



At Bar Nordic, we also organise events for companies and private groups, for up to 50 guests. A perfect activity for birthdays, team-building or as a gift. The possibilities are many and the limitations few.

Examples of popular concepts that can be booked for 2-50 people are:

Wine tasting

During a guided tasting, we talk about the craft of making quality wines from berries. We also taste five of our wines together with a matching charcuterie and cheese platter.

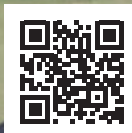
We finish with Dessert à la surprise.

Duration approximately 1 hour and 20 minutes.

Nordic Cocktail Workshop

An inspirational evening and a crash course in how to create the perfect Nordic cocktail. You will learn the fundamentals of ingredients and equipment, as well as the technique needed to achieve a professional result. A welcome drink, tasting of three cocktails and snacks are included.

Duration approximately 1 hour and 30 minutes.



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“Welcome to experience a sensational journey of flavour! We have refined wild forest berries into world-class wines, exclusive liqueurs and other drinks – meet them in combination with traditional Swedish food culture.”

Li & Lars, Wine Makers

Begin your experience with a cocktail
or a glass of sparkling wine

K1 Sparkling Gooseberry Wine, 12 %..... 180 kr/glass
A dry, crisp, gently sparkling wine made from gooseberries
and apples.

Continue with extraordinary wines
from Nordic berries

..... glass/bottle
Bergskär Rosé, 12 %175/785 kr
Dry lingonberry rosé, elegantly balanced with a hint of
sweetness and a sophisticated flavour

K4 Gooseberry, 12 %.....175/785 kr
Dry white gooseberry wine, refreshingly crisp with a distinct
character

Rålund Classic, 12,5 %.....175/785 kr
Light, dry blueberry wine with youthful fruit and subtle
herbal notes

Rålund Exclusive, 12,5 % 185/875 kr
Medium-bodied, dry blueberry wine with a smooth palate
and hints of dried fruit

Rålund Superior, 12,5 % 195/925 kr
Full-bodied, oak-aged dry blueberry wine with fine
structure, complexity and a long finish

Wine tasting on your own..... 455 kr
Try three wines of your choice, served with a small plate of
cheese and charcuterie

Epic Liqueur tasting of your choice195 kr
Try three different Swedish premium berry liqueurs

Finish with an aperitif

Rålund Drottning, 12,5 %15 kr/cl
Aperitif with a lovely aroma and rich berry flavour,
based on Rålund Classic and raspberries

Rålund Norrsken, 13 %15 kr/cl
Aperitif with gentle sweetness and herbal character,
based on Rålund Classic and seven spices

Non-alcoholic beverages

Rålund Cold-Pressed 100% Blueberry110 kr/glass
Bergskär Cold-Pressed Lingonberry & Apple 95 kr/glass
Non-alcoholic, pale lager beer..... 85 kr/bottle
Åive Sparkling Mineralwater..... 45 kr
TÖRST Real Kola..... 65 kr
TÖRST Real Kola Sugar Free..... 65 kr
TÖRST Raspberry 65 kr
TÖRST Elderflower 65 kr

Food to match our wines and drinks

Starters

Swedish Delicacy Plate half 145/full 275 kr
Swedish artisanal cold cut and cheese

Nordic Herring Starter175 kr
Traditional plate with pickled herring, Västerbotten cheese,
potatoes and crisp bread

The Kalix Caviar Experience 265 kr
Premium vendace roe on butter-fried dark rye bread, served
with traditional accompaniments

Larger dishes

Elk meatballs 295 kr
Our elk meatballs with creamy gravy, potato mash with
Västerbotten cheese and lingonberries
Vegetarian alternative: Pea “Meatballs”

Wine pairing: Rålund Exclusive,
medium-bodied blueberry wine

Fennel and Dill Pickled Salmon 285 kr
Served with creamy dill potatoes

Wine pairing: Bergskär, lingonberry rosé wine

Creamy Västerbotten Cheese Quiche 245 kr
Served with crisp salad, herb oil and pickled red onion

Wine pairing: K4, gooseberry wine

Dessert

Rhubarb Bliss135 kr
Rhubarb compote with vanilla cookie crumble, topped with
vanilla whipped cream

Avec: Epic Gooseberry Liqueur

Chocolate and Raspberry Dream155 kr
Chocolate cake with cream cheese frosting, topped with
raspberries

Avec: Rålund Drottning Aperitif

Epic Liqueur 32 kr/cl (Cloudberry 38 kr/cl)
Flavours: Strawberry, Blackcurrant, Cloudberry, Raspberry,
Blueberry, Lingonberry and Gooseberry

Coffee 45 kr

Tea 45 kr
Black tea Lappland, red tea Lingonlycka, green mint tea

Good to know

- Swedish ingredients are at the heart of our menu
- All dishes are lactose-free
- If you have any allergies, please inform us before ordering

Our signature cocktails

Stockholm Sour185 kr
Whiskey, bitters, rhubarb acid and egg white, topped with
Rålund Exclusive dry blueberry wine

Epic Gin and Tonic
Hernö Dry Gin, Epic Blackcurrant Liqueur and spruce tonic

Garden Breeze185 kr
Hernö Dry Gin, Epic Gooseberry Liqueur, elderflower and
sparkling gooseberry wine

Swedish Flirt185 kr
Bergskär lingonberry rosé and Epic Raspberry Liqueur,
topped with raspberry foam

Nordic Romance185 kr
Rum, Epic Strawberry Liqueur, Swedish Punsch and cream

Dawn in the Forest185 kr
Rum, bitters and Bergskär lingonberry glühwine

Midnight Sun195 kr
Rum, Epic Cloudberry Liqueur, saffron and egg white

Camp Fire185 kr
Vodka, Epic Blackcurrant Liqueur, mint and ginger beer

Northern Light195 kr
Swedish absinthe and Epic Gooseberry Liqueur

Pajala Sunrise165 kr
Vodka and Swedish sausage

Mocktails

Wild Breeze 120 kr
Cold-pressed blueberry, lingonberry and apple with sparkling
water

Dream Queen 120 kr
Cold-pressed blueberry, raspberry syrup, raspberry acid and
sparkling water

Lingonberry Collins 120 kr
Cold-pressed lingonberry with mint and elderflower tonic

Virgin Crush 120 kr
Elderflower tonic, apple acid, rhubarb acid, mint and ginger
beer

Draught beer

Värmdö pale lager, 4,2 %, 40 cl 95 kr
Värmdö IPA, 5,7 %, 40 cl 120 kr

Bottled and canned beer

UÅ West Coast IPA, 6,3 %, 33 cl 85 kr
How to get Juicy, Hazy IPA, 6,4 %, 33 cl 95 kr
Stoorn, Dubbel NEIPA, 8,5 %, 44 cl105kr
Värmdö pale lager, 4,2 %, 33 cl, GLUTEN-FREE 75 kr