

## BEER & CIDER

### DRAUGHT BEERS

Carlsberg Export, Lager, Denmark | 78:-  
Nya Carnegie Bryggeriet Kellerbier, Sweden | 85:-  
Brooklyn Brewery Defender IPA, USA| 95:-

### BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 76:-  
Nya Carnegiebryggeriet 100 watts IPA, IPA, 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:-

### NON ALCOHOLICS

Beskows VY 25cl  
(Äpple & Slånbär/Päron & Körsbär/Äpple & Humle/Skåne & Småland) | 85:-  
Brooklyn Brewery Special Effects 0,4%, Hoppy Lager, USA | 59:-  
Carlsberg Non Alcoholic 0,0%, Lager, Denmark | 55:-  
Oddbird Spumante, 20 cl, Blanc de blancs | 120:-  
La Meré Poulard, Jus de Pomme | 65:-  
Coca Cola, Coca Cola zero, Sprite, Fanta Orange/Lemon | 42:-  
Redbull | 58:-  
Stenkulla mineral water 33 cl/75cl | 42:-/79:-

## COCKTAILS

### COCKTAILS | 163:-

GINGER SOUTHSIDE  
Beefeater Gin, ginger, mint, lemon,

GEORGIA LEMONADE  
Makers Mark Bourbon, peach, lemon, soda water, Angostura Orange bitters

STRAWBERRY BASIL SMASH  
Absolut Vodka, strawberries, basil, lemon, agave

ELEVATOR TO THE GALLOWS  
House Rum blend, Green Chartreuse, lemon, passion fruit, agave

AUTUMN SOUR  
MBrugal Anejo superior Rum, Busnel VSOP Calvados, Merlet Poiré, lemon, lime,  
egg white,

FIKA OLD FASHIONED  
Makers Mark Bourbon, vanilla, cardamom, coffee, demerara sugar, angostura bitters

NOBIS NEGRONI  
Strawberry infused Beefeater 24 Gin, Mancino Rosso vermouth, Campari, basil

### MOCKTAILS | 85:-

VIRGIN STRAWBERRY BASIL SMASH  
Strawberries, basil, lemon, agave, soda

PINK GINGER  
Ginger, lime, pink grape soda

PASSION SENSATION  
Martini NOLO Vibrante, lemon, passion fruit, ginger beer

## WINE

### SPARKLING WINE

Arts de Luna, Cava | 120:-/600:-  
Laurent-Perrier La Cuvée Brut, Champagne | 165:-/875:-

### WHITE

2019 Da Luca Pinot Grigio, Sicilia ITA | 125:-/550:-  
2019 Dom. Wachau Riesling selection AUT | 140:-/700:-  
2020 Txakoli Rezabal Arri Seleccion, Getariako Txakolina, ESP | 160:-/800:-  
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-  
2018 William Fèvre Petit Chablis, FRA | 165:-/800:-  
2019 Dom. Vessigaud, 'Bois Maréchal' Mâcon Charnay, Chardonnay, FRA | 170:-/850:-

### RED

2019 Da Luca Nero d'Avola, Sicilia ITA | 125:-/550:-  
2020 Domaine de la Mordorée, Rhône FRA | 145:-/700:-  
2019 Protos Roble, Ribera del Duero | 150:-/750:-  
2019 Luigi Voghera, Langhe Nebbiolo, ITA | 155:-/775:-  
2017 Bodegas Roda "Sela", Rioja ESP | 160:-/800:-  
2018 Burzi Langhe Nebbiolo ITA | 160:-/800:-  
2017 Dom. Bouchard Haut-Côtes des Nuits FRA | 170:-/850:-

### ROSÉ & ORANGE

2020 Dom. Gobelsburg Rosé, Niederösterreich, AUT | 130:-/700:-  
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA | 850:-  
2020 Weingut Arndorfer, Orange 1 Liter, Niederösterreich, AUT | 750:-

## AVEC & SPIRITS

### COGNAC

Martell VSOP | 45:-  
Martell Cordon Bleu | 60:-  
Martell XO | 95:-  
Martell Création Grand Extra | 160:-  
Martell L'Or | 700:-  
Hennessy XO | 65:-  
Hennessy Paradis Rare | 505:-  
Rémy Martin Louis XIII | 700:-

### CALVADOS

Busnel VSOP Calvados Pays d'Auge | 32:-  
Boulard VSOP Calvados Grand Solage Pays d'Auge | 33:-  
Boulard XO Calvados Pays d'Auge | 40:-

### RUM

El Dorado 12 yrs | 34:-  
El Dorado 15 yrs | 44:-  
Brugal 1888 | 39:-  
Diplomatico Reