

CHEWIE'S BAR - Updated August 4

BY THE GLASS (15cl)

SPARKLING	Josep i Pau UNA VOLTA 2019, <i>Sparkling White</i> , Catalonia <i>Macabeu & Parellada</i>	120
SPARKLING	Old Boy HEY YOU!, <i>Orange Pet Nat</i> , VINO d'Italia <i>Chardonnay</i>	140
WHITE	El Pinto PALOMINO 2021, Cádiz <i>Palomino Fino</i>	120
WHITE	Knebelbrüder RIESLING SCHIEFERSTEIN 2021, Mosel <i>Riesling</i>	130
ORANGE	Duckman KITE DUCK 2021, Bairrada <i>Baga, Fernão Pires</i>	140
ORANGE	Pistis Sophia GRADO51 Mente 2020, Abruzzo <i>Trebbiano</i>	135
ROSÉ	La Grange Tiphaine TOURNAGE Riant ROSÉ, Loire <i>Gamay, Grolleau, Cabernet Blanc, Côt</i>	125
RED	La Stoppa TREBBIOLO ROSSO 2020, Emilia-Romagna <i>Barbera/Bonarda</i>	135
RED	Karim Vionnet DU BEUR DANS LES PINARDS 2021, Beaujolais-Villages <i>Gamay</i>	130

ON DRAFT

Helsing Ångbryggeri LAGOM, <i>pilsner</i> 3.5%, 33cl/47cl (tap)	55/75
Folk & Brew SUNSET SOUR, <i>raspberry passion fruit sour</i> 3.5%, 33/47cl (tap)	70/95
Folk & Brew HELLO LOVE, <i>west coast session IPA</i> 3.5%, 33/47cl (tap)	65/85

BEER - Bottles & Cans

LAGER

Omnipollo LUZ MEXICAN LAGER <i>Mexican Corn Lager</i> 4.4%, 33cl (bottle)	75
Stockholm Brewing, ORGANIC LAGER <i>Gluten free Lager</i> 4.7%, 33cl (can)	85

ALE

Brasserie Dupont SAISON DUPONT, <i>saison/farmhouse ale</i> 6.5%, 33cl (bottle)	90
Folk & Brew HELLO LOVE, <i>west coast session IPA</i> 3.5%, 33cl (can)	65
Närke Kulturbryggeri RAINBOW WARRIOR, <i>American IPA</i> 6.9%, 33cl (bottle)	95
Närke Kulturbryggeri STORMAKTSPORTER KAGGEN 20, <i>Imp. Stout</i> 12.5%, 25cl (bottle)	245
Närke Kulturbryggeri ÖREBRO BITTER, <i>Strong Bitter</i> 5.9%, 33cl (bottle)	90
Omnipollo LEVON, <i>Belgian pale ale</i> 6.5%, 75cl (bottle)	170
Omnipollo NEBUCHADNEZZAR, <i>double IPA</i> 8.5%, 33cl (bottle)	99
Stockholm Brewing ORGANIC WEST COAST IPA, <i>west coast IPA</i> , 6.5%, 33cl (can)	99
Unibärsum THE ANOMALY, <i>NEIPA</i> 6%, 44cl (can)	120

SOUR

Beerbliotek WHOOP ASS, <i>dry hopped sour with orange peel</i> , 3.5%, 33cl (can)	70
Brekeriet/Folk & Brew PHAOS, <i>BA Wild Sour</i> , 3.5%, 37.5cl (bottle)	99
Brekeriet LOW & SLOW, <i>dry hopped sour</i> , 1.5%, 33cl (can)	60
Brouwerij 3 Fonteynen CUVÉE ARMAND & GASTON <i>lambic/geuze</i> 5.5%, 37.5cl (bottle)	175
Folk & Brew KWEEN KIR, <i>blackcurrant gose</i> 3.5%, 33cl (can)	65
Stockholm Brewing GLOU GLOU GOO, <i>BA sour</i> 5,7%, 37.5cl (bottle)	175
Stockholm Brewing KING OF GRAPES, <i>BA sour with grapes</i> 8%, 37.5cl (bottle)	175
Unibärsum/PKLIK FLEMISCH, <i>Oaked red sour</i> 7%, 33cl (can)	115

