew KWEEN KIR, blackcurrant gose 3.5%, 33cl (can) 65

Stockholm Brewing GLOU GLOU GOO, BA sour 5.7%, 37.5cl (bottle) 175

Underjord SKOGSRÅ, Sour with blueberries, cloudberries, juniper twigs 5.3%, 33cl (bottle) 120

NON-ALCO

Fritz KOLA / KOLA LIGHT, cola from Hamburg, 33cl (bottle) 50

Oddbird BLANC DE BLANCS, non alco sparkling white wine (Chardonnay), 25cl (can) 110

Oddbird RED NO 1, non alco red wine (Pinot noir/Merlot), 15cl (glass)/75cl (bottle) 85/395

Omnipollo MAZ, non alco oat pale ale <0.5%, 33cl (can) 60

Pomologik HANTVERKSCIDER, non alco cider <0.5% 25cl (bottle) 75

Rscued APPLE JUICE, unfiltered juice from saved apples, 20cl glass/70cl (bottle) 45/100

Törst - REAL /Lemon/Ginger/raspberry, 33cl (bottle) 60

Åre Water SPARKLING mineral water, 50cl (bottle) 45

FOOD

JANUARY SPECIAL (Jan 11 - 24): a pie for 75:- (when also ordering a drink)

ONE

Pelotin Olives , small green round with pits	50
Cornichons , small pickled cucumbers	45
Marcona Almonds , mix with fried & dry roasted almonds	50
Nut mix de luxe , peanuts, walnuts, giant corn, pecans, hazelnuts, almonds, pistachios	45
Bowl of chips , chips as in crisps (<u>not</u> french fries)	45
Avocado , ½ avocado filled with our house made skagen, and topped with kelp caviar	60
Persillade , cashew cheese with spices (garlic, onion, parsley), served with rye crisp bread	75
Hummus , house made, served with rye crisp bread	75

TWO

TOAST SKAGEN **95/165**

House made "skagen" made with organic tofu, mayo, lemon, dill, kelp caviar, cayenne, served cold with sourdough toast. Choice of single or double portion.

REMOULADE SMÖRREBRÖD **95**

House made curry remoulade, slices of roast beef (pea based), cornichons, pickled onions, roasted onion, served cold on Danish rye sunflower seed bread.

HUMMUS SMÖRREBRÖD **95**

House made hummus with tomato sauce (onion & olive oil), roasted onion, and fresh cucumber, served cold on Danish rye sunflower seed bread.

AVOCADO SMÖRREBRÖD **95**

Avocado with house made wasabi mayo, pickled ginger, sesame seeds, roasted onion, served cold on Danish rye sunflower seed bread.

CASHEW CHEESE SMÖRREBRÖD **95**

House made cashew fresh cheese with fig jam, and marcona almonds, served cold on Danish rye sunflower seed bread.

CHILI BEER PIE **100**

New Zealand style pie (from NZ Pies) with pea protein, carrots, beer, onion, paprika, blackcurrant jam, soy sauce, parsnip, vegetable broth, spices, served warm, and with mayo & sriracha.

CURRY PUMPKIN PIE **100**

New Zealand style pie (from NZ Pies) with pumpkin, black beans, chickpeas, coconut milk, spinach, green lentils, coconut flakes, spices, served warm, and with mayo & sriracha.

THREE

Cashew Cheese, cashew fresh cheese, served with with fig jam and rye crisp bread **80**

Château de Cérons, sweet wine from Bordeaux with Semillon/Sauv. B./Muscadelle, 7.5cl (glass) **95**

~~**Sparkling Sorbet**, lemon sorbet topped with sparkling wine **105**~~

Ask about gluten free options - **Let us know about food allergies** - Säg till om ni har några matallergier

WINE BY CARAFE / BOTTLE (45cl/75cl)

SPARKLING (not available by carafe)

