

Bar Liu

Bar Liv Snacks

(Served from 17:30)

Olives

Marinated Nocellara olives

85

Spanish Potato Chips

Truffle or Jamon Iberico

54

Roasted Nuts

(Nuts)

85

Oysters

Lemon

(Mollusc)

68 / each

380 / half dozen

750 / dozen

*In case of any allergies, please inform your waiter
We reserve the right to any changes and/or adjustments*

Bar Liv Snacks

(Served from 17:30)

Fyri's Antipasti

Selected charcuteries, cheeses, and olives

(Milk, sulphite, wheat)

285

Pimientos del Padron

Grilled paprika served with flaky salt

129

Calamari

Black aioli and grilled lemon

(Fish, wheat, egg, mustard)

185

Arancini with Truffle (4 pieces)

Deep fried risotto balls with parmesan and truffle

(Milk, egg, mustard, wheat, sulphite, celery)

225

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Bar Liv Pizza

(Served in Bar Liv and as Take-Away)

All our pizzas are prepared on homemade sourdough

Margarita (V)

Tomato sauce, fior di latte, Grana Padano, buffalo mozzarella, semi-dried tomatoes, basil oil

(Wheat, milk)

235

+ Add Serrano 45

Napoletana

Tomato sauce, fior di latte, Grana Padano, anchovies, olives, capers, onions

(Wheat, fish, milk, sulphite)

265

Quattro Formaggi (V)

Sour cream, fior di latte, taleggio, buffalo mozzarella, blue cheese, buckwheat, crispy kale, truffle honey

(Wheat, milk, egg)

270

Salsiccia

Tomato sauce, fior di latte, Grana Padano, grilled pepper, ajvar, chilli oil, rucola

(Wheat, milk)

275

Frutti di Mare

Tomato sauce, fior di latte, Grana Padano, calamari, mussels, scampi, grilled lemon

(Wheat, milk, mollusc, shellfish)

275

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Desserts

(Served from 17:30)

Basque Cheesecake

Blueberries, almond and hazelnut crunch

(Milk, egg, hazelnuts, almonds)

195

Slow Cooked Pear

Mascarpone cream, pistachios, and berry sauce

(Milk, pistachio)

195

Baked Chocolate

Blueberry sorbet, fresh berries, and caramelized white chocolate

(Milk, egg)

195

Something Cheesy

Trio of cheeses, truffle honey and crisp bread

(Milk, wheat)

245

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Cocktails

St. Germain Spritz

Elderflower liqueur, prosecco, soda

169

Mountain Club

(Egg)

Gin, chambord, lemon, sugar

188

Cloud Memories

(Egg)

Hennessy VS, lapponia liqueur, lemon

188

Sidecar

Cognac, cointreau, lemon

188

Raspberry Rascal

(Egg)

Raspberry eau de vie, chambord, lime, sugar

188

Cocktails

Blueberry Brew

Havana Club 7yo, lemon, sugar, blueberry

188

Cloud Hopper

Lapponia, cream, Maker`s Mark

188

Snowflake

Nuet moments toddy, cointreau, cinnamon

188

Hot Drinks

(Hot Drinks may contain milk)

Irish Coffee

Jameson, coffee, sugar, cream

169

Baileys Coffee

Irish cream, coffee, cream

169

Mountain Gift

Nuet moments toddy, spiced rum, cinnamon, grapefruit

169

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Mocktails

Lemonade Spritz

Lemon, cucumber

125

Raspberry Spritz

Raspberry, pineapple, soda

125

Blue Mango

Mango, blueberry, soda

125

Cucumber Dream

Cranberry, pineapple, sugar, cucumber

125

Beer & Cider

(All beers may contain barley or wheat)

Draught 0,4l

Carlsberg

115

Kronenbourg 1664 Blanc

145

Bottle 0,33l

Carlsberg 4,5%

Somersby 4,5%

135

Brooklyn Lager 5,2%

Brooklyn IPA 6,9%

Birra del Borgo Duchessa 5,8%

110

Birra Poretti Premium Lager 5%

Kronenbourg 1664 Blanc 4,5%

To Øl Snuble Juice Session IPA 4,5%

Crabbie's Ginger Beer 4%

135

Avec

(All avec priced per 4cl)

Aquavit

Arvesølvet Aquavit

Lysholm Linie

Arvesølvet Helt klar

155

Hemsedal Aquavit

Nuet Dry Aquavit

169

Bitters

Campari

129

Averna

Branca Menta

Fernet Branca

Jägermeister

139

Gammel Dansk

149

Avec

(All avec priced per 4cl)

Brandy

Barsol Pisco Quebranta

139

Rødtopp Bringebær

142

Calvados

Pere Magloire VSOP

139

Cognac

Hennesy VS

139

Remy Martin VSOP

142

Hennesy VSOP

172

Hennesy XO

Remy Martin XO

418

Avec

(All avec priced per 4cl)

Grappa

Poli Grappa Di Moscato Morbida

139

Malvira Grappa Nebbiolo

162

Liqueur

Amaretto

Bailey's

Cointreau

Frangelico

Galliano

Kahlua

Limoncello

Minttu

Sambucca

Grand Marnier

139

Avec

(All avec priced per 4cl)

Rum

Havana Club 3 y.o.

139

Diplomático Mantuano

Havana Club 7 y.o.

165

Diplomático Reserva Exclusiva 12 y.o.

Plantation 20th Anniversary

Ron Zacapa Solera 23

189

Ron Zacapa XO

284

Diplomático Single Vintage

317

Tequila & Mezcal

Olmecca Blanco

Olmecca Reposado

139

Olmecca Altos Blanco 100% Agave

Olmecca Altos Reposado 100% Agave

Vida Del Maguey Mezcal

174

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Avec

(All avec priced per 4cl)

Whiskey/Bourbon

Famous Grouse

Jameson

Jim Beam

139

Jack Daniel's

149

Bowmore 12 y.o.

Highland Park 12 y.o.

Auchentoshan 12 y.o.

Glenmorangie Original

Laphroaig 10 y.o.

Maker's Mark

169

Ardbeg 10 y.o.

Auchentoshan Three Wood

Bowmore Darkest 15 y.o.

175

Avec

(All avec priced per 4cl)

Whiskey/Bourbon

Eiktyrne Whiskey Quadruple

Eiktyrne Whiskey Machines NAS

Lagavulin 16 y.o.

Mackmyra Skördetid

Michter's Single Barrel Rye

207

Highland Park 18 y.o.

262

Willet

285

Glenmorangie Signet

372

Macallan Fine Oak 18 y.o.

427

Highland Park 25 y.o.

632

Non-Alcoholic

Coca Cola, Coca Cola Zero, Fanta, Sprite
64

Mozell Eplemost
(Sulfite)
64

Thomas Henry Ginger Beer
64

Carlsberg Non-Alcoholic
79

Kronenbourg 1664 Blanc Non-Alcoholic
85

Eira Sparkling Water
62

Burn
75

Coffee & Tea

Coffee

42

Tea

42

Espresso / Double Espresso

45

Americano

46

Macchiato

Cortado

Cappuccino

(Milk)

48

Caffè Latte

(Milk)

52