

## **MOCKTAILS**

### **IF YOU FEEL LIKE PIÑA COLADA**

Coconut, Lemon, Eggwhite  
85:-

### **RED DREAM**

Strawberry, Passion, Lemon, Sugar  
85:-

### **SUMMER VIBE**

Watermelon, Cranberry, Lemon, Sugar,  
Eggwhite  
85:-

— B A R —

## **SOFT DRINKS**

### **LEMONADE**

Lemon, Elderflower, Rhubarb  
65:-

### **SODAS**

Cola, Fanta, Sprite, Zero  
45:-

### **JUICE**

Cranberry, Passion, Orange, Apple  
45:-

## **STORY BEHIND THE SCENES**

This bar is a cultural haven next to the iconic Cirkus Arena where guests recharge before or unwind after experiencing the city's rich arts scene. Inspired by music, The Backstage Zone offers a unique atmosphere filled with memorabilia and a welcoming community for all to enjoy. In the Backstage Bar, the perfect blend of culture and creativity awaits.



Enjoy complimentary access to 7000+ newspapers and magazines during your stay, available in 60+ languages. Connect to our wifi network to get started.



— B A C K S T A G E —

## COCKTAILS

### PEACE & HARMONY

Koskenkorva Rhubarb, Pink Grape,  
Bergamotte, Lemon, Black Tea Ginger, Egg  
white, soda  
165:-

