

WELCOME TO AVALON

Our cocktail menu is divided into two categories.

AVALON CLASSICS

Our favorite signature cocktails that are hard to take off the menu.

AVALON SPRING COCKTAILS

Cocktails with a taste of the current season

AVALON CLASSICS

165

COUNT OF MONTE SPRITZO

Amaro Montenegro - Rum - Grapefruit - Cava - Lemonade
Refreshing spritz with amaro and grape

PURPLE RAIN

Gin - Lillet Blanc - Violet Liqueur - Blueberry Cordial - Pistis
Floral blueberries with a hint of anise

PARIS TEXAS

Amaro Averna - Gin - Lime - Sugar - Mint
Refreshing cocktail with a hint of mint

STIFF APPLE LIP

Browned Butter Fat Washed Calvados - Honey Shrub - Cardamom
Stiff cocktail with sweet apple and cardamom

Bli en Avalonist - följ oss på sociala medier.



instagram.com/avalonhotel



facebook.com/avalonhotelgbg

AVALON SPRING COCKTAILS

165

JUSTICE FOR RHUBARB

Gin - Lillet Blanc - Rhubarb - Vanilla
A small glass with a big rhubarb experience

JUDY HOPS

Genever - Lillet Blanc - Hops lemonade
A refreshing highball with an easy-to-like taste and complexity for those who look for it

PASSION FOR CHRISTER

Rum - Falernum - Passionfruit
A very well balanced cocktail served in a coupe glass

STRÅBÄRET

Gin - Aperitivo - Vermouth - Strawberry - Balsamico - Basil Oil
A sweet, velvety take on a classic served on a big ice cube in an Old Fashioned glass

MENTA LITE

Gin - Clarified Branca Menta - Bitter Bianco - Chartreuse Elixir
A boozy, minty cocktail served on a big ice cube in an Old Fashioned glass

Avalon är en kontantfri restaurang.



SNACKS

TORROSTADE JORDNÖTTER 45
Dry roasted peanuts

MARCONAMANDLAR 45
Marcona almonds

PARMESANCHIPS 55
Parmesan crisps

OLIVER 55
Olives

AVAILABLE 12.00-22.00

OSTRON 45/ST
Serveras med schalottenlöksvinaigrett
Oysters with shallot vinaigrette

TRYFFELSALAMI 40g 75
40g of truffle salami

VECKANS OST 85
40g ost från Hilda Nilsson i Saluhallen
40g 'cheese of the week' from Hilda Nilsson in Saluhallen

SNACKSGURKA 85
med ramslöksfärskost
Cucumber with ramson cream cheese

POPCORN 95
med tryffelsmör och parmesan
Popcorn with truffle butter and parmesan

TRE KROKETTER 95
på rökt röding och krabba, serveras med tartarsås
Three croquettes of smoked arctic char and crab served with tartar sauce

CHIPS MED DIP 135
Salta chips med gräddfil, lök, forellrom & dill
Crisps with sour cream, onions, trout roe & dill

Om du är osäker gällande allergener - fråga oss!

BEER & CIDER

Draft Beer

40cl Carlsberg - Export 89
40cl Brooklyn - Lager 98
40cl Eriksberg - Karaktär 98
40cl Kronenbourg - Blanc 98
40cl Carnegie - 100W IPA 98

Bottled Beer

50cl Eriksberg - Lager 95
33cl ORGANIC Carlsberg - Hof 82
33cl ORGANIC San Miguel - Gluten free 85

Cider

33cl ORGANIC Boulard - Apple Cider 85
33cl Sommersby - Pear Cider 79

NON ALCOHOLIC

Mocktails

Avalon spritz 85
Non-Aviation 85
Noi Tai 85

Juice

33cl Rescued fruits apple juice 65

Beer

33cl Carlsberg, Organic 0,5% 65
33cl Brooklyn Special Effects 0,4% 65

Cider

33cl Les Celliers Associés
Galipette 0% 75

Wine

20cl Oddbird Blanc de Blancs
sparkling wine 0% 75

SPARKLING WINE 15 cl / bottle

France
Champagne, Diebolt - Vallois,
Extra Brut 195/955

Spain
Faustino Cava, Brut 125/595

WHITE WINE 15 cl / bottle

Germany
2022 GP Winery, Mineralstein,
Riesling 145/695

France
2022 Laroche, Saint Martin, Chablis 165/795
2022 Thomas Labaille, Sancerre 165/795

South Africa
2022 Nederburg, Chenin Blanc 125/595
2022 Newton Johnson, Chardonnay 155/745

RED WINE 15 cl / bottle

Germany
2022 L'instant, Pinot Noir 145/695

France
2021 Schiste & Granite, Syrah 135/645
2009 Ch Peyrabon, Bordeaux 185/895

Argentina
2021 PAZ, Malbec 145/695

South Africa
2022 Nederburg,
Cabernet Sauvignon 125/595

COCKTAILS

Fråga gärna efter vår stora vinlista.

