

bolaget

Sedan juni 2006 har Restaurang Bolaget haft nöjet att få servera en liten del av Frankrike på både assiett och i glas.

Oavsett en solig eftermiddag i maj på vår populära uteservering likväl som en frostbiten kväll i november finns vi här för er i våra fantastiska lokaler med anor ifrån 1700-talet.

Med noga utvalda råvaror där det lokala är det vi brinner mest för hälsar vi er varmt välkomna till gamla Systembolagets lokaler. Mitt i hjärtat av Visby.

Passé une bonne soirée!



#restaurangbolaget

Stora Torget 16, 621 56 Visby
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PEACHY

Monkey Shoulder Whiskey, Aperol, Peach

Lemon, Agave, Peachy Bulldog PA

155kr // Tropical, Rich

ST MAGGIE

José Cuervo Reposado, ST Germain, Lime

Jalapeño, Cucumber Salt

155kr // Sour, Refreshing, Spicy

BEAT THE BEET

Vodka, Beetroot, Pear, Thyme

*Ginger, Lemon, Sugar**

155kr // Fruity, Rich

BARBADOS MARTINI

Plantation Original Dark, Borghetti Espresso Liqueur

*Espresso, Cream, Orgeat, Chocolate, Seasalt ***

155kr // Sweet, Creamy, Dessert

** Contains eggwhite*

*** Contains milk protein*



PEACHY

MY BUDDY RAZZ

Hendricks Gin, Boge Razzberry, Bergamotto

*Lemon, Grenadine, Peychaud**

155kr // Sour, Fruity

TIKI NO.4

Plantation Original Dark, Plantation OFTD, China China

Cacao, Lime, Orgeat, Nutmeg, Mint

165kr // Boozy, Tropical, Fruity

CALEBS COLADA

Lillet Blanc, Juvenis Bourbon, Pineapple

Lime, Coconut

155kr // Fresh, Creamy

LICORICE LIGHT COLLINS

Pernod Paris, Kron Apple, Maraschino,

*Lime, Sugar, Soda**

155kr // Licorice, Fizzy, Fresh

** Contains eggwhite*

*** Contains milk protein*



MY BUDDY RAZZ

GOTLAND GT

Hellströms Gin, Red Apples

Thyme, Lemon, Dry Tonic

165kr // Fizzy, Fresh

NEGRONI

Gotlands Ginfabriks Gin, Campari

Sweet Vermouth, Orange

149kr // Bitter, Sweet, Sipper

OLD FASHIONED

Juvenis Bourbon, Plantation OFTD

Maple Syrup, Orange Zest, Bitters

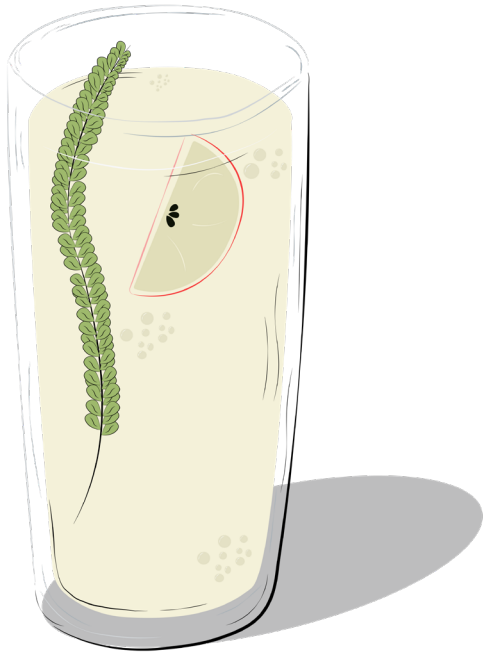
159kr // Boozy, Sipper

LOLA PALOMA

Lime, Ginger, Jalapeno, Pink Grapefruit Soda

Cucumber Salt

85kr Non Alcoholic // Fruity, Refreshing



GOTLAND GT

BEER, CIDER & NON ALCOHOLIC

DRAFT

<i>Melleruds pilsner</i>	75
<i>Wisby Lager</i>	85
<i>Peachy Bulldog, PA</i>	90
<i>Southern Bulldog, IPA</i>	90
<i>Guest Beer</i>	90