### BACKSTAGE BREEZE

Xanté, Vanilla, Passion, Lemon, Cream  
165:-

### VELVET OVATION

Coconut Rum, Fireball, Pineapple, Cream,  
Lime  
165:-

### AUDIO AMBROSIA

Koskenkorva Apple, Xanté, Orange, Lime, Egg  
White, Apple  
165:-

### ICE-T

Grappa, Bergamot, Isolabella, Lemon, Tea,  
Ginger  
165:-

### GREENROOM GIMLET

Skagerrak Gin, Melon, Bergamot, Lime, Sugar,  
Cucumber  
165:-

### GOLDEN NOTE

Buffalo Trace, Mandarine, Lemonade, Sugar  
165:-

### MELODIC MULE

Virtuous Ginger Vodka, Xanté, Cranberry,  
Lime, Ginger Beer  
165:-

### BEBOP EGGNOG

Buffalo Trace, Egg Liqueur, Cream, Disaronno  
Velvet, Egg White  
165:-

### SALTED CARAMEL SYMPHONY

Bushmills, Amarula, Borghetti, Espresso,  
Salted Caramel  
165:-

### GOOSEBERRY GROOVE

Artic Gin, Marashino, Lemon, Goosberry  
165:-

## WHILE YOU WAIT

### BACKSTAGE MEDOWSWEET LINGONBERRY

Stockholms Bränneri and Backstage's  
signature drink  
155:-

### MARIESTAD EXPORT

Lager 4,8%, 40cl  
85:-

### THIRD MATE MISSING

IPA, 5,9%, 40cl  
85:-

### SLEEPY BULLDOG

Pale Ale, 4,8%, 40cl  
85:-

### DJURGÅRDSLÄGER STOCKHOLM BREWING

Lager, 5,2%, 33cl  
89:-

### SESSION IPA STOCKHOLM BREWING

IPA 4,2%, 33cl  
89:-

### BRIGHT LIGHT STOCKHOLM BREWING

Pale Ale, Glutenfree, Vegan  
5,5% 33cl  
89:-

### DAURA DAMM

Glutenfree, Vegan  
5,4% 33cl  
85:-

### BRISKA CIDER

Pear / Raspberry  
4,5% 33cl  
83:-

### BRISKA CIDER

Demi-Sec Reisling Persika  
4,5% 33cl  
89:-

## **BUBBLES**

### **MONT-FERRANT L'AMERICANO**

Cava, Catalonia, SPA  
135:-/795:-

### **PHILIPPONNAT ROYAL RÉSERVE BRUT**

Champagne, FRA  
175:-/1050:-

### **DEUTZ VINTAGE BRUT 2015**

Champagne, FRA  
1200:-

### **DEUTZ BLANC DE BLANCS 2017**

Champagne, FRA  
1500:-

### **TATTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2007/2008**

Champagne, FRA  
3200:-

## **HOT DRINKS**

### **IRISH INTERLUDE**

Bushmills, Hazelnut, Coffee, Cream  
158:-

### **WINTER TIMBRE**

Takamaka rum, Fireball, Cinnamon Sugar,  
Apple, Cream  
165:-

### **KAFE CHORUS**

Irish Cream, Orange, Coffee, Cream  
158:-

### **SWEDISH GLÖGG**

Swedish mulled wine, raisin, almond  
55:-

## **ROSE**

### **SCALUNERA ETNA ROSATO**

Etna, ITA  
135:-/610:-

## **WHITE**

### **2024 MUCCHIETTO BIANCO**

Chardonnay, Grillo, ITA  
130:-/585:-

### **2023 CHARLY NICOLLA CHABLIS PER ASPERA**

Chardonnay, FRA  
190:-/890:-

### **2024 DOMAINE DES GRANDES PERRIÈRES SANCERRE**

Sauvignon Blanc, FRA  
185:-/850:-

### **2023 LOIMER KAMPTAL DAC**

Reisling, AUT  
155:-/695:-

## **RED**

### **2021 MUCCHIETTO ROSSO**

Syrah/Nero D'avola, ITA  
130:-/585:-

### **2023 MAISON CHAMPY BOURGOGNE PINOT NOIR**

Pinot Noir, FRA  
185:-/850:-

### **2021 DAMILANO "MARGHE" LANGHE NEBBIOLO**

Nebbiolo, Piemonte, ITA  
170:-/795:-

### **2022 CHÂTEAU PESQUIÉ TERASSES ROUGE**

Grenache, Syrah, FRA  
140:-/630:-

## SNACKS

### MARCONAMANDLAR

Marcona almonds

75:-

### ÖCHIPS

Gotländska chips

Crisps

65:-

### MARINERADE OLIVER

Marinated olives

75:-

### SMÅGODIS

Swedish pick and mix candy

65:-

### CHEDDARPOPCORN

Cheddar popcorn

60:-

### SALTA PINNAR

Bretzel sticks

45:-

## DESSERT

### CRÈME BRÛLÉE

Crème Brûlée

95:-

### CHOKLADTRYFFEL

Chocolate Truffle

55:-

## BAR MENU

### CHARK OCH OST

med knäckebröd, äpple/päron och valnöts-  
marmelad

Charcuterie and Cheese with Crispbread, Apple/  
Pear and Walnut Marmelade

255:-

### JALAPENO OCH GETOSTBOLLAR

rödbetscrème och rostade

pumpakärnor

Jalapeno and Goat cheese bites, Beetroot crème,  
Pumpkin seeds

129:-

### FRITERAD KRONÄRTSSKOCKA

parmesancreme

Crispy Fried Artichokes, Parmesan Crème

95:-

### SPICY TUPPVINGAR

vitlök och citrondipp

Spicy Chicken Wings with Garlic and Lemon dip

125:-

### RÅBIFF

rödbeta, dijonnaise, picklad rödlök, parmesan  
pommes

Steak tartare with Beetroot, Dijonnaise, Pickled  
Red onions, Parmesan, Pommes

265:-

### SMÖRGÅSTÅRTA

Klassiker

Classic Swedish Layerd Sandwich, Shrimp,  
Salmon, Mayo

195:-

### KRÄMIG SVAMPPASTA

spenat, parmessan

Creamy mushroom pasta, Spinach, Parmesan

225:-

### CHEESEBURGARE

svenskt nötkött, lök, cheddarost,

Saltgurka, pommes

(veganskt alternativ tillgängligt)

Cheese burger, Onions, Cheddar, Dill Pickles, Fries  
(vegan option available)

225:-

### DIRTY FRIES

ost, jalapeno, bacon, rödlök

Dirty Fries, Cheese, Jalapenos, Bacon, Red Onion

95:-

Allergies?

No problem - just tell us!