

Scandinavian Cocktail Experience

Welcome to Röda Huset's curated tasting menu: The Scandinavian Cocktail Experience.

A journey through the flavors and seasonal bounty of the north, the insignia of
Hampus Thunholm and Röda Huset.

The experience takes about an hour and fifteen minutes and
are served to the entire company only.

Wild strawberries & Swedish Punsch

Apple bouillon flavored smen & vinegar poured over fresh herbs

Mountain yogurt flavored with cloudberry from Gnarp

Whey from Lena at Sanda Gårdsmejeri flavored with arctic raspberries from Obbola

Fermented honey

Warm raspberries from Hampus's mother with good cream

550

A warm and special thanks to our partners & farmers:

Roku Gin, Galliano, O.P. Anderson, Tequila Ocho, Linie Aquavit, Maker's Mark, Haku Vodka, Woodford Reserve, Michter's,
Mancino Vermouth, Bareksten, Stureplansgruppen, Lilla Labäck, Bondens Skafferi, Kattviks Trädgårdar,
Rosenträdgården at Österlen & Hampus's mother.

Without you, this menu would be nothing.

Thank you!

Hampus Thunholm



THE WORLD'S
50
BEST
BARS