Please order at the bar

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

SPARKLING (not available by carafe)

Domaine Achillée QUETSCHES ALORS 2020, <i>Fruit Pét-Nat</i> , Alsace <i>Damson plums, Riesling</i>	575
Duckman MARIA DUCK PET NAT 2021, <i>Sparkling Orange</i> , Bairrada <i>Maria Gomes</i>	665
Duckman ROSA DUCK PET NAT, <i>Sparkling Rosé</i> , Bairrada <i>Fernão Pires, Baga</i>	665
Duckman WHITE DUCK SPARKLING 2021, <i>Sparkling White</i> , Bairrada <i>Maria Gomes</i>	620
Filipa Pato 3B ROSÉ, <i>Extra Brut, Sparkling Rosé</i> , Bairrada <i>Baga, Bical</i>	600
Finca Parera HOPP 2021, <i>Sparkling White</i> , Catalonia <i>Chardonnay, Xarel-Lo</i>	695
Josep i Pau UNA VOLTA 2019, <i>Sparkling White</i> , Catalonia <i>Macabeu & Parellada</i>	570
Old Boy HEY YOU!, <i>Orange Pet Nat</i> , Vino d'Italia <i>Chardonnay</i>	665
Prati al Sole LAMBRO 2020, <i>Sparkling Red</i> , Emilia-Romagna <i>Lambrusco</i>	665
Sylvain Martinez ROSABUL 2020, <i>Sparkling Rosé</i> , Loire <i>Gamay, Grolleau, Pineau d'Aunis</i>	695
Vincent Charlot FRUIT DE MA PASSION NV, <i>Extra Brut</i> , Champagne <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	850
Vincent Charlot L'OR DES BASSES RONCES 2013, <i>Extra Brut</i> , Champagne <i>Blanc de Blancs; Chardonnay</i>	1050

45cl/75cl

WHITE

Arnaud Combier BLANC-SAIN 2020, Vin de France <i>Chardonnay</i>	380/620
Château de Cérons GRAVES BLANC 2019, Bordeaux <i>Sauvignon Blanc, Semillon, Sauvignon Gris</i>	390/645
Domaine de la Petite Soeur GLOBULE BLANC 2019, Loire (VdF) <i>Chenin Blanc</i>	390/645
El Pinto PALOMINO 2021, Cádiz <i>Palomino Fino</i>	345/570
Karim Vionnet DU BEUR BLANC 2020, Beaujolais-Villages <i>Chardonnay</i>	390/645
Knebelbrüder RIESLING SCHIEFERSTEIN 2021, Mosel <i>Riesling</i>	380/620
La Grange Tiphaine TRINQU'ÂMES SAUVIGNON 2020, Loire <i>Sauvignon Blanc</i>	360/595
La Spanda, NO BEGINNING NO END 2020, Vin de France <i>Macabeo, Grenache Gris</i>	390/645
Madame Flöck SCHMETTERLING 2020, Mosel <i>Riesling, Müller-Thurgau, Kerner</i>	440/715
Pépin BLANC, Alsace <i>Chardonnay, Pinot Gris</i>	380/620

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ORANGE / SKIN MACERATED WHITE

