

M E N U

RAUS

— Bar —

pages: 2 - 5      *Raus Signature Cocktails*

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## Lyng (*Alcohol Free*)

*Gordons 0%, Vibrante, Lingonberries,  
Lime.*

Sour  
Bittersweet  
Nordic



125,-



## Lucano Colada (*Alcohol Free*)

*Amaro Lucano 0%, Pineapple,  
Coconut, Lime.*

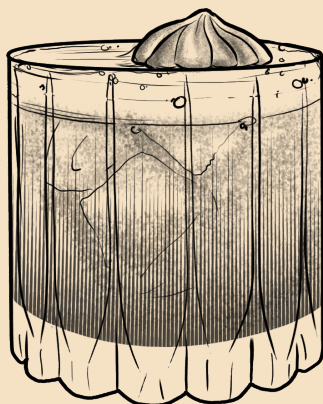
Sweet  
Tropical  
Spiced

## Northern Affair

*Citadelle Rouge, Lingonberry,  
Cranberry, Lime.*

Refreshing  
Lush  
Jammy  
Bitter

*\* allergies: Garnish contains Egg White.*



195,-



## Melon Mirage

*Tanqueray Gin, Melon, Grapefruit.*

Fruity  
Sparkling  
Refreshing

## American Pie

*Buffalo Trace, Apple, Apricot,  
Cinamon, Lemon.*

Sweet  
Spiced  
Warming

*\* allergies: Garnish contains Gluten*



**195,-**

## Kangaroo Conundrum

*Plantation 3 Star, Strawberry,  
Banana, Lime.*

Sour  
Tangy  
Tutti Fruity



## Green Livin'

*Don Julio Blanco, Bruxo X, Cucumber, Greens, Lime.*

Vegetal  
Smoky  
Sour



195,-



## Bun Voyage

*Bulleit Rye, Plantation 3 Star + Cut & Dry, Becherovka, Pandan.*

Boozy  
Rich  
Cinnamon Bun

## Nordre Ice Tea

*Smirnoff Vodka, Peach, Tea, Lemon.*

Long  
Refreshing  
Sweet  
Peachy



195,-



## Claro Colada

*Lysholm No. 52, Coconut,  
Seabuckthorn, Lime.*

Rich  
Tropical  
Complex

*\* allergies: lactose*

## Tangerine Dream

*Tanqueray Gin, Mandarin,  
Lemongrass, Lemon.*

Fruity  
Citrusy  
Refreshing



195,-



## Tierra Del Fuego

*Don Julio Blanco, Fiero, Mango,  
Chili, Banana, Lime.*

Tropical  
Spicy  
Complex

## Onkel Hockey

*Platation 3 Star, Raspberries,  
Licorice, Lemon.*

LEG-  
END-  
ARY!



195,-



## Mongolia

*Vanilla Vodka, Coconut,  
Lime, Cream.*

Sweet & Sour  
Layered  
Creamy

*\* allergies: lactose*

	<b>Gimlet</b> <i>Tanqueray Gin, Lime.</i>	195,-
	<b>Margarita</b> <i>Don Julio Blanco, Merlet Triple Sec, Lime.</i>	195,-
	<b>Old Fashioned</b> <i>Bulleit Bourbon, Bitters.</i>	195,-
	<b>French 75</b> <i>Bivrost Gin, Champagne, Lemon.</i>	195,-
	<b>Paloma</b> <i>Don Julio Blanco, Grapefruit Soda, Lime.</i>	195,-
	<b>Charlie Chaplin</b> <i>Sloe Gin, Apricot, Lime.</i>	195,-
	<b>Grasshopper</b> <i>Crème De Menthe, Crème De Cacao, Cream.</i>	195,-
	<b>Medicina Latina</b> <i>Don Julio Blanco, Sotol, Ginger, Honey, Lime.</i>	205,-
	<b>Bijou</b> <i>Plymouth Gin, Cocchi Torino, Green Chartreuse.</i>	205,-
	<b>Disgruntled Mai Tai</b> <i>Smith &amp; Cross, Aperitivo, Underberg, Orgeat, Lime.</i>	245,-

# BEER

# WINE MENU

## ON DRAFT:

<i>Heineken 0,25</i>	79,-
<i>Heineken 0,4</i>	119,-
<i>Hansa Mango IPA 0,25</i>	99,-
<i>Hansa Mango IPA 0,4</i>	139,-

## PILS / LAGER:

<i>San Miguel Fresca</i>	119,-
<i>Peroni Gluten Free</i>	149,-

## OTHERS:

<i>Nogne Ø Blanc</i>	139,-
<i>Nogne Ø Pale Ale</i>	139,-
<i>Nogne Ø Brown Ale</i>	139,-
<i>Brewdog Punk IPA</i>	149,-
<i>Weihenstephaner Weissbier</i>	149,-
<i>Liefmans Fruitesse</i>	119,-

## CIDER/SELTZER:

<i>Bulmers Dry Cider</i>	159,-
<i>Bulmers Crushed Berries &amp; Lime</i>	159,-
<i>Ginger Joe</i>	139,-
<i>Austmann Rabarbra</i>	139,-

## NON ALCOHOLIC:

<i>Heineken 0.0%</i>	69,-
<i>Austmann IPA Alkoholfri</i>	69,-

## SNACKS:

<i>Olives Castelvetrano</i>	95,-
<i>Chips &amp; Dip</i>	75,-
<i>Chips</i>	65,-
<i>Popcorn</i>	55,-

## RED:

GLASS / BOTTLE

<i>Claude Val Rouge, Syrah/Grenach</i>	140/700,-
<i>Roche De Bellene, Pinot Noir</i>	950,-
<i>Oddero, Barbera d` alba</i>	990,-

## WHITE:

<i>Stefan Winter Riesling</i>	140,-/700,-
<i>Le Chablisienne, Chablis</i>	180,-/ 950,-
<i>Roux, St Aubin, Chardonnay</i>	1150,-

## ROSÈ

<i>Claude Val Rosè</i>	140,-/700,-
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## PROSECCO/CREMANTE:

<i>Toso Prosecco</i>	135,-/750,-
<i>Joseph Cartron Cremant</i>	800,-

## CHAMPAGNE:

<i>Guy Charlemagne</i>	190,-/1000,-
<i>Krug Grand Cuvee</i>	3900,-
<i>Dom Perignon</i>	3900,-
<i>Henriot Magnum Brut Souverain</i>	2600,-

For an extended  
champagne or spirits menu,  
please ask your waiter.