

STRANDHUSET
★ SNÄCK ★

Vita viner

	<i>Glas</i>	<i>Flaska</i>
<i>Louis Moreau Chablis (Frankrike)</i>	120:-	460:-
<i>Sinclair Chardonnay Sauvignon Blanc (Australien)</i>	65:-	245:-
<i>Cono Sur Gewürztraminer (Chile)</i>	79:-	290:-
<i>Glen Carlou Chardonnay (Sydafrika)</i>		395:-
<i>Soellner Grüner Veltliner (Österrike)</i>		380:-

Rosé

	<i>Glas</i>	<i>Flaska</i>
<i>Gallo Rosé</i>	70:-	265:-
<i>Trapiche Cabernet Sauvignon</i>	75:-	310:-

Röda viner

	<i>Glas</i>	<i>Flaska</i>
<i>Petit Mars GSM Syrah Grenache Noir (Frankrike)</i>	108:-	395:-
<i>Cono Sur Pinot Noir (Chile)</i>	89:-	335:-
<i>Sinclair Shiraz Cabernet Sauvignon (Australien)</i>	65:-	245:-
<i>Geol Merlot Cabernet Sauvignon etc. (Spanien)</i>		580:-
<i>Chapter Three Shiraz Viognier (Australien)</i>		445:-

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Dessertvin

Glas 6cl

PMC Beerenauslese (Österrike)

68:-

Peter Lehman Botrytis Semillon

87:-

Avec

1 cl

Flaggpunsch

15:-

De Luze VS

18:-

Remy Martin VSOP

20:-

Remy Martin 1738

36:-

Remy Martin XO

63:-

Busnel Calvados VSOP

18:-

Busnel Hors D'auge Calvados

23:-

Musella Grappa

32:-

Kaffe

Kaffe/The

20:-

Cappuccino

33:-

Caffé Latte

35:-

Macchiato

29:-

Espresso

18:-

Espresso Dubbel

25:-

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Öl på flaska

<i>Mariestad</i>	<i>50 cl</i>	<i>57:-</i>
<i>Wisby Klosteröl</i>	<i>33cl</i>	<i>49:-</i>
<i>Wisby Pils</i>	<i>33cl</i>	<i>49:-</i>
<i>Heineken</i>	<i>33 cl</i>	<i>49:-</i>
<i>Sol</i>	<i>33 cl</i>	<i>49:-</i>
<i>Mariestad Porter</i>	<i>33 cl</i>	<i>55:-</i>
<i>Anchor Steam</i>	<i>35,5 cl</i>	<i>55:-</i>
<i>Carlsberg Hof</i>	<i>33 cl</i>	<i>49:-</i>

Fatöl

<i>Spendrups Export</i>	<i>40cl</i>	<i>50:-</i>
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Cider

<i>Briska Päroncider</i>	<i>33cl</i>	<i>49:-</i>
<i>Cidraie, Äppelcider</i>	<i>33cl</i>	<i>49:-</i>

Alkoholfritt

<i>Läsk, Lättöl, Loka, Juice</i>	<i>33cl</i>	<i>25:-</i>
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<i>Likör</i>	<i>1 cl</i>
<i>Xanté</i>	18:-
<i>Cointreau</i>	18:-
<i>Galliano</i>	18:-
<i>Drambuie</i>	18:-
<i>Ø55</i>	18:-
<i>Amaretto</i>	18:-
<i>Frangelico</i>	18:-
<i>Kahlua</i>	18:-
<i>Dom Benedictine</i>	18:-
<i>Grand Marniere</i>	18:-
<i>Pernod</i>	18:-
<i>Baileys</i>	18:-
<i>Southern Comfort</i>	18:-

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Whiskey

1 cl

<i>Famous Grouse</i>	<i>(Scotch)</i>	18:-
<i>Kilbeggan</i>	<i>(Irish)</i>	18:-
<i>Jameson</i>	<i>(Irish)</i>	18:-
<i>Canadian Club</i>	<i>(Canadian)</i>	18:-
<i>Jack Daniels</i>	<i>(Bourbon)</i>	18:-
<i>Jim Beam</i>	<i>(Bourbon)</i>	18:-
<i>Higland park 12 years</i>	<i>(Scotch, single malt)</i>	22:-
<i>Laphroig</i>	<i>(Scotch, single malt)</i>	22:-
<i>Mac Allan 12 years</i>	<i>(Scotch, single malt)</i>	25:-
<i>Mac Allan 18 years</i>	<i>(Scotch, single malt)</i>	45:-
<i>Makers Mark</i>	<i>(Bourbon)</i>	20:-

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Rom 1 cl

Brugal ron blanco (Dominikanska republiken) 18:-

Brugal Anejo (Dominikanska republiken) 20:-

Altissima pistage/bigarrå (Gotland) 18:-

Mount Gay rum (Barbados) 25:-

Cruzan mango/citrus/raspberry 18:-

Bitter 1 cl

Averna 18:-

Fernet 18:-

Bittar 20:-

Aperol 11:-

Snaps 1 cl

Skåne akvavit 18:-

Aalborg jubileums akvavit 18:-

Bäskå droppar 18:-

Herrgårds aquavit 18:-

Renat brännvin 18:-

OP Anderson 18:-

Hallands fläder 18:-

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Fördrinkar

<i>Bourbon sour</i>	94:-
<i>Jack Daniels, angosturabitter, citron</i>	
<i>Side car</i>	94:-
<i>Hennese, cointreau, citron</i>	
<i>Dry Martini</i>	94:-
<i>Gordons, vermoth, oliv</i>	
<i>Phillipponat glas</i>	110:-
<i>Champagne</i>	