Brand & Fils ARGENTORATUM, Alsace <i>Pinot Blanc, Riesling, Sylvaner, Pinot Gris, Muscat, Gewürztraminer</i>	410/665
Brand & Fils SOLERA VI 2020, Alsace <i>Pinot Blanc, Sylvaner, Chardonnay, Riesling, Muscat, Auxerrois</i>	440/715
Brand & Fils TOUT TERRIBLEMENT 2020, Alsace <i>Gewürztraminer</i>	440/715
Château de Cérons COUCHER DE SOLEIL, Bordeaux (VdF) <i>Sauvignon Blanc, Sauvignon Gris</i>	420/695
Dario Prinčič BIANCO, Friuli-Venezia Giulia <i>Chardonnay, Pinot Grigio, Sauvignon</i>	440/715
Dario Prinčič JAKOT 2017, Friuli-Venezia Giulia <i>Tocai Friulano</i>	895
Duckman KITE DUCK 2021, Bairrada <i>Baga, Fernão Pires</i>	410/665
Fedellos do Couto CONASBRANCAS 2020, Galicia <i>Godello, Doña Blanca</i>	410/665
Filipa Pato POST QUERCUS BICAL 2020, Bairrada <i>Bical</i>	410/665
Fonterenza TOSCANA BIANCO 2020, Tuscany <i>Malvasia, Trebbiano, Vermentino, Ansonica</i>	420/695
Giorgio Nicassio Cantina Giara FIORE DI PRIMITIVO 2018, Puglia <i>Primitivo</i>	420/695
Jauma Wine 1000 FIRES, McLaren Vale <i>Muscat, Chenin Blanc</i>	750
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
Pépin ORANGE 2021, Alsace <i>Gewürztraminer, Auxerrois</i>	420/695
Pistis Sophia GRADO51 Mente 2020, Abruzzo <i>Trebbiano</i>	390/645
Pistis Sophia KARKINOS 2020, Abruzzo <i>Pecorino</i>	420/695
Pistis Sophia MAGNITIS 2018, Abruzzo <i>Malvasia</i>	420/695
Terpin Franco JAKOT 2017, Friuli-Venezia Giulia <i>Tocai Friulano</i>	750
Terpin Franco SIALIS GRIGIO 2016, Friuli-Venezia Giulia <i>Pinot Grigio</i>	795
Vino di Anna PALMENTO BIANCO 2021, Sicily <i>Nerello Mascalese</i>	695

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ROSÉ

Calabretta ROSATO 2020, Sicily <i>Nerello Mascalese</i>	360/595
Causse Marines SY ROSE, Vin de France <i>Mauzac rose, Syrah</i>	380/620
Domaine de la Tour Brune DAHLIA 2018, Loire <i>Cabernet Franc, Pineau d'Aunis</i>	410/665
Karim Vionnet LE RAWSE DE KARIM 2020, Beaujolais <i>Gamay</i>	360/595
La Grange Tiphaine TOURNAGE Riant ROSÉ, Loire <i>Gamay, Grolleau, Cabernet Blanc, Côt</i>	360/595

RED

Alchimia, VIAGGIO A LXTLAN 2019, Abruzzo <i>Montepulciano</i>	645
Calabretta GAIOGAIO 2020, Sicily <i>Nerello Mascalese</i>	380/620
Envínate LOUSAS VIÑA DE ALDEA 2020, Galicia <i>Mencia</i>	410/665
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
Jérôme Balmet BARBE ROUSSE 2020, Beaujolais <i>Gamay</i>	420/695
Karim Vionnet CHÉNAS VIEILLE VIGNES "NOUVELLE AVENTURE" 2019, Beaujolais <i>Gamay</i>	420/695
Karim Vionnet DU BEUR DANS LES PINARDS 2021, Beaujolais-Villages <i>Gamay</i>	360/595
Karim Vionnet FLEURIE 2018, Beaujolais <i>Gamay</i>	410/665
La Petite Odyssée ROUGE FURIE 2019, Vin de France <i>Merlot, Abouriou, Cabernet Sauvignon</i>	380/620
La Spanda NO END NO BEGINNING 2020, Roussillon (VdF) <i>Syrah</i>	390/645
La Stoppa TREBBIOLO ROSSO 2020, Emilia-Romagna <i>Barbera/Bonarda</i>	390/645
Les Vignes d'Olivier CHAMP TRAVERSIER 2021, Languedoc <i>Cinsault</i>	440/715
Les Vignes d'Olivier DÉFERLANTE 2021, Languedoc <i>Carignan, Cinsault, Merlot, Ugni Blanc</i>	410/665
Sylvain Martinez RENARD 2021, Loire <i>Grolleau Gris, Grolleau Noir</i>	410/665
Vino di Anna PALMENTO 2020, Sicily <i>Nerello Mascalese</i>	645
SWEET Emilio Hidalgo PEDRO XIMENEZ NV Sherry, Jerez	95/8cl
SWEET Château de Cérons CÉRONS 2016, Bordeaux	95/8cl