Achillée QUETSCHES ALORS 2020, <i>Fruit Pét-Nat</i> , Alsace	575
<i>Damson plums, Riesling</i>	
Brand & Fils LE BIDULE 2018, Sparkling White, Alsace	640
<i>Pinot Blanc, Pinot Gris, Pinot Noir</i>	
Duckman MARIA DUCK PET NAT 2021, <i>Sparkling Orange</i> , Bairrada	665
<i>Maria Gomes</i>	
Duckman WHITE DUCK SPARKLING 2021, <i>Sparkling White</i> , Bairrada	620
<i>Maria Gomes</i>	
Filipa Pato 3B ROSÉ, <i>Extra Brut, Sparkling Rosé</i> , Bairrada	600
<i>Baga, Bical</i>	
Josep i Pau UNA VOLTA 2019, <i>Brut Nature</i> , Penedès	570
<i>Macabeu & Parellada</i>	
Kleinknecht LA BULLE A JULES, <i>White Pet Nat</i> , Alsace	695
<i>Muscat, Sylvaner</i>	
Les Vins Pirouettes PETNAT DE DAVID 2020, <i>Orange Pet Nat</i> , Alsace	665
<i>Riesling</i>	
Old Boy HEY YOU!, <i>Orange Pet Nat</i> , <i>Vino d'Italia</i>	665
<i>Chardonnay</i>	
Prati Al Sole LAMBRO, <i>Red Pet Nat</i> , Emilia-Romagna	665
<i>Lambrusco Barghi/Maestri/Grasparossa, Marzemino, Uva Termarina</i>	
Rivaton PANORAMIX 2020, <i>Rosé Pet Nat</i> , Roussillon	665
<i>Syrah</i>	
Sebastien Brunet 100% 2021, <i>Rosé Pet Nat</i> , Loire	620
<i>Grolleau, Gamay</i>	
Vincent Charlot FRUIT DE MA PASSION NV, <i>Extra Brut</i> , Champagne	850
<i>Pinot Meunier, Pinot Noir, Chardonnay</i>	
Vincent Charlot L'OR DES BASSES RONCES 2013, <i>Extra Brut</i> , Champagne	1050
<i>Blanc de Blancs; Chardonnay</i>	

WHITE

Achillée RIESLING 2019, Alsace	410/665
<i>Riesling</i>	
Arnaud Combier BLANC-SAIN 2020, <i>Vin de France</i>	380/620
<i>Chardonnay</i>	
Brand & Fils Brand & Co THE NEW ONE 2020, Alsace	410/665
<i>Riesling</i>	
Château de Cérons GRAVES BLANC 2019, Bordeaux	390/645
<i>Sauvignon Blanc, Semillon, Sauvignon Gris</i>	
Karim Vionnet BEUR BLANC 2021, Beaujolais-Villages	390/645
<i>Chardonnay</i>	
Knebelbrüder RIESLING UNFILTRIERT 2019, Mosel	440/715
<i>Riesling</i>	
La Petite Soeur GLOBULE BLANC 2019, Loire (VdF)	390/645
<i>Chenin Blanc</i>	
La Petite Soeur GLOBULE BLANC 2019, Loire (VdF) Magnum (1.5 L)	1400
<i>Chenin Blanc</i>	

CHEWIE'S BAR - January 24 - Please order at the bar

Madame Flöck MIKE 2021, Mosel <i>Müller-Thurgau</i>	440/715
Nadege Herbel S'AIMER 2021, Loire <i>Chenin, Sauvignon Blanc</i>	390/645
Stéphan Elziere BADOULIN LE BLANC, Auvergne <i>Chardonnay</i>	410/665
Vin des Potes x Rémi Pouizin BLOOM 2021, Côtes-du-Rhône <i>Clairette, Grenache Blanc, Viognier</i>	380/620
Vin des Potes x Brand Bros FLAT NAT 2020, <i>Pet Nat</i> , Palatinat <i>Riesling</i>	665
 <u>ORANGE / SKIN MACERATED WHITE</u>	
Brand & Fils ARGENTORATUM, Alsace <i>Pinot Blanc, Riesling, Sylvaner, Pinot Gris, Muscat, Gewurztraminer</i>	440/715
Brand & Fils FLEURS 2021, Alsace <i>Pinot Gris</i>	440/715
Brand & Fils LA FLEUR AU FUSIL 2021, Alsace <i>Riesling, Muscat</i>	460/740
Brand & Fils SOLERA VII, Alsace <i>Pinot Blanc, Sylvaner, Riesling, Chardonnay, Muscat, Muscat (mac), Auxerrois (mac)</i>	470/760
Brand & Fils TOUT TERRIBLEMENT 2021, Alsace <i>Gewurztraminer</i>	440/715
Dario Prinčič BIANCO 2018/20, Friuli-Venezia Giulia <i>Sauvignon Blanc, Chardonnay, Pinot Gris</i>	440/715
Dario Prinčič JAKOT 2017, Friuli-Venezia Giulia <i>Tocai Friulano</i>	895
Ernő Sagmeister LH ZERO 2019, Serbia <i>Hárslevelű</i>	440/715
Filipa Pato POST QUERCUS BICAL 2020, Bairrada <i>Bical</i>	410/665
Franco Terpin JAKOT 2017, Friuli-Venezia Giulia <i>Tocai Friulano</i>	750
Franco Terpin SIALIS GRIGIO 2016, Friuli-Venezia Giulia <i>Pinot Grigio</i>	795
Jauma Wine 1000 FIRES, McLaren Vale <i>Muscat, Chenin Blanc</i>	750
Lambert Spielmann CUVÉE JAQE 2021, Alsace <i>Gewurztraminer, Muscat, Pinot Gris</i>	440/715
La Perdida A CHAIRA 2021, Galicia <i>Doña Blanca</i>	715
La Perdida MALAS UVAS 2021, Galicia <i>Palomino, Doña Blanca</i>	715
La Perdida O PANDO 2020, Galicia <i>Godello, Doña Blanca</i>	715
La Stoppa AGENO 2019, Emilia-Romagna <i>Malvasia, Ortrugo, Trebbiano</i>	460/765
Les Vignes d'Olivier DÉFERLANTE BLANCHE 2022, Languedoc <i>Cinsault, Clairette</i>	420/695

