



At Bar Nordic we host both corporate arrange and private events up to 50 guests. The possibilities are many and the limitations are few.

Some of our popular concepts, prefect for birthdays, gifts or team-building, available for groups of 2-30 people are;

## Wine Tasting

A guided journey where you will discover the untold stories and artisanal craft behind our worldclass wines from nordic wild berries. We sample 5 excellent wines paired with charcuterie and cheese plate finishing with Dessert a la Suprisé.

Duration approx. 1 hour 20 min

## Nordic Cocktail Workshop

An inspirational evening where you will receive a "crash course" in how to create the perfect cocktail using Nordic flavors. You will learn the fundamentals of ingredients and equipment as well as the technique needed to achieve a professional result.

Included: Welcome drink, three cocktail tastings, snacks and workshop. Duration approx. 1 hour 30 minutes



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"Welcome to experience a sensational taste journey, where we have refined wild forest berries into worldclass wines, and other exclusive drinks and liqueurs in combination with traditional Swedish food culture"

Lars & Li, winemakers



## Start your taste journey with a Nordic cocktail or

**White Sparkling Gooseberry Wine K1, 12%** ..... 155 kr/glas  
A fresh, crisp sparkling dry wine made från Gooseberries and apples

## Continue with craft wines from berries

**Bergskär Rosé, 12%, EKO** ..... 155/765 kr  
A dry rosé wine made from Lingonberries with elegant and a sophisticated palate

**K4 Krusbär 12%, EKO** ..... 155/765 kr  
A dry white wine made from green gooseberries, refreshingly crisp with a distinct character

**Rålund Classic, 12,5% EKO** ..... 155/765 kr  
A light, dry red wild blueberries wine with youthful fruitiness and a subtle herbal touch

**Rålund Exclusive, 12,5% EKO** ..... 170/825 kr  
A medium-bodied, dry red wild blueberries wine with smooth taste and notes of dried fruit

**Rålund Superior, 12,5%, EKO** ..... 190/930 kr  
A full-bodied, oak-aged dry red wild blueberries wine with fine and komplex structure and long finish

**Wine tasting on your own** ..... 255 kr  
Try 3 wines of your choice, including a small cheese and charcuterie plate

## Finish with an aperitif

**Rålund Drottning, 12,5 % EKO** ..... 32 kr/cl  
Aperitif, a cuvée of raspberries wine and Rålund Classic with lovely aroma and rich berry flavor

**Rålund Norrskén, 13% EKO** ..... 32 kr/cl  
Aperitif, based on Rålund Classic with seven different spices, delicate sweetness and a herbal character

## Non-alcoholic beverages

**Rålund Cold pressed wild blueberries juice, EKO** ..... 95 kr/glas  
**Bergskär Cold pressed wild lingonberries and äpple, EKO** ... 95 kr/glas

**Non-alcoholic light lager beer 50 cl** ..... 85 kr/bottle  
**Mineralwater** ..... 45 kr

**TÖRST Real Kola** ..... 65 kr  
**TÖRST Real Kola Suger Free** ..... 65 kr  
**TÖRST Raspberry** ..... 65 kr  
**TÖRST Edeflower** ..... 65 kr

EKO= organic

## Food that matches our wines and drinks

Our menu is based on small and medium-sized dishes.  
We recommend 2-3 dishes/p.p.

## Small dishes

**Swedish delicacy plate** mixed cold cut and cheese .....185 kr

**Green, delicious canapés! VEGAN** .....135 kr

**Herring, potato bread & butter plate** .....135 kr

**Salmon roe toast in the Norrland style, 10 gr Kalix salmon roe** ... 265 kr

## Medium dishes

**Game Meat Pattys** .....175/255 kr  
with rosemary cream and potato wedges

**Fennel and dill pickled salmon** .....175/255 kr  
with dill stewed potatoes

**Salmon and dill pie** ..... 145/205 kr  
with creamy wax bean and haricot salad

**Marinated and baked turnip VEGAN** .....135 kr

**Ruben sandwich by Bar Nordic** .....185 kr  
with smoked pork, sauerkraut, cheese and mustard with carrot salad  
with mustard vinaigrette

## Dessert

**Rhubarb delight with vanilla crumble** .....135 kr

**Chocolate and raspberry dream** .....155 kr

**A piece of "Swedish fika" tradition** ..... 75 kr

**Coffee** ..... 45 kr

**Tea:** Black tea Fjällfrid, black tea Lappland, red tea Lingonlycka,  
green mint tea. .... 45 kr

## Good to know

- Swedish ingredients are at the heart of our meny
- All dishes are lactose-free
- Please inform us before ordering if you have any allergies