



welcome to MJS

2019 X 2020

we are a cash free hotel



{ Our beers are constantly changing. Please ask your server for guidance }

MJ'S PILSNER

(Pilsner, Sweden, 5,0%)

90,- / 33 CL

MIKKELLER, PPM

APA, DK, 4,6%

90- / 33 CL (GLUTEN FREE)

ERIKSBERG KARAKTÄR

(Amber Pilsner, Sweden, 5,3%)

75,- / 33 CL

CARLSBERG HOF

(Lager, Denmark, 4,2%)

60,- / 33 CL

**MIKKELLER, DRINK IN
THE SUN**

- NON ALCOHOLIC

(MODERN LAGER, DK, 0,3 %)

45- / 33 CL

REMMARLÖV, FENTON

(Session IPA, Sweden, 4,5%)

75,- / 33 CL

TOØL BERLINER VICE

(Wheat Beer Fruit, DK, 4,3%)

90,- / 33 CL

DUGGES MANGO X 3

(Sour Ale, Sweden, 4,0%)

90,- / 33 CL

OMIPOLLO ZODIAK

(IPA, Sweden, 6,2%)

90,- / 33 CL

Beer





everything you can emagine is real - p.p

creative cocktail selection 2020



BRIOCHE MARTINI

{Bread, butter and cheese}

140 kr

brioche bathing in **Absolut Vodka**, bianco & dry vermouth, madeira soaked gruyere cheese



UNTOLD

{finalist at Bacardi Legacy competition}

140 kr

Bacardi Rum, fino sherry, lime, salted grapefruit curd w/ olive oil



YUZU GIMLET

{a million ways of fresh aromatic citrus}

145 kr

Bombay Gin, cordial on yuzu, citrus, cucumber and coriander seed



AQUA X TONIC

{so much more than a Gin & Tonic}

160 kr

Åhus Akvavit, carrot eau de vie, Melzer's nordic tonic water, pickled baby carrot



ENOKI

{not at all an apple martini, but..}

150 kr

Absolut Vodka, enoki mushroom, gooseberry, green apple sorbet, matcha oil, wood sorrel

115 kr

< 0,5 % **ALCOHOL FREE**
- cider and yuzu cordial



WINGNUT

{nutty and strong}

165 kr

Woodford Bourbon, apple jack, sweet and salty almond syrup



can't repeat the past? why of course yo can - s.f

classic cocktail selection 2020



BEES KNEES

{1920's America}

145 kr

Tanqueray Gin, rose & orange blossom,
honey, lemon



SIDECAR 75

{1920's Paris, Strøm Cph, 2015}

145 kr

Hennessy Cognac, cointreau, lemon,
champagne syrup



AIRMAIL

{1930's Bacardi Cocktail Book, Cuba}

155 kr

Bacardi Cuatro Rum, flower honey,
lime, sparkling wine



21st CENTURY

{Jim Meehan, 2000's PDT, NYC}

150 kr

Olmea Altos Tequila, white cacao,
lime, absinthe



SAZERAC

{1850s, New Orleans}

155 kr

Hven Rye Whiskey, sugar, bitters, absinthe

100 kr

< 0,5 % ALCOHOL FREE
- Gnista Non Alco



BOULEVARDIER

{Paris, Harry's Bar, 1930}

160 kr

Makers Mark Bourbon, campari,
punt e mess vermouth, orange



Bubbles

CAVA CLOS AMADOR

(Cava, Spain, 11,5%)

105 kr / 445 kr

PIPER CHAMPAGNE

(Champagne, France)

145 kr / 755 kr

RICHARD JUHLIN

(NON ALCOHOLIC)

85 kr / NON ALCO

Wine

SAUVIGNON BLANC

(South France)

95 kr / 475 kr

GRÜNER VELTLINER

(Austria)

109 kr / 545 kr

CHARDONNAY

(South France)

95 kr / 475 kr

MONTEPULCIANO

(Italy)

95 kr / 475 kr

PINOT NOIR

(South France)

95 kr / 475 kr

CABERNET SAUVIGNON

(Australia)

119 kr / 595 kr

Soft Drinks

Cola, Fanta, Sprite, Water

(33 cl)

35 kr

GINGER BEER

(33 cl)

55 kr

COFFEE X TONIC

(Lilla Kafferosteriet)

45 kr

CIDER

(Golden Cider Company)

55 kr

SAN BITTERS & ORANGE JUICE

(Italy)

75 kr

COCA COLA PREMIUM MIX

Herbal, Spicy, Smokey or Woody

45 kr



Snacks

VALENCIA ALMONDS / 45 kr

TRUFFLE POTATO CRISPS / 45 kr

LUCQUES OLIVES / 45 kr

FUET SAUSAGE / 175 g / 95 kr

ST MARCELLIN A LA LYONNAISE CHEESE / 80 g / 95 kr

GRUYERE RESERVE AOP CHEESE / 150 g / 95 kr

ARTICHOKE W/ AOILI / 75 kr

From the kitchen

[Favorite small dishes from the kitchen, served from 18:00 - 22:00]

VARIOUS CABBAGE

GOAT YOGHURT, HARRISA, ALMONDS

/ 115 kr

TARTAR OF BEEF

SEASONAL TOPPINGS

/ 155 kr