

Spirit..... CL

Rum

Ron Zacapa 23 Y.O, Guatemala.....	49
Ron Zacapa Reserva Limitada 2015, Guatemala.....	64
Ron Zacapa Royal, Solera Gran Reserva Especial, Guatemala.....	175
Ron Barcelo Gran Anejo, Dominican Republic.....	31
2002 Bristol Classic Rum, Nicaragua,.....	38
Karukera 2000, Fût d'Yquem, Guadeloupe.....	195
Gosling's Old Rum, Bermuda.....	45

Whiskey/Whisky

Chivas Regal, Blended, Scotland.....	33
Johnnie Walker, Gold Label, Blended, Scotland.....	45
Johnnie Walker, Blue Label, Blended, Scotland.....	85
Lagavulin 16 Islay, Scotland.....	42
Lagavulin, 25 Y.O, 200th Anniversary Edition.....	495
Dalmore 15 Highland, Scotland.....	49
Mortlach 18, Speyside Scotland.....	123
The Glenlivet 12, Speyside, Scotland.....	35
Talisker 10, Isle of Skye, Scotland.....	36
Talisker Skye, Isle of Skye, Scotland.....	36
Jura Prophecy, Scotland.....	49
Port Charlotte, Islay, Scotland.....	42
Clynelish, Select Reserve 2nd Edition, Coastal Highland.....	295
Auchentoshan 12 Y.O, Lowland, Scotland.....	34
Jameson 18 Master Select, Ireland.....	55
Buffalo Trace, Kentucky, USA.....	30
Four Roses Single Barrel, Kentucky, USA.....	32
Woodford Reserve, Kentucky, USA.....	34
Gentleman Jack, Tennessee, USA.....	33
Jack Daniels Single Barrel, Tennessee, USA.....	37
Eagle Rare, Single Barrel, Bourbon, USA.....	38
W.L. Weller, Special Reserve, Bourbon, USA.....	31
George T. Stagg, Kentucky Straight Bourbon, USA.....	145
Pappy Van Winkle's Family Reserve 20 Y.O, Kentucky, USA.....	99
Van Winkle 12 Y.O, Kentucky, USA.....	53

Tequila/Mezcal

Don Julio Blanco, Jalisco, Mexico.....	41
Olmecca Altos Repesado, Jalisco, Mexico.....	31
Arette Añejo, Jalisco, Mexico.....	38

Cognac/ Brandy/Armagnac/Fine

Martell VS.....	32
Braastad XO.....	39
Martell Cordon Bleu.....	70
Delamain XO, "Pale & Dry.....	54
Delamain, Réserve del la Famille.....	260
Hine Antique XO.....	92
La Chablisienne, Vielle Fine de Bourgogne.....	45
Roulot, Fine Bourgogne.....	56
Roulot, Marc Bourgogne.....	56
DRC, 1993, Fine Bourgogne.....	255
Gran Duque d'Alba, Solera Gran Reserva.....	46
Gilles Lhoste d'Eyssac, Hors d'age, Armagnac.....	49

Calvados

Busnel V.S.O.P.....	30
Boulard X.O.....	38
La Maraude, Pays d'Auge.....	35
Domaine de la Galotière, Pays d'Auge.....	40
Dupont, Pays d'Auge 1977.....	85

Grappa / Eau de Vie

Cumaro, Di Rosso Conero.....	36
2006 Bertha, Rocavino.....	90
L. Morreli & Figlio.....	32
Gaja, Barbaresco.....	47
Jacopo Poli, Amarosa di Settembre.....	51
Jacopo Poli, Torcolato.....	41
San Leonardo, Grappa Stravecchia.....	55
Parusso, Grappa di Barolo, Bussia.....	55
Nonino, Merlot.....	45
Dellavalle, Sauternes 2002.....	87
Brana, Framboise / Poire / Prune.....	44

Dessert

Ost.....	50 /bit
Cheese	

Tiramisù.....	107
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Crème brûlée.....	117
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Färska bär med fläder, vit choklad, pistagenötter

och vaniljglass.....	120
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Fresh berries with elderflower, white chocolate,
pistachio and vanilla ice cream

Persikokräm med mandelbiskvier och vaniljglass.....	135
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Cream of peach with almond macaroons and vanilla ice cream

Glasskula.....	40
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Scoop of gelato

Hasselnöt / Pistage / Vanilj / Choklad / Salt karamell

Hazelnut / Pistachio / Vanilla / Chocolate / Salty Caramel

Sorbetkula.....	40
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Scoop of sorbet

Mango-Passion / Hallon / Citron

Mango-Passion / Raspberry / Lemon

Sweet wines

Italy

2009 Armando Parusso, Parüss, Piemonte 1/2.....	690
2016 Braida, Moscato d'Asti, Piemonte.....	80/370
2009 Tommasi, Passito, Monte Croce, Veneto.....	120/550
2013 Corte Giara, Recioto della Valpolicella, Veneto.....	120/590
2007 Castello di Brolio, Vin Santo del Chianti Classico 50cl....	820

