

## BLIQUE X KLIMATO

We are collaborating with Klimato to calculate and reduce the impact our food has on the environment. Keeping in mind that the food industry stands for one third of global emissions, this is an important step towards climate awareness. With the help of Klimato we are able to calculate the climate footprint each dish has and are able to follow our emissions over a period of time. This makes it possible for us to make the right choices in becoming even more environmentally friendly.

Our menu shows the climate impact each dish has with the idea to inspire you to choose the dishes with the lowest climate impact. In this way you will both enjoy a delicious meal and contribute to a better environment.

### WHAT IS THE CLIMATE IMPACT OF THIS MENU?

The A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal. CO<sub>2</sub>e data is provided by our sustainability partner Klimato.

## FOOD MENU

### PIZZA

**Pepperoni 200:-**  
Hot honey & oregano

**Trout Roe 260:-**  
Sour cream, dill, chives & "västerbotten" cheese

**Margherita 195:-**  
Basil & parmesan

### More food

**Blique Chicken Salad 205:-**  
Avocado, feta cheese, pumpkin seeds & garden herbs

**Blique Cheeseburger 225:-**  
Cheddar & pickles with french fries & mayonnaise

**Blique Halloumi Burger 210:-**  
Avocado, coriander, ranch dressing, pickled chili and french fries

## COCKTAILS

**Mocktail** 85:-  
Flavour- ask your waiter!

**John Collins** 170:-  
Jim Beam, lemon, sugar, soda water

**Bees Knees** 170:-  
Mad Lab Gin, lime, honey water

**Hanky Panky** 170:-  
Tanqueray Gin, Carpano bitter, Fernet Branca

**Pendennis** 170:-  
Tanqueray Gin, abricot, lime

**Aviation** 170:-  
Tanqueray Gin, lemon, violet, maraschino liqueur

**Bramble** 170:-  
Tanqueray, lemon, sugar, Chambord

## SNACKS/SIDES

Marcona almonds 69:-

Crisps 55:-

Anchovies, sourdough bread & lemon 130:-

Pommes Frites 55:-

## DESSERT

Tres Leches 125:-

Churros 120:-

Today's Ice cream/Sorbet 55:-



## WINE SELECTION

RED	GL   BTL
<b>Fish Hoek Merlot</b> Accolade wines, RSA	145:-   630:-
<b>Sela</b> Tempranillo/Garnacha/Graciano, Bodegas Roda, SPA	175:-   795:-
<b>Bourgone Rouge</b> Château du Cray, Burgundy, FRA	195:-   885:-
<b>2021 Langhe Nebbiolo</b> Sagacce, Piemonte, ITA	180:-   840:-
<b>2019 Bogle Cabernet</b> Bogle Winery, California, USA	190:-   890:-
<b>2021 Terrazas Malbec</b> Terrazas de Los Andes, Mendoza, ARG	150:-   675:-

WHITE	GL   BTL
<b>Fish Hoek Chenin Blanc</b> Accolade wines, RSA	145:-   630:-
<b>Sancerre</b> Gitton Père et Fils, Loire, FRA	200:-   895:-
<b>Chablis</b> Domaine des Hâtes, Burgundy, FRA	205:-   905:-
<b>2022 Veiga Da Princesa</b> Albarinho, Pazo do Mar, Rías Baixas, SPA	165:-   750:-
<b>2022 Kamptal Riesling</b> Schloss Gobelsburg, Kamptal, AUS	180:-   820:-
<b>2018 Chablis Grand Cru Bougros Domaine</b> Domain des Hâtes, Burgundy, FRA	2400:-

SPARKLING/ ROSE	GL   BTL
<b>Cava</b> Pares balta, Penedes, SPA	140:-   750:-
<b>Champagne</b> Moët Chandon, Champagne, FRA	165:-   995:-
<b>Chandon Garden Spritz</b> Chandon Argentina, ARG	620:-
<b>Dom Perignon</b> Moët Chandon, Champagne, FRA	3250:-
<b>Odd bird Non Alcoholic</b> FRA	90:-
<b>Rosé Niederösterreich</b> Schloss Gobelsburg, Kamptal, AUT	150   670:-

## BEER & CIDER

TAP	
Carlsberg Hof   Lager, DEN, 4,2%	81:-
Brooklyn Crispy Lager   Lager, DEN, 4,6%	85:-
Neon IPA   IPA, SWE, 6,0%	94:-
“Lonken” Grape or Pineapple   Long Drink, FIN, 5,5%	85:-
BOTTLED	
Angelo Poretti   Lager, ITA, 5,5%	82:-
1664 Blanc   Wheat beer, FRA, 5,0%	89:-
100 W IPA   IPA, SWE 6,8 %	99:-
Galipette   Dry apple cider, FRA, 4,5%	89:-
NON ALCOHOLIC	
Carlsberg   Lager, SWE, 0,5%	58:-
Brooklyn Special Effects   Hoppy lager, SWE, 0,4%	58:-
Galipette Jus de Pomme   Dry apple cider, FRA, 0,3%	65:-
Red Bull / Red Bull Sugar free	65:-