

Food &  
Beverages

quan

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## Cold dishes

YELLOWTAIL SASHIMI Yellowtail sashimi, ponzusås, jalapenos, koriander.	109:-
TUNA TATAKI Lätthalstrad tonfisk, ponzusås, picklad rödlök.	109:-
BEEF TATAKI Lätthalstrad ryggbiff, söt ingefära, friterad vitlök, soja, vårlök.	109:-
KIMCHI Kryddstark koreansk sallad.	59:-

## Hot dishes

TEMPURA VEGETABLES Tempurafriterade grönsaker, nori, tenzusås.	89:-
SPICY SHRIMP TEMPURA Tempurafriterad räka, kimchiglance, gräslök.	119:-
SHAKE NO SAKE – HALLOUMI Grillad lax, hjärtsallad stekt i rökt smör, sake, soja, syrad rödlök. Halloumi som vegetariskt alternativ.	179:-
GYOZA Stekta och ångade pastaknyten på fläskfärs, rajjusås, rostade jordnötter, vårlök, picklad rödlök.	99:-
BEEF CHEDDAR ROLL Entrecôte-rullad fylld med purjolök, rökt cheddarost, sparris, yakinikusås	109:-
GYU 200G 200g entrecôte, kimchi, yakinikusås, makesallad, jordnötter, böngroddar.	249:-
CHICKEN BAO SLIDER Ångat kinesiskt bröd, friterad kyckling, srirachamajo, rättika, friterad wonton, rödlökspickles. Kan fås med tofu.	89:-
TORI KARA AGE Pankofriterat kycklinglår, tonkatsumajo, yuzu och tryffelmarinerad kålsallad.	129:-
EDAMAME Rostade sojaböner, togarashi.	69:-

## Desserts

CHOCOLATE TRUFFLE Mörk chokladtryffel, sesamfrö, havssalt, vaniljgrädde, maraschinokräm.	49:-
MATCHA BRULEE Creme brulee med smak av grönt te.	79:-
CHOCOLATE FONDANT Chokladfondant med säsongens sorbet.	99:-

# Lunch menu

TODAY'S SPECIAL	110:-
Dagens rätt tillagat på de färskaste råvarorna från köket	
KOREAN RAMEN	115:-
Kryddig ramensoppa, kyckling, kål rödlök, jordnötter	
YUZU SALMON	115:-
Grillad lax, yuzu-miso, ris, salad	
QUAN SOBA	115:-
Stekta nudlar med entrecôte, säsongens primörer, picklad ingefära	
QUAN SOBA – VEGETARIAN	115:-
Stekta nudlar, höstens primörer, picklad ingefära	
SESAME SHRIMP SALAD	120:-
Glasnudelsallad, tempuraräkor, japansk sesamdressing	

# Cocktails

All cocktails 139:-

## WAKŌ

Rum umeshu, light rum, dark rum, falernum, fresh lime juice, sugar syrup, tonka bean.

*Being an old pirates grog recipe this drink is named after japanese pirates called Wakō its short, tart, rummy and yummy.*

## PINK SLIPPER

Gin, masumi umeshu, lemon juice, rose syrup, plum bitters, peychaud's bitters.

*Our homage to the classic from the 80s the japanese slipper, our pink slipper is gin based, medium sour, served long and very refreshing with flavours of plum and rose. NOT slippers!*

## JADE SOUR

Gin, jasmin tea syrup, lemon juice, matcha powder, eggwhite.

*Jade is the green gold of Asia and this medium sour, jasmin flavoured cocktail is the green gold of Quan! And with a healthy measure of matcha powder one could argue its good for you as well!*

## QUAN-COLADA

Light rum, lime juice, coconut cream, red chili, fresh ginger, sugar syrup.

*"If you like piña" then you will love this Asian twist on the 80s classic!*

## PÀO PÀO

Blood peach puree, sugar syrup, lime juice, Veuve cliquot.

*Everybody needs some Pào pào (chinese for bubbles) in their life! Get yours in this luxurious fruity blend topped with veuve cliquot.*

## YUZU CLASSY

Vodka, sake 40%, yuzu juice, sugar syrup, plum bitters.

