

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

149kr // Tropical, Rich

BEAT THE BEET

Vodka, Beetroot, Pear, Ginger

*Lemon, Thyme **

149kr // Fruity, Rich

CARIBBEAN STORM

Plantation Dark Rum, Velvet Falernum

*Lime, Ginger Root, Mint, Soda **

145kr // Refreshing, Fizzy

SAYONARA

Calvados, Amaro Montenegro, Cynar, Bitters

145kr // Stiff, Sipper

** Contains eggwhite*



PEACHY

MY BUDDY RAZZ

Citadelle Gin, Boge Razzberry, Bergamotte

*Lemon, Grenadine, Peychaud **

145kr // Sour, Fruity

ACROSS THE POND

Aperol, Bergamotte, Malfy Con Aranciata

Luxardo Maraschino, Lemon, Bubbles

140kr // Fizzy, Light

ST MAGGIE

Caszabel Reposado, ST Germain, Lime

Jalapeño, Cucumber Salt

149kr // Sour, Refreshing, Spicy

TIKI N3

Bolaget Plantation Blend, Green Chartreuse

Coconut, Lime, Demerara Syrup, Mint

155kr // Tropical, Fruity

** Contains eggwhite*



MY BUDDY RAZZ

GOTLAND GT

Hellströms Gin, Apples, Thyme

Lemon, Dry Tonic

155kr // Fizzy, Fresh

NEGRONI

Citadelle Gin, Campari

Bolagets Vermouth Blend, Orange

145kr // Bitter, Sweet, Sipper

OLD FASHIONED

Bulleit Bourbon, Plantation OFTD

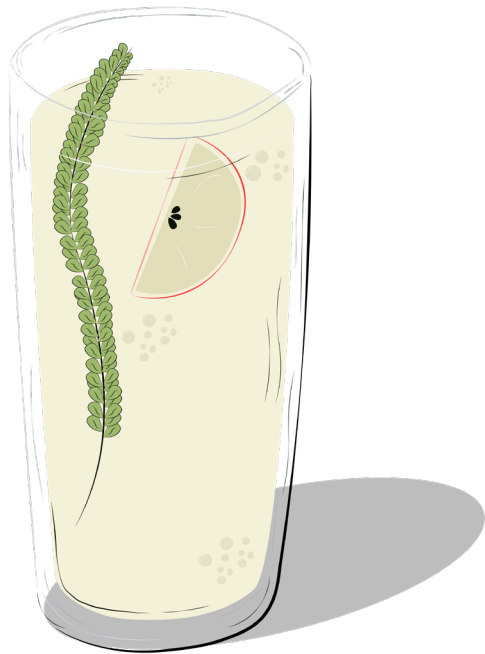
Maple Syrup, Orange, Bitters

155kr // Boozy, Sipper

DRY MARTINI

Tanqueray Ten, Dry Vermouth, Olive, Lemon

155kr // Boozy, Fresh, Sipper



GOTLAND GT

BEER, CIDER & NON ALCOHOLIC

DRAFT

<i>Melleruds pilsner</i>	65
<i>Wisby Pils</i>	75
<i>Wisby Lager</i>	75
<i>Peachy Bulldog, PA</i>	82
<i>Souther Bulldog, IPA</i>	85
<i>St Hans</i>	90

BOTTLE

<i>Sol</i>	70
<i>Daura Damm, Gluten free</i>	70
<i>Wisby Kloster</i>	75
<i>Wisby Stout</i>	75
<i>Wisby Weisse 50cl</i>	90

CIDER

<i>Briska, 33cl</i>	68
<i>Galipette, 33cl</i>	72
<i>Topa Poire, 33cl</i>	95

NON ALCOHOLIC

<i>Läsk</i>	35
<i>Wisby lager</i>	65
<i>Easy Rider</i>	65
<i>Galippette</i>	65
<i>Mocktail</i>	85

WINE, CRÉMANT & CHAMPAGNE

WHITE WINE

<i>Art de France, Chardonnay/Sauvignon B, Languedoc</i>	105/420
<i>Kuentz Bas, Riesling, Alsace</i>	155/600