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CIDER

Eric Bordelet SIDRE NOUVELLE VAGUE <i>semi dry</i> , Normandy 33cl (bottle)	120
Brutes NOT TODAY SATAN, <i>apple/pear/blackcurrant pét-nat cider</i> , Sigtuna 75cl (bottle)	395
Brutes ALL THE FEELS <i>Swedish Apples & Japanese flowering quince</i> , Sigtuna 75cl (bottle)	395
Pomologik CASCADE <i>dry hopped cider</i> , Strängnäs 75cl (bottle)	295

NON-ALCO

Omnipollo ZODIAK , <i>non alco IPA <0.5%</i> , 33cl (can)	60
Lervig NO WORRIES MANGO, <i>non alco mango IPA <0.5%</i> , 33cl (can)	60
Törst - REAL Kola/Kola Light/Lemon/Ginger, 33cl (bottle)	60
Vichy Catalan, sparkling <i>Mineral water</i> , 25cl/100cl (bottle)	40/70
Kombucheriet KOMBUCHA <1% , <i>flavors varies</i> 25cl (bottle)	65
Pomologik HANTVERKSCIDER <i>non alco cider <0.5%</i> 25cl (bottle)	75
Åre Water SPARKLING <i>mineral water</i> , 50cl (bottle)	45

Please order at the bar

FOOD

Some items might sell out / not be available any given day

SNACKS

Pelotin Olives, <i>small green round with pits</i>	50
Marcona Almonds, <i>salt roasted</i>	50
Nut mix de luxe, <i>peanuts, walnuts, giant corn, pecans, hazelnuts, almonds, pistachios</i>	45
Cornichons, <i>small pickled cucumbers</i>	45
Bowl of chips, <i>different flavors</i>	45
Hummus, <i>house made, with crisp bread</i>	75

SMÖRREBRÖD *open face sandwich, served cold on Danish rye sunflower seed bread* 95

SKAGEN

House made "skagen" made with organic tofu, lemon, dill, kelp caviar, cayenne

REMOULADE

House made curry remoulade, slices of roast peaf, cornichons, pickled onions, roasted onion

AVOCADO

Avocado with house made wasabi mayo, pickled ginger, sesame seeds, roasted onion

CASHEW CHEEZE

House made cashew fresh cheeze with fig jam, and marcona almonds

HUMMUS

House made hummus with tomato sauce (onion & olive oil), and guindilla peppers

NZ PIES *New Zealand style pies, served warm, and with mayo & sriracha* 95

CHILI BEER PIE

Soy protein, carrots, beer, onion, blackcurrant juice, spices

CURRY PUMPKIN PIE

Pumpkin, black beans, chickpeas, coconut milk, spinach, green lentils, olives, spices

TANDOORI PIE

Soy protein, tomato sauce, coconut milk, onion, spices, sunflower seeds

SWEET

Chocolate bite, <i>house made, with caramelized pecans</i>	45
Cherry pie, <i>served with cashew cheeze</i>	75

LET US KNOW ABOUT ANY FOOD ALLERGIES / SÄG TILL OM NI HAR NÅGRA MATALLERGIER

Please order at the bar