

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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SIGNATURE COCKTAILS

 **RAZZBERRY** 165

HERNÖ DRY GIN, BOGE BRÄNNERI RASPBERRY, PUNSCH, MILK,
FERMENTED RASPBERRIES,
SICHUAN PEPPER
RED BERRIES, PEPPER

 **AMPHORA** 165

BOULARD CALVADOS, AMBRÉ, AMPHORA YEAST COX ORANGE &
GLOSTER APPLES, ROSEMARY,
GOTLAND HONEY, CO2
FIZZY AUTUMN APPLES

 **JUNIPER** 160

MEZCAL, AMARETTO, CHERRIES, JUNIPER, THYM,
ORANGE BLOSSOM, AGAVE, SALT
FLORAL AND A LITTLE BIT BOOZY

 **GRANITA** 150

ST GERMAIN, BASIL, TROCKEN RIESLING,
TOUR DE FRUKT
CRISPY AND FRESH (DESSERT)

 **TIKI** 160

PLANTATION XAYMACA, MONKEY SHOULDER, GREEN
CHARTREUSE, PEACH, PINEAPPLE, LIME ORGEAT
BOOZY AND TROPICAL

SIGNATURE COCKTAILS

GOOSEBERRY 165

VODKA, ITALICUS, CHARDONNAY, SAUVIGNON BLANC, PEAR,
BERGAMOTT, CHAMPAGNE PICKLED GOOSEBERRY
ELEGANT, HERBAL,

MALVA 160

AKVAVIT, LUXARDO MARASCHINO, LIMONCELLO,
BLACKCURRANTS, LEMON GRASS, MALLOW, CAVA
SO FRESH, SO CLEAN

TONKA 170

PIERRE FERRAND COGNAC AMBRÉ, ANTICA
FORMULA, BANYUN, YUZU, TONKABEAN,
GRAPEFRUIT BITTERS
VINOUS, AROMATIC, FULL-BODIED

POPCORN 160

BOURBON, MADEIRA, POPCORN, SALTED CARAMEL,
CONDENSED MILK, CREAM, CHOCOLATE
SWEET AND SALTY CARAMEL

THE RAZZBERRY 85

FERMENTED RASPBERRIES, GRAPEFRUIT SODA, THYME
SOUR, FRESH - NON ALCOHOLIC

THE BLACKCURRANT 85

BLACKCURRANTS, RUSSCHIAN, BASIL
SOUR, FRESH - NON ALCOHOLIC

CLASSIC COCKTAILS

 **NEGRONI** 160

GOTLANDS GINFABRIK “BOLAGET”,
CAMPARI, ANTICA FORMULA, ORANGE

 **“MAKE IT A SBAGLIATO”** 150

CAMPARI, ANTICA FORMULA,
SPRAKLING WINE, ORANGE

 **OLD FASHIONED** 165

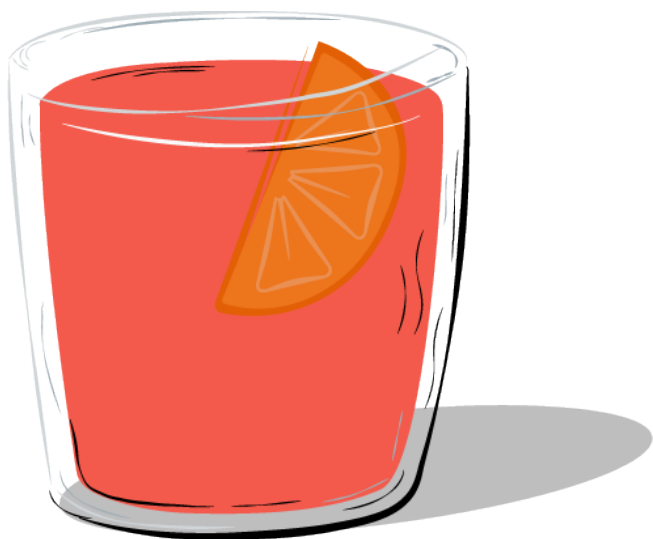
BULLEIT BOURBON, MAPLE SYRUP,
ANGOSTURA BITTERS, ORANGE ZEST,
MARASCHINO CHERRY

 **DILLED DRY MARTINI** 165

HERNÖ DRY GIN, NOILLY PRAT,
ORANGE BITTERS, DILL OIL

 **MANHATTAN** 165

BULLEIT RYE, ANTICA FORMULA,
ANGOSTURA BITTERS, MARASCHINO CHERRY



NEGRONI

CLASSIC COCKTAILS



BOLAGETS GT 165

GOTLANDS GINFABRIK “BOLAGET”,
LEMON, ORANGE, THOMAS HENRY DRY TONIC



FRENCH GIMLET 155

HELLSTRÖM GIN, ST GERMAIN,
LIME CORDIAL



SIDECAR 160

PIERRE FERRAND AMBRÉ COGNAC,
DRY CURAÇAO, LEMON, SUGAR, ORANGE



RAMOS GIN FIZZ 160

HERNÖ OLD TOM, CITRON, LIME,
CREAM, ORANGE BLOSSOM,
EGGWHITE, SODA WATER



BOLAGETS FRENCH 155

HENDRICK'S GIN, SALMBERRY, MALLOW,
LEMON, SUGAR, CAVA



PASTIS 70

20ML PASTIS
SERVED WITH STILL OR SPARKLING WATER



BOLAGETS 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>	75
<i>Cidré Apple</i>	80

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

RED WINE

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

ROSÉ WINE

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

<i>Crémant de Loire</i>	115/595
<i>Andre Musssy, Bdb, Champagne</i>	155/995
<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 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

FOOD & SNACKS

OLIVES 55

HOUSE MARINATED OLIVES

ALMONDS 65

SALTED AND ROASTED SPANISH MARCONA ALMONDS

Ö-CHIPS 50

THREE FRENCH CHEESES

SERVED WITH CRISP BREAD AND FIG MARMALADE

STEAK TARTARE 170

CAPERS, ONION, LOVAGE, CHILI, CHIVE MAYONNAISE, POMMES ALLUMETTE

CHÈVRE CHAUD (V) 155

TOAST, ROSEMARY HONEY, WALNUTS, SALAD

CRAYFISH SOUP 165

CREAM CHEESE, CUMIN, CUCUMBER, KOHLRABI, DILL, RYE CRUMBLE

TARTE FLAMBÉE (V) 155

CREAM CHEESE, CARAMELIZED ONION, KALE, CHANTERELLES, COMTÉ

STEAMED OMELETTE 160

CORN, CHANTERELLES, SMOKED PORK, TARRAGON, RED ONION

FRIED VEAL SWEETBREAD 170

TRUFFLE, LEMON, PARMESAN, SEMOLINA, PARSLEY OIL

PORK- OCH DUCK LIVER TERRINE 175

SOURDOUGH BREAD & ONION MARMALADE