BOTTLE / CAN

<i>Heineiken</i>	70
<i>Daura Damm, Gluten free</i>	70
<i>Wisby Stout</i>	80
<i>Wisby Weisse (50cl)</i>	90

CIDER

<i>Briska Demi-Sec</i>	68
<i>Cidré Apple</i>	72

NON ALCOHOLIC

<i>Läsk</i>	35
<i>Redbull</i>	55
<i>Wisby Lager</i>	65
<i>Easy Rider IPA</i>	65
<i>Non Alcoholic Cider</i>	65

WINE, CRÉMANT & CHAMPAGNE

WHITE WINE

<i>Art de France, Chardonnay/Sauvignon B, Languedoc</i>	110/495
<i>Vignoble de Réveur, Reising, Alsace</i>	160/790
<i>Domaine Rolet, Savagnin, Jura</i>	155/695

RED WINE

<i>NV Art de France, Merlot/Syrah, Languedoc</i>	110/495
<i>Franck Baltazhar, Côte du Rhône</i>	145/700
<i>Jérôme Arnoux, "Tradition", Pinot Noir</i>	150/735

ROSÉ WINE

<i>Art de France, Grenache-Cinsault, Languedoc</i>	110/495
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CRÉMANT & CHAMPAGNE

<i>Crémant de Loire</i>	115/595
<i>Andre Musssy, Bdb, Champagne</i>	155/895

<i>NV Bourgeois Diaz, BD'3C</i>	1100
<i>2017 Bourgeois Diaz, BDM</i>	1300
<i>2007 Tattinger, Comdes de Champagne, Bdb.</i>	3990

AVEC

ROM

<i>Plantation Grande Reserve, Barbados</i>	26/cl
<i>Plantation Original Dark</i>	26/cl
<i>Plantation 3 Stars White</i>	26/cl
<i>Plantation Xaymaca Special Dry</i>	30/cl
<i>Plantation Jamaica 2005</i>	32/cl
<i>Plantation Panama 2004</i>	32/cl
<i>Plantation Trinidad 2005</i>	32/cl
<i>Plantation Isle of Fiji</i>	32/cl
<i>Plantation Vintage Fiji 2005</i>	60/cl
<i>Plantation Pineapple</i>	38/cl
<i>Plantation XO 20th Anniversary, Barbados</i>	38/cl
<i>Plantation OFTD 69%</i>	48/cl

SINGLE CASK

<i>Plantation Guyana 2008</i>	65/cl
<i>Plantation Barbados 7y</i>	55/cl
<i>Plantation Barbados XO</i>	60/cl
<i>Plantation Panama 8y</i>	55/cl
<i>Plantation Panama 12y</i>	60/cl

TEQUILA

<i>Don Julio Blanco</i>	30/cl
<i>Don Julio Reoisado</i>	32/cl
<i>Don Julio Anejo</i>	36/cl
<i>Don Julio 1942</i>	75/cl

AVEC

WHISKEY

<i>Tullamore, Blended Irish</i>	26/cl
<i>Famous Grouse, Blended Scotch</i>	26/cl
<i>Makers Mark, Bourbon Kentucky</i>	26/cl
<i>Bulleit Bourbon, Kentucky</i>	26/cl
<i>Juvenis Bourbon, Gotland</i>	30/cl
<i>Isle of Lime, Ullahau</i>	40/cl
<i>Isle of Lime, Kyllaj</i>	45/cl
<i>MacAllan 12y, Single Malt Scotch</i>	32/cl
<i>Ardbeg Uigeadail</i>	48/cl
<i>Laphroaig, Single Malt Scotch</i>	30/cl
<i>Glenmorangie 10y, Single Malt Scotch</i>	35/cl
<i>Highland Park 18y, Single Malt Scotch</i>	55/cl

Cognac

<i>Pierre Ferrand Ambre</i>	30/cl
<i>Ferrand, 10 Générations 1:er Cru</i>	43/cl
<i>Pierre Ferrand Selectrion Des Agnes</i>	86/cl

Calvados

<i>Daron Fine</i>	28/cl
<i>Boulard Grand Selection</i>	26/cl
<i>Boulard XO</i>	34/cl

GRAPPA/ MARC

<i>Luce Grappa Invecchiata</i>	36/cl
<i>Castelgiocondo Grappa</i>	44/cl
<i>Eau De Vie Marc Du Clos Des Goisses</i>	38/cl