

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

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THE PEACH

Monkey Shoulder Whiskey, Aperol, Peach

Lemon, Agave, Peachy Bulldog PA

159 // Tropical, Rich

ST MAGGIE

José Cuervo Reposado, ST Germain, Lime

Jalapeño, Cucumber Salt

159 // Sour, Refreshing, Spicy

LE SPRITZ

Cinzano Bianco, Pear, Aperol

Sweet Lemon, Bubbles, Orange

159 // Fizzy, Fresh

STAFVA DAQUIRI

Plantation Xaymaca, Green Chartreuse, White Cacao,

Ginger, Lime, Blood Orange

159 // Sour, Boozy, Fresh

** Contains eggwhite*

*** Contains milk protein*



PEACHY

MY BUDDY RAZZ

*Hendricks Gin, Boge Razzberry, Bergamotto
Lemon, Grenadine, Peychaud**

159 // Sour, Fruity

TIKI NO.5

*Plantation 3stars, Pineapple, Aperol, Coconut,
Lime, Cinnamon & Vanilla*

165 // Boozy, Tropical, Fruity

CALEBS COLADA

*Pineapple, White Vermout, Juvenis Bourbon,
Lime, Coconut*

159 // Fresh, Creamy, Tropical

MEDITERRANEAN LEMONADE

*Henrö Dry Gin, Bergamotto, Olive Oil,
Rosemary, Lemon, Mediteranean Tonic*

159 // Fresh, Salty, Funky

** Contains eggwhite*

*** Contains milk protein*



MY BUDDY RAZZ

GOTLAND GT

Hellströms Gin, Red Apples

Thyme, Lemon, Dry Tonic

165 // Fizzy, Fresh

NEGRONI

Gotlands Ginfabriks Gin, Campari

Sweet Vermouth, Orange

155 // Bitter, Sweet, Sipper

OLD FASHIONED

Bulleit Bourbon, Plantation OFTD

Maple Syrup, Orange Zest, Bitters

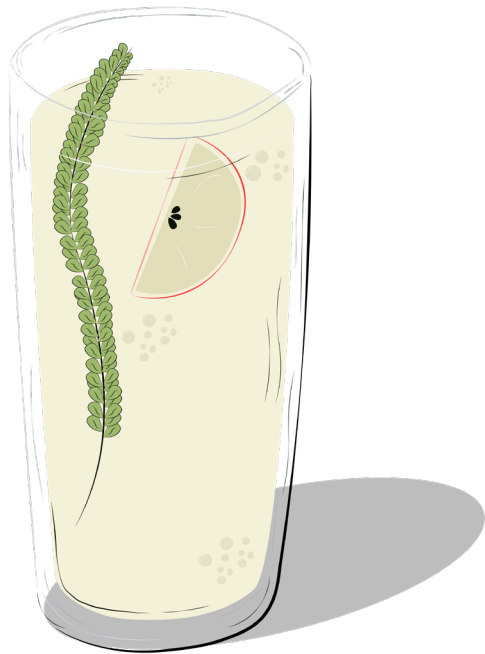
159 // Boozy, Sipper

LOLA PALOMA

Lime, Ginger, Jalapeno, Pink Grapefruit Soda

Cucumber Salt

85 Non Alcoholic // Fruity, Refreshing



GOTLAND GT

BEER, CIDER & NON ALCOHOLIC

DRAFT

<i>Melleruds pilsner</i>	75
<i>Wisby Lager</i>	88
<i>Peachy Bulldog, PA</i>	90
<i>Southern Bulldog, IPA</i>	90
<i>Summer Bulldog, PA</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>	99

CIDER

<i>Briska Demi-Sec</i>	70
<i>Cidré Apple</i>	75

NON ALCOHOLIC

<i>Läsk</i>	40
<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>	<i>115/495</i>
<i>Basserman-Jordan, Riesling Trocken / Pfalz.</i>	<i>140/595</i>
<i>2019 Domaine de La Croix St - Laurent, Sancerre</i>	<i>160/720</i>

RED WINE

<i>NV Art de France, Merlot/Syrah, Languedoc</i>	<i>115/495</i>
<i>2020 Domaine Santa Duc, Les Quatre Terre Côte du Rhône, France</i>	<i>150/650</i>
<i>2021 Château La Baronne, Juste Le Rouge, Sud-Ouest, France</i>	<i>150/650</i>

ROSÉ WINE

<i>Art de France, Grenache-Cinsault, Languedoc</i>	<i>115/495</i>
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CRÉMANT & CHAMPAGNE

<i>Crémant de Loire</i>	<i>115/595</i>
<i>Andre Musssy, Bdb, Champagne</i>	<i>155/995</i>
<i>NV Bourgeois Diaz, BD'3C</i>	<i>1100</i>
<i>2017 Bourgeois Diaz, BDM</i>	<i>1300</i>
<i>2007 Tattinger, Comdes de Champagne, Bdb.</i>	<i>3990</i>

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 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

Cognac

<i>Pierre Ferrand Ambre</i>	30/cl
<i>Ferrand, 10 Générations 1:er Cru</i>	43/cl
<i>Pierre Ferrand Selection Des Agnes</i>	86/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
<i>Johnnie Walker Blue Lable</i>	109/cl

Calvados

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

GRAPPA/ MARC

<i>Grappa Gubben, Morelli e Figlio</i>	26/cl
<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

BARSNACKS

CHEESE

15:00-22:00

SNACKS

55/ PIECE

WRÅNGBÄCK

CLASSIC SWEDISH

HARD CHEESE

VACHEROUSSE

D' ARGENTAL

CREAMY CHEESE FROM

SOUTHERN FRANCE

FOURME

D' AMBERT

MILD BLUE CHEESE

FROM FRANCE

ASK YOUR WAITER WHAT THE

CHEESES OF THE WEEK ARE

BESIDE THESE THREE

ALMONDS 65

SALTED & ROASTED

SPANISH ALMONDS

Ö-CHIPS 49

CRISPS FROM THE ISLAND

FLAVOURED

WITH SEASALT, OLIVE &

WILD GARLIC

OLIVES 55

HOUSE MARINATED OLIVES

LÖJROMS CHIPS

220

SALTED CHIPS, CAVIAR,

CRÈME FRAÎCHE, RED ONION

& DILL

FRENCH FRIES 59

CLASSIC FRIES SERVED WITH

AIOILI

