

COCKTAILS

*Here at Sjö & Land we like to work under the saying
"Simple and elegant".*

Our Own

- Italian Style Spritz

Limoncello, Lemon, Sparkling wine 159

- La Verde

Gin, Elderflower Liqueur, Sparkling wine,
Basil Sugar Syrup, Cucumber, Lemon 159

- Love Me I'm Famous

Rum, Watermelon, Razzberry, Cranberry, Lemon, Sugar 159

- Three Brothers Rum Punch

Rum, Coconut, Lime, Orange, Sugar, Bitters, Nutmeg 159

- Sjö & Land's own Ice Tea

Tequila, Orange Liqueur, Lime, Tea, Sugar 159

*Recipe and style will change depending on what produce
we feel is the best at the time. Ask our bartenders!*



Gin Tonic Menu

- **Sjö & Lands The "Perfect-Perfect Serve 135**
Simple and clean, our house Gin and traditional Indian Tonic.

- **The Hendrick's One 159**
Loved by almost all, Hendrick's Gin with fresh cucumber.
Don't be afraid to add some
black pepper, it really gives it an extra kick!

- **Something a bit more Exotic 159**
Made with Beefeater 24, which gets it's name
because the 12 different botanicals are
steeped and infused into the Gin for 24 hours.
The result is a slightly sweeter,
more fragrant Gin that blends perfectly with
a lighter Mediterranean tonic.

Cocktail of the Week

149:-

Ask our bartenders what fun stuff we currently are mixing up!



WINE LIST

Sparkling

- Los Monteros Cava Brut, Macabeo, Spain, Valencia 110/499
- Alexandre Bonnet, Pinot Noir Chardonnay, France, Champagne 145/675
- Launois Maxime BldB, Chardonnay, France, Champagne 899

White

- Fernley, Sauvignon Blanc, USA, California 115/525
 - Hardys HRB, Chardonnay, Australia 155/725
- Domaine Dupré, Chablis Chardonnay, France, Chablis 165/775
- Donatushof Saar Trocken, Riesling, Germany, Mosel 135/625
 - Les Fredins, Sauvignon Blanc, France, Sancerre 160/750



WINE LIST

Rosé

- Les Dauphins, Grenache Syrah, France, IGP Mediterranée 115/525
- Riviera Cantarelle, Grenache Syrah Cabernet Cinsault, France, Côtes du Provence 145/675

Red

- Les Dauphins Rouge, Grenache Syrah Mourvèdre, France, Côtes du Rhône 115/525
- Ramón Bilbao Edición Limitada, Tempranillo, Spain, Rioja 135/625
- 1865 Single Vineyard, Cabernet Sauvignon, Chile, Maipo Valley 145/675
 - Mud House, Pinot Noir, New Zealand, Central Otago 150/699
- San Zenone Ripasso, Corvina Rondinella, Italy, Valpolicella 130/599



BEER & CIDER

Beer

- Peroni Nastro Azzuro, Light Lager 5,1% 40cl 79
- Meantime London Pale, Pale Ale 4,3% 33cl 72
- Peroni Gluten-Free, Light Lager 5,1% 33cl 72
 - Pilsner Urquell, Pilsner 4,4% 33cl 72
- Kona Big Wave, Golden Ale 4,4% 35,5cl 79
- Kona Hanalei, India Pale Ale 4,5% 35,5cl 79

Cider

- Galipette Cidre Brut, Dry Apple Cider 4,5% 33cl 72
- Somersby Pear, Sweet Pear Cider 4,5% 33cl 72



NON ALCOHOLIC

- Soda (Pepsi, Pepsi Max, Zingo, 7up) 35
 - Sparkling Water 40
- Peroni Libera, Light Lager 0,0% 33cl 45
- Galipette Cidre, Dry Apple Cider 0,0% 33cl 45
- Richard Juhlin Sparkling Wine, Chardonnay, France 0,0% 75/360



MORE NICE STUFF

Non-alcoholic Cocktails

- Coco Joe

Coconut, Strawberry, Lemon, Pineapple 69

- The Perfect Summer Lemonade

The perfect summer blend of watermelon, raspberry and both lemon plus lime for that extra kick. 69

*Additional fruits might be available depending on season.
Ask Your Bartender if you want to know more!*

Bar Snacks

- Herb & Garlic marinated Olives 65

- Locally Baked Bread with Browned and Whipped Butter 75

- Roasted & Spiced Marcona Almonds 75