*Refreshing with clean flavours of yuzu and plum this will soon have all your friends saying "yuzu classy".*

## KYOTO COOLER

Light rum, elderflower liqueur, watermelon, pink pepper, lemon juice, sugar syrup.

*This tall exotic concoction is the perfect way refresh yourself and cool down after a hot day in the sun or overdoing it with the wasabi/chili.*

## TANTŌ

Bourbon, chai tea syrup, cardamom bitters.

*Tantō the short sword that the samurai always carried on their side, So if you fancy yourself a bit of a samurai you should keep this sweet, short and sharp drink by your side at all times.*

## HANA PAWĀ

Gin, violette liqueur, lemon juice, sugar syrup, eggwhite, soda water.

*Hana Pawā is japanese for flower power and this dry medium sour cocktail with beautiful hints of violette is just that!*

## TONKA TANKA

Bourbon, tonka bean syrup, lemon juice, eggwhite.

*Tanka in japanese means "short poem". And this tonka bean flavoured sour is poetry in a glass!*

*"Lemons are yellow Tonka is a bean this drink is the tastiest thing the world has ever seen"*

*- Kevin Danare 2018*

## HARAKIRI

Light rum, green chartreuse, pineapple, lime juice, sugar syrup, cardamom, dash of absinthe.

*Harakiri is a suicide ritual used by the samurai and if u are not cautious with this fruity yet potent concoction then well...*

*However we think there are worse ways to go!*

## KONNICHIWA

Hennessy Cognac VS, dark rum, passionfruit syrup, lime juice.

*Hello! (konnichiwa) Is it me you're looking for?*

*Well if you like medium sour tropical thirst quenching awesomeness and Lionel Richie then yes!*

## ONCE UPON A TIME IN TOKYO

Tequila, gari puree, lime juice, sugar syrup, wasabi powder and salt rim.

*East meets west in this tangy and punchy mix! We have taken well known sushi condiments gari and wasabi from the home of sushi in the east and combined them with tequila and lime from the wild west.*

# For when Buddha is watching

*Virgin cocktails*

## NIRVANA

Passionfruit syrup, lime juice, cranberry juice.

## KARMA IS A...

Blood peach puree, non-alcoholic cava.

## ZEN TIME

Chai syrup, lemon juice, ginger beer.

