

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. CO₂e 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

SMALLER PLATES

Burrata 185:-
Sourdough bread, chili & basil

Melon 175:-
Ricotta salata, red onion, fennel seeds & mint

Tuna Crudo 195:-
Coriander, green chili, cucumber & lime

COCKTAILS

Mocktail 85:-
Flavour- ask your waiter!

Mojje Royale 170:-
Brugal 1888, mint, cane sugar, lime, Moët Chandon

Watermelon 170:-
Tanqueray, apple acid, soda, watermelon syrup

Rhubarb 170:-
Belvedere, Chambord ,rhubarb syrup, raspberry acid, soda water

Morelli Spritz 170:-
Morelli Aperitivo, cava, soda

Limoncello Spritz 170:-
Limoncello, cava, soda

Bramble 170:-
Tanqueray, lemon, sugar, Chambord

Whiskey Smash 170:-
Juvenis, sugar, lemon, mint

SNACKS/SIDES

Marcona almonds 69:-

Crisps 55:-

Anchovies, sourdough bread & lemon 130:-

Padron peppers 95:-

Pommes Frites 55:-

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

DESSERT

Apple and almond tartlet with vanilla ice cream 105:-

Lime posset, blueberry, coconut & mint 120:-



WINE SELECTION

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

WHITE	GL BTL
Fish Hoek Chenin Blanc Accolade wines, RSA	145:- 630:-
Sancerre Gitton Père et Fils, Loire, FRA	195:- 885:-
Chablis Domaine des Hâtes, Burgundy, FRA	195:- 885:-
2022 Veiga Da Princesa Albarinho, Pazo do Mar, Rías Baixas, SPA	165:- 750:-
2022 Kamptal Riesling Schloss Gobelsburg, Kamptal, AUS	180:- 820:-
2018 Chablis Grand Cru Bougros Domaine Domain des Hâtes, Burgundy, FRA	2400:-

SPARKLING/ ROSE	GL BTL
Cava Pares balta, Penedes, SPA	140:- 750:-
Champagne Moët Chandon, Champagne, FRA	165:- 995:-
Chandon Garden Spritz Chandon Argentina, ARG	620:-
Dom Perignon Moët Chandon, Champagne, FRA	3250:-
Odd bird Non Alcoholic FRA	90:-
Rosé Niederösterreich 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:-
Brooklyn East IPA IPA, USA 6,9 %	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, 0,0%	65:-
Red Bull / Red Bull Sugar free	65:-