We host all kinds of events - book or get in touch - www.chewiesbar.com

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Les Vins Pirouettes EROS DE DAVID 2021, Alsace <i>Gewurztraminer, Riesling, Muscat</i>	420/695
Pépin ORANGE 2021, Alsace <i>Gewurztraminer, Auxerrois</i>	420/695
Pistis Sophia KARKINOS 2020, Abruzzo <i>Pecorino</i>	420/695
Pistis Sophia MAGNITIS 2019, Abruzzo <i>Malvasia</i>	420/695
Vino di Anna PALMENTO BIANCO 2021, Sicily <i>Carricante, Catarratto, Grillo</i>	695

ROSÉ

Calabretta ROSATO 2021, Sicily <i>Nerello Mascalese</i>	380/620
Causse Marines SY ROSE, Vin de France <i>Mauzac rose, Syrah</i>	380/620
La Grange Tiphaine TOURNAGE Riant ROSÉ, Loire <i>Gamay, Grolleau, Cabernet Blanc, Côt</i>	360/595
La Tour Brune DAHLIA 2018, Loire <i>Cabernet Franc, Pineau d'Aunis</i>	410/665

RED

Brand & Fils LA TABLE DES ROIS, Alsace <i>Pinot Noir</i>	420/695
Bruno Duchêne LA LUNA ROUGE 2021, Côte Vermeille <i>Grenache</i>	420/695
Bruno Duchêne/Nicolas Carmarans ROUGE MAXIMUS DE LA PASCOLE 2021, VdF Magnum <i>Grenache, Fer Servadou</i>	1700
Cantina Giara BARIK 2015, Puglia <i>Primitivo</i>	410/665
Duckman NERD DUCK 2021, Bairrada <i>Baga, Fernão Pires</i>	410/665
Ernő Sagmeister KADARKA ZERO 2018, Serbia <i>Kadarka</i>	420/695
Franco Terpin STAMAS ROSSO 2013, Friuli-Venezia Giulia <i>Merlot</i>	440/715
Jauma Wines AUDREY'S FAIRYGARDEN 2019, McLaren Vale <i>Shiraz, Grenache</i>	750
Jauma Wines TIKKA THE COSMIC CAT 2019, McLaren Vale <i>Shiraz, Grenache</i>	750
Jean-Christophe Pellerin PINOT NOIR 2019, Bugey <i>Pinot Noir</i>	410/665
Karim Vionnet CHÉNAS VIEILLE VIGNES NOUVELLE AVENTURE 2019, Beaujolais <i>Gamay</i>	440/715
Karim Vionnet Du Beur Dans Les Pinards 2021, Beaujolais <i>Gamay</i>	390/645
Karim Vionnet FLEURIE 2018, Beaujolais <i>Gamay</i>	440/715

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Karim Vionnet/Philippe Viret NOUS, Beaujolais <i>Gamay, Syrah</i>	410/665
Lampyres CALENTU 2021, Roussillon <i>Grenache</i>	420/695
La Petite Odyssée ROUGE FURIE 2020, Vin de France <i>Merlot, Abouriou, Cabernet Sauvignon</i>	410/665
La Stoppa TREBBIOLO 2021, Emilia-Romagna <i>Barbera, Bonarda</i>	410/665
Les Vignes d'Olivier CHAMP TRAVERSIER 2021, Languedoc <i>Cinsault</i>	440/715
Sulauze CHARBONNIÈRES 2019, Provence, Magnum (1.5 L) <i>Grenache Noir, Syrah</i>	1300
Sylvain Martinez RENARD 2021, Loire <i>Grolleau Gris, Grolleau Noir</i>	410/665
Vino di Anna VENDREDI 13 2021, Sicily <i>Nerello Mascalese, Nerello Capuccio, Carricante</i>	645
Yohann Moreno RIBOS 2019, Languedoc <i>Grenache, Syrah, Carignan</i>	390/645