

COCKTAILS / HIGHBALL

BITTER 08 & TONIC

155

(Adapted from STRØM, cph.)

Gin from Stockholms Bränneri, Campari Ice Spear,
Melzer Nordic Tonic Water, Grapefruit slice

DIRTY MARTINI HIGHBALL

145

(If Dorthey Parker was a Highball)

Absolut Olive Vodka, Noilly Prat, Italicus Bergamot,
Olive Brine, Soda Water, Blue Cheese Olives

GIN BASIL HIGHBALL

150

(From the legendary Joerg Meyer in Hamburg)

Bombay Gin, Fresh Basil, Lemon Juice, Soda Water

CREAM SODA

145

(Kids stuff!)

Bombay Gin, Rhubarb, Clarified Burnt Cream, Soda Water

UNSPOKEN

140

(Global finalist at Bacardi Legacy competition)

Bacardi, Vegan Grapefruit Curd, Olive Oil, Lime
Dry Sherry

COCKTAILS / HIGHBALL

TOKYO HIGHBALL

155

(The ultimate whisky & soda)

Frozen Nikka from the barrel Japanese Whisky,
Soda Water, Lemon Twist

PALOMA

140

(The Mexican original)

Altos Tequila, Lime, Grapefruit Soda, Strawberry Salt

IPA-RITA

145

(Spicy and fruity beer with a smoke kick)

Smokey Mezcal, IPA beer, Passion fruit, Lime,
Espelette Chili Salt

MENTHA x SODA

125

(No one loves like italians)

Branca Mentha & Soda Water.

HENNY COLADA

145

(The rappers choice of Queens NYC)

Hennessey Cognac, Coconut, Pineapple, Lime,
Piper Champagne

COCKTAILS / HOTEL STANDARDS

BELOW ZERO MARTINI **150**

(Dry Martini straight from the freezer at -10 Celsius)

Tanqueray 10 Gin, Noilly Prat Vermouth, 3 olives

BLOODY MARY **150**

(this is bloody good!)

Absolut Vodka, House Spice Mix, Lemon, Tomato Juice

FRENCH 75 **145**

(Created at Ritz, Paris, 1920's)

Star of Bombay Gin, Fresh Lemon, Piper Champagne

GIMLET OF swEDEN **145**

(A local adaptation of the classic)

Hernö Gin, Åhus Akvavit, Lime & Cloudberry Cordial

WHITE RUSSIAN **145**

(aka Belarus)

Absolut Vodka, MJS Coffee Liqueur, Cream

IRISH COFFEE **145**

(The original airport varmer)

Tullamore Dew, Spice sugar, Coffee, Cream

GODFATHER.DVD-RIP.XVID **155**

(Before Netfilx there was PirateBay)

Makers Mark Bourbon, Amaretto, Averna Amaro, Coffee Oil

WINE & BUBBLES

BUBBLES & CHAMPAGNE

CAVA CLOS AMADOR 105 / 445

PIPER CHAMPAGNE 145 / 745

WHITE WINE

SAVUGNION BLANC 95 / 475
WHITE WINE, FRANCE

WEISSER BURGUDER 119 / 595
WHITE WINE, AUSTRIA

CHARDONNAY 95 / 475
WHITE WINE, FRANCE

RED WINE

MONTEPULCIANO 95 / 475
RED WINE, ITALY

PINOT NOIR 95 / 475
RED WINE, FRANCE

CHINSAULT 109 / 575
RED WINE, SOUTH AFRICA

SNACKS

VALENCIA ALMONDS	45
POTATO TRUFFLE CHIPS	45
LUCQUES OLIVES	45

FUET SAUSAGE , <i>cured 175g</i>	95
BOQUERONES w/ LEMON AND BREAD	95
GRUYERE AOP CHEESE , <i>150g</i>	95
MIXED PICKLES , <i>cold</i>	75

*Special dishes from our chef,
every day from 18:00 – 23:00*

VARIOUS CABBAGE	115
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Harissa, Goat Yoghurt, Valencia Almonds, Cilantro

TARTAR OF BEEF	155
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With seasonal toppings

BEER / ÖL / ETC.

CARLSBERG <i>PILSNER, DENMARK</i>	60
ERIKSBERG <i>GOLD LAGER, SWEDEN</i>	75
TOÖL 45 DAYS PILSNER <i>SESSION IPA, DENMARK</i>	90
FENTON <i>SESSION IPA, SWEDEN</i>	75
BREKERIET UNCLE BRETT <i>IPA, SWEDEN</i>	90
TOÖL GARDEN OF swEDEN <i>FRUIT IPA, DENMARK</i>	90
MIKKELLER PPM <i>GLUTEN FREE APA, DENMARK</i>	90
MIKKELLER KÄRLEK <i>PALE ALE, DENMARK</i>	90
DUGGES TROPIC THUNDER <i>SOUR ALE, SWEDEN</i>	90
PANG PANG WATERMELON GOOSE <i>SOUR FRUIT ALE, SWEDEN</i>	90

SHOTS / NEAT SPIRITS

Please note that these are the ONLY shots we serve.
If it's not to your liking, we can always serve straight spirits and avecs.

MIXED SHOTS / 4 cl

60

*These shots are pre-mixed daily with flavours and spirits that our bartenders like at the moment. They are served ice cold. Choose between;
"Plain and Fresh" or "Spicy and Punchy".*

TURKISK FERNET / 4 cl

100

*Our own blend of "Tyrkisk Peber" and Fernet Branca!
Heavy Licorice and Salmiak with that classic Fernet kick!
Served ice cold.*

BOURBON & BACON / 4 cl

100

Makers Mark Bourbon fat-washed with bacon fat and spiced with cinnamon and maple syrup. Served ice cold.

We have a very fine and rare selection of single malts, Japanese whisky and mezcal. Ask your host for a peak at these rarities.

WELCOME TO MJS

*Our bar is open Sunday – Thursday 16:00 – 00:00 and
Friday & Saturday 16:00 – 01:00*

*Due to the current world state and Swedish restrictions
we would like to remind you of the following;*

*All areas are disinfected and clean.
All our staff are healthy, we ask the same from our guests.*

*Only seated guests please, we apply table service.
No standing in the bar.
We can't accommodate more guests then we have seats.
Unfortunately, we would won't be able to take reservations.*

*Finally, thank you for your love and support. We wouldn't
Be able to keep open without it!*

*MJ*S is a cash free hotel
All major credit cards accepted*