



## Paris Tap Takeover

Pint (40cl) 100kr \* Demi (27cl) 80kr



Brassée à Paris  
Bue à Paris

**ORIGINALE - PALE ALE 5.8%** A PARISIAN INTERPRETATION ROUND, SPICY BELGIAN BEERS & AMERICAN PALE ALES. CITRUS AROMAS MINGLE WITH SWEET MALT & A HINT OF CORIANDER. GOLDEN & FRUITY WITH A PLEASANT BITTER FINISH.

**BLANC BEC - WHEAT 5.8%** PALE, CLOUDY, GOLDEN, DRY HOPPED WHEAT BEER. FRESH WITH HINTS OF YELLOW FRUITS LIKE PEACH, APRICOT, & PINEAPPLE. A DRY, REFRESHING FINISH.

**VERTIGO - IPA 6%** A COMPLEX IPA WITH A DISTINCTIVE CARAMEL FLAVOR & A RED/AUBURN COLOR. FRUITY NOSE WITH HINTS OF PASSION FRUIT & STRAWBERRY. SILKY TEXTURE WITH BALANCED, DRY, BITTER, & FRAGRANT FINISH.



**AUX ANTIPODES - SESSION IPA 4.8%** THE HOPS USED ARE A BLEND OF NELSON SAUVIN FROM NEW ZEALAND AND VIC VIC FROM AUSTRALIA. THIS BEER PRODUCES AN EXPLOSION OF TROPICAL FRUITS, GRAPES, LEMONS, & PINE. A COMPLEX SESSION IPA.

**À L'OUEST - PALE WHEAT ALE 4.7%** FLORAL, FRUITY, & FRESH.

**DENISE - PALE ALE 5.5%** GOLDEN WITH COMPLEX AROMAS DOMINATED BY CITRUS & A BALANCED BITTERNESS. THIS RECIPE IS A VARIATION OF OUR FIRST BEER: LA LEVALLOISE.

**CITRA GALACTIQUE - IPA 6.5%** EXPLOSIVE NOTES OF LEMON & TROPICAL FRUIT WITH A DECREASING BITTERNESS & A DRY FINAL TOUCH.

**SMOKE ON THE WATER - SMOKED 6%** COMPOSED OF THREE TRADITIONAL MALTS: PILS FOR ACCENTS OF CEREALS & HONEY, MUNICH MALT FOR ITS TOASTY FLAVOR, & RAUCHMALT TO DELIVER ELEGANT NOTES OF SMOKED BEECH.

**PORTE DORÉE - AMBER ALE 5.2%** BREAD & CARAMEL FLAVORS COMBINE WITH A HOPPY BLEND OF SPICY, LEMONY NOTES TO MAKE THIS A COMPLEX & BALANCED BEER. A TRIBUTE TO SAN FRANCISCO & THE GOLDEN GATE BRIDGE.

**IMPERIAL BROWN STOUT - BARREL AGED STOUT 9%** NOTES OF ESPRESSO & CHOCOLATE, AROMAS OF VANILLA, OAK, & COCONUT. AGED FOR 8 MONTHS IN WILD TURKEY BOURBON BARRELS.

### ALSO ON TAP

**BREWING KÖLTUR - RUSTY REVOLVER COCKTAIL SOUR SAISON 6%** BITTER, SMOOTH, SLIGHTLY ORANGEY, WITH A STRONG FLAVOR OF CRUSHED COFFEE BEANS. YOU CAN CALL IT A COFFEE SAISON! (SWEDEN)

100 | 80

**7 FLELL/BORG - ØLUR OLDUR ALEUR 8.5%** DARK HAZY AMBER WITH AROMAS OF HAZELNUT, VANILLA, MALT, CARAMEL, CHERRIES. TASTES SWEETLY OF HONEY WITH A PLEASANT BITTERNESS. (NORWAY / ICELAND)

120 | 90

**= FLIGHT OF 5 =**  
OUR CURATED TAP SAMPLER (5 X 10CL)  
SERVED WITH HOUSEMADE NUTCRAFT ALMONDS OR KALAMATA OR SMOKED OLIVES - **200**

## ::: ALE - WIT :::

**NKB/ÖLGÄRIS - FIR FOX SAKE RED ALE 5,2%** RICH AMBER ALE WITH DEEP CARAMEL MALT BASE & NOTES OF STONE FRUITS & PINE. (SWEDEN) **85**

**ÖPPIGÅRDS - NEW SWEDEN IPA 6,6%** A HOPPY, JUICY, TROPICAL, LOW BITTERNESS, NEW ENGLAND IPA WITH FLAVORS OF PINEAPPLE & STONE FRUIT. (SWEDEN) **95**

**VEDETT - EXTRA BLOND 5,2%** STRAW COLOURED PREMIUM PILSNER, SMOOTH, MALTY, WITH BALANCED HOPS, LINGERING FRUITINESS, SUBTLE NOTES OF VANILLA, AND A SLIGHTLY BITTER AFTERTASTE. **75**

**961 - LEBANESE PALE ALE 6,3%** BASED ON AN ENGLISH IPA, THIS BEER IS BREWED WITH LEBANESE SPICES LIKE ZA'ATAR (WILD THYME), SUMAC, CHAMOMILLE, SAGE, ANISE & MINT. GOES PERFECTLY WITH OUR HUMMUS PLATE! (LEBANON) **95**

## ::: FOLKÖL - ALKOHOLFRI:::

**SIGTUNA BRYGGHUS - N.A.P.A. NONALCOHOL PALE ALE 0,5%** (SWEDEN) **70**

**HANTVERKSBRYGGERI - BONDEN 3,5%** LIGHT, MALTY ALE WITH INSPIRATION FROM ENGLISH MILD ALE. IT HAS A NICE SWEET TASTE WITH HONEY TONES, WHICH IS BALANCED BY A PLEASANT TOUCH IN THE AFTERTASTE. (SWEDEN) **70**