79:-

## Scotch

Glenmorangie Quinta Ruban

27:-

Glenmorangie Lasanta

28:-

Glenmorangie Nectar

29:-

Glenmorangie 10 y/o

22:-

Auchentoshan 12 y/o

26:-

Macallan Double Cask 12 y/o

29:-

Macallan Rare Cask

95:-

Highland Park 12 y/o

26:-

Ardbeg 10 y/o

29:-

Monkey Shoulder

24:-

## Japanese

Suntory, Hibiki Harmony

32:-

Suntory, Yamazaki 12

36:-

Nikka from the barrel

32:-

Nikka Coffey Grain

29:-

Nikka Coffey Malt

32:-

Nikka 12

29:-

## Umeshu

Masumi, Nagano  
*Japan*

69:-

## Bourbon

Pappy von Winkle 20 y/o

119:-

Pappy von Winkle 12 y/o

69:-

Jefferson Reserve

32:-

Makers Mark

26:-

Makers Mark 46

32:-

American Prairie Reserve

29:-

Blantons

29:-

## Rum

Goslings Old Rum  
*Bermuda*

46:-

Gunroom 2 ports,  
*Origin unknown*

22:-

Plantation Grande Reserve  
*Barbados*

22:-

Zacapa Gran Reserve  
*Guatemala*

32:-

Diplomatico Ambassador  
*Venezuela*

112:-

Diplomático Reserva Exclusiva  
*Venezuela*

32:-

Brugal 1888  
*Dominican Republic*

28:-

Wray & Nephew white overproof  
*Jamaica*

26:-

## Rye Whisky

Bulleit Rye 22:-

## Irish whiskey

Clontarf 22:-

## Cognac

Hennessy VS 24:-

Hennessy XO 74:-

De Luze XO 38:-

Hennessy 250 195:-

Remy Martin Louis XIII 495:-

## Brandy

Suntory XO  
*Japan* 49:-

## Vodka

Grey Goose  
*France* 28:-

Belvedere  
*Poland* 29:-

Stolichnaya Elit  
*Russia* 29:-

Purity Vodka  
*Sweden* 28:-

## Gin

Roku  
*Japan* 29:-

Hendricks  
*Scotland* 26:-

Elephant  
*Germany* 29:-

Monkey 47  
*Germany* 32:-

Gin Sul  
*Germany* 32:-

Aviation  
*USA* 36:-

Haymans Old Tom  
*England* 32:-

Brokers  
*England* 26:-

## Tequila

Corralejo Blanco 26:-

Corralejo Anjeo 29:-

Corralejo Reposado 26:-

1800 Anjeo 27:-

1800 Reposado 27:-

Calle 23 Reposado 27:-

Calle 23 Blanco 22:-

## Akvavit

Linie Akvavit 22:-

## Bitters

Gammeldansk 22:-

Fernet Branca 22:-

## Rosé

Saint Louis de Provence  
*Glass* 89:- *Bottle* 395:-

## Champagne

Veuve Clicquot Brut  
*Glass* 125:- *Bottle* 925:-

Veuve Clicquot Rosé 1095:-

Veuve Clicquot Extra Brut Extra Old 1295:-

La Grande Dame 2006 1795:-

Deutz Brut Classic 925:-

Ruinart Brut 995:-

Ruinart Blanc de blancs 1195:-

Moët Chandon 2006 1195:-

Diebolt Vallois 995:-

Dom Perignon 2009 2495:-

Dom Perignon Rosé 2005 4595:-

Krug Grand Cuvée 2995:-

## Sparkling wine

	<i>Glass</i>	<i>Bottle</i>
Romio Prosecco <i>Italy</i>	79:-	425:-
Richard Juhlin Non Alcoholic <i>France</i>	59:-	295:-

## White wine

	<i>Glass</i>	<i>Bottle</i>
Monthly selection	85:-	389:-
Cloudy Bay, Sauvignon Blanc <i>New Zealand</i>		595:-
Chablis, William Fèvre <i>France</i>		595:-
False Bay Chardonnay <i>South Africa</i>	95:-	425:-
Les Garriques, Sauvignon Blanc <i>France</i>	89:-	395:-
Vicentino, Alvarinho <i>Portugal</i>		525:-
Wachau, Riesling <i>Austria</i>	95:-	425:-
Mikulski, Chardonnay 2015, Bourgogne <i>France</i>		855:-

## Red wine

	<i>Glass</i>	<i>Bottle</i>
Monthly selection	85:-	389:-
Berens, Primitivo <i>Italy</i>	89:-	395:-
False Bay, Syrah <i>South Africa</i>	95:-	425:-
Saint-Irénée, Pinot noir <i>France</i>	105:-	495:-
R Ripasso, Corvina <i>Italy</i>		595:-
Pétalos, Mencia <i>Spain</i>		595:-
Ricossa Barolo, Nebbiolo <i>Italy</i>		665:-
Mikulski, Pinot Noir 2015, Bourgogne <i>France</i>		855:-

## Beer

Asahi super dry draft <i>Japan</i>	59:-
Asahi super dry, bottle 33cl <i>Japan</i>	69:-
Hitachino Red rice, bottle 33cl <i>Japan</i>	89:-
Hitachino Weizen, bottle 33cl <i>Japan</i>	89:-
Hitachino Dai Dai Ipa, bottle 33cl <i>Japan</i>	89:-
Sapporo lager, bottle 33cl <i>Japan</i>	74:-
Moritz 0.0%, bottle 33cl <i>Spain</i>	59:-

## Cider

Galipette Cidre Brut <i>France</i>	69:-
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## Soft drinks

Coca Cola	36:-
Fanta	36:-
Sprite	36:-