France

2013 Château du Seuil, Cerons.....	105/590
2009 Château Guiraud, Sauternes 1/2.....	1190
2002 Château Suduiraut, Sauternes 1/1.....	1090
2000 Lur Saluces, Chateau d'Yquem, Sauternes 1/2.....	4750

Austria

2012 Tschida, Auslese, Burgenland.....	90/450
2011 Kracher, Eiswein, Burgenland.....	850
2012 Kracher, # 6, Trockenbeerenauslese, Burgenland.....	990

Hungary

2013 Royal Tokaji, 5 Puttonyos, Tokaji.....	115/700
2007 Royal Tokaji, Essencia, Tokaji.....	8 500
2006 Szepsy, 6 Puttonyos, Tokaji.....	1690

Portugal/Spain

Quinta do Vallado, 10 Years Old Tawny.....	120/750
2001 Quinta do Noval, Silval Vintage Port 1/1.....	990
2000 Graham's, Vintage Port 1/1.....	1590
1988 Fonseca, Guimaraens, Vintage Port 1/2.....	990
Cossart Gordon, 10 Years Old Malmsey, Madeira.....	80/750
Alegria, Manzanilla 1/2.....	350
Williams Humbert, Don Guido PX 20 YO 1/2.....	450
1986 Toro Albalã, Don PX Gran Reserva 1/2.....	90/450

New Zealand

2012 Seifried Estate, Sweet Agnes Riesling.....	110/490
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Boozy

Sazerac

Four roses Single Barrell, Absinth, Suger and Peychaud's bitter. Som claim it is the oldest known American Cocktail, with origins in pre-civil war New Orleans. It's a wonderfull mix of Spirits that linger on the pallet.

Cocktail

Angel face

Beefeater Gin, Busnel V.S.O.P Calvados and Abricot Liqueur. A sweet and Deceptively strong cocktial from Harry Cradocks "Savoy Cocktail Book" 1930.

Cocktail

Perfect Black manhattan

Four Roses Single Barrell, Italian Amaro and Dry Vermouth. This is a twist on a twist based on the classic Manhattan Cocktail from the middle of the 1800's. This is our own version which is quite strong, but full of orange flavors

Cocktail, Taverna Brillo's own recipe

Godfather

Four Roses Single Barrell Bourbon, Morelli Amaretto della Torre & bitters.

Old fashion style cocktail from the swinging 60's, often made with scotch but we prefer it with Single barrel bourbon.

Lowball

Italian

Negroni

Beefeater Gin, Carpano classico and Campari. The Negroni takes its name from Count Camillo Negroni and sometime between 1919 and 1921.

Lowball

Americano

Sweet vermouth, Campari and soda.

It was originally known as the "Milano-Torino" because of its ingredients, Campari from Milan and Cinzano from Turin. The cocktail was first served in creator Gaspare Campari's bar, Caffè Campari, in the 1860s.

Lowball

Bellini / 127:-

White peach and Prosecco

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice. Because of its unique pink color, which reminded Cipriani of the color of the toga of a saint in a painting by artist Giovanni Bellini, he named the drink the Bellini.

Rue de Rivoli

Beefeater Gin, Pernod, Lemon, Orange, Suger and bitter. A lactose intolerant's take on the classic Ramos Gin Fizz, invented by a lost bartender on the streets of Paris while walking around sipping Pernod and enjoying what pleasures life has to offer.

Sweet an Sour

Brillo Sour

Beefeater Gin, Barolo Chinato, Lemon, Orange and suger. Our take on a classic sour, A pleasant blend of Gin, Barolo Chinato and orange. Together they give the perfect amount of the "Italian flavor"

Cocktail, Taverna Brillo's own recipe

Brillo Mule

Stolichnaya Vodka, lime, sugar, ginger, white peach, soda & nutmeg. A fresh version of a classic Moscow Mule.

Lowball, Taverna Brillo's own recipe

Not another Amaretto Sour

Nardini Mandorla Grappa, Lemon, sugar

An up take on the "Amaretto Sour" which is based on almond flavored Grappa instead of the Classic amaretto. This gives it a little more bite but still keeps the classic sweet and sour elements.

Cocktail, Taverna Brillo's own recipe

Sloe Gin Fizz

Sloe Gin, Beefeater Gin, Lemon, Suger and soda.

The Fizz became widely popular in America between 1900 and the 1940's especialt in the town of New Orleans.

Highball

Bourbon Peach Smash

Four Roses Single Barrell, Peach liqueur, Mint, Lemon and suger

The "Smash" is one of the must have drinks during the night with a mix of Bourbon, fruit and mint served in a classic Mint Julep cup, gives this cocktial the looks and taste of the American south.

Lowball

Hot drinks

Caribbean Coffee

Ron Barcelo, muscovado sugar, Coffee, cream & fresh nutmeg.

This sweet and spicy coffee cocktail is perfect after a good meal.

Taverna Brillo's own recipe

House Toddy

Busnel V.S.O.P, Campari, local applecider & Honey

This warm, sweet and spicy toddy will help you get thru these colder times of the year.

Taverna Brillo's own recipe

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