RED WINE

<i>NV Art de France, Merlot/Syrah, Languedoc.</i>	105/420
<i>Roger Champault, Pinot noir, Loire</i>	165/640
<i>Chancelle Saumur, Cabernet F, Loire</i>	165/640

ORANGE WINE

<i>Artisan, Grewürztraminer/Pinot Gris, Alsace</i>	165/640
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ROSÉ WINE

<i>Art de France, Grenache-Cinsault, Languedoc</i>	105/420
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CREMANT & CHAMPAGNE

<i>Cremant de Loire</i>	105/495
<i>Andre moussy, Bdb, Champagne</i>	149/895

<i>NV Brut Reservé Tattinger, Champagne</i>	1225
<i>NV Bourgeois Diaz, BD'3C</i>	1100
<i>2017 Bourgeois Diaz, BDM</i>	1300
<i>NV Tattinger, Nocturne Sec</i>	1600
<i>2007 Tattinger, Comdes de Champagne, Bdb.</i>	3990

AVEC

ROM

<i>Plantation Grande Reserve, Barbados</i>	26/cl
<i>Plantation 3 Stars White</i>	26/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 Isle of Fiji 2005</i>	38/cl
<i>Plantation Peru 2004</i>	38/cl
<i>Plantation Pineapple</i>	38/cl
<i>Plantation XO 20th Anniversary, Barbados</i>	38/cl
<i>Plantation Vintage Fiji 2005</i>	60/cl
<i>Plantation Overproof 69%</i>	48/cl
<i>Plantation Guyana 1990</i>	140/cl

SINGLE CASK

<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
<i>Plantation Belize XO</i>	55/cl
<i>Plantation Guatemala XO</i>	55/cl
<i>Plantation Belize 2009</i>	55/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

GRAPPA

<i>Stavecchia</i>	26/cl
<i>Sibona Port Wood</i>	35/cl
<i>Marolo Barbaresco</i>	45/cl

AVEC

WHISKEY

<i>Tullamore, Blended Irish</i>	26/cl
<i>Famous Grouse, Blended Scotch</i>	26/cl
<i>Isle of Lime, Tjaukle</i>	40/cl
<i>Isle of Lime, Kutkälldu</i>	45/cl
<i>Isle of Lime, Vardbjärg</i>	45/cl
<i>MacAllan 12y, Single Malt Scotch</i>	32/cl
<i>Ardbeg 10y, Single Malt Scotch</i>	32/cl
<i>Ardbeg Uigeadail</i>	48/cl
<i>Laphroaig, Single Malt Scotch</i>	30/cl
<i>Laphroaig Quarter Cask, Single Malt Scotch</i>	40/cl
<i>Cragganmore 12y, Single Malt Scotch</i>	35/cl
<i>Glenmorangie 10y, Single Malt Scotch</i>	35/cl
<i>Talisker 10y, Single Malt Scotch</i>	35/cl
<i>Highland Park 12y, Single Malt Scotch</i>	35/cl
<i>Highland Park 18y, Single Malt Scotch</i>	55/cl
<i>Makers Mark, Bourbon Kentucky</i>	26/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
<i>Xanté</i>	28/cl

Calvados

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

BAR SNACKS

OYSTERS

CLASSICS 39

*Shallot Vinaigrette, Lemon
Tabasco*

SIGNATURES 49

Lemonsorbet, Salmonroe

MARCONA ALMONDS	65
MARINATED OLIVES	45
SERRANO	110
CHEFS CHOICE OF CHEESE	
SMOKED COD DIP	125
<i>Smoked cod mayo, squid inked rye bread and cured egg yolk</i>	
ZUICCINI CROQUETTES	110
<i>Curry powder and aioli</i>	
SALTED CHIPS WITH ROE	120
<i>Potato chips, sour cream, red onion and salmon roe</i>	
TARTAR TACO	80
<i>Steak tartar, puff pastry, dijon and capers cream shallots, cured egg, gruyère</i>	