

## VIN

### MOUSSERANDE

Arts de Luna, Cava

120:- / 600:-

Taittinger Brut Réserve, Champagne

165:- / 875:-

### VITT VIN

2018 Da Luca Pinot Grigio, Sicilia ITA

125:- / 550:-

2018 Dom. Weinbach Riesling Réserve FRA

150:- / 750:-

2018 Gitton "Les Belles Dames", Sancerre FRA

160:- / 800:-

2018 William Fèvre Petit Chablis, FRA

165:- / 800:-

2015 Hardy's HRB Chardonnay, AUS

170:- / 850:-

### RÖTT VIN

2018 Da Luca Nero d'Avola, Sicilia ITA

125:- / 550:-

2016 Bottega Rosso di Montalcino ITA

150:- / 750:-

2017 Domaine de la Mordorée, Rhône FRA

145:- / 700:-

2016 Bodegas Roda "Sela", Rioja ESP

160:- / 800:-

2017 Bouchard Haut-Côtes des Nuits FRA

170:- / 850:-

### SHERRY

NV El Maestro Sierra Fino, ESP

95:-

NV Vintry's Medium Dry Amontillado, ESP

95:-

## MÅNDAG

POTATISGNOCCHI MED FÄRSK TOMAT, MOZ-  
ZARELLA & BASILIKA

Potato gnocchi with fresh tomato, mozzarella  
and basil  
160:-

## TISDAG

BAKAD TORSK MED CAPONATA, SICILIANSK  
AUBERGINRÖRA

Baked Cod, served with Caponata, sicilian  
egg plant relish  
155:-

## ONSDAG

RÖDVINSBRÄSERAD OXKIND, SERVERAD MED  
MANDELPOTATISPURÉ

Red wine slow cooked ox cheek, served with  
almond potato puré  
165:-

## TORSDAG

GRILLAD HALLOUMI OCH BULGURSALLAD,  
SERVERAD MED SOLTORKADE TOMATER OCH  
AVOKADO

LGrilled halloumi and bulgur salad, with sun-  
dried tomatoes and avocado  
175:-

## FREDAG

GULASCH PÅ HÖGREV, SERVERAD MED  
CRÈME FRAICHE OCH VITLÖKSBRÖD  
Beef goulasch, served with crème fraiche and  
garlic bread.  
185:-

## COCKTAILS 163:-

### YELLOW NEGRONI SBAGLIATO

Lillet blanc, Galliano, Yellow Chartreuse,  
Prosecco

### RASPBERRY DELIGHT

Beefeater Pink gin, peach, yuzu, lemon,  
raspberry, mint

### NEW OLD FASHIONED

Woodford reserve Bourbon,  
sea buckthorn, demerara sugar,  
angostura bitters

### FASHIONABLY CLEAR

House rum blend, passionfruit, cherries,  
milk, lemon, lemongrass, lime leaf,  
milky oolong tea, peychauds bitters

### CUCUMBER MULE

Vodka, Hendricks gin, cucumber,  
ginger cordial, citrus soda

## & TONICS

### MARTINI FIERO & TONIC

Cherry soda & Orange  
145:-

### AMARO MONTENEGRO & TONIC

Mint & Lime  
156:-

### STHLMS BRÄNNERI OAK GIN & TONIC

Lime & Lemon  
163:-

### MALFY BLOOD ORANGE GIN & TONIC

Pink grapefruit, pink pepper  
156:-

## MOCKTAILS 85:-

### SHERRIES CHERRIES

Ginger Cordial, cherry soda

### YAUZA

Lemon, yuzu, raspberries, citrus soda

## ÖL & CIDER

Birra Poretti, Lager, Italy

76:-

Nya Carnegiebryggeriet Luma pils, Pilsner

Sweden

|78:-

Nya Carnegiebryggeriet J.A.C.K IPA, Session

IPA, Sweden

75:-

Carlsberg Export, Lager, Denmark

|72:-

Carlsberg Hof Organic, Lager, Denmark

69:-

Celia Gluten Free, Lager, Czech Republic

77:-

La Cidraie, Dry apple cider, France

76:-

## ALKOHOLFRITT

Brooklyn Brewery Special Effects 0,4%,

Hoppy Lager, USA

59:-

Carlsberg Non Alcoholic 0,0%,

Lager, Denmark

55:-

Richard Juhlin 20 cl, Blanc de blancs

120:-

La Meré Poulard, Jus de Pomme

65:-

Torres Natureo Free, red wine

85:-

Coca Cola, Coca Cola zero, Sprite, Fanta

Orange/Lemon

42:-

Redbull

58:-

Granny Soda

59:-

Stenkulla mineral water 33 cl/75cl

42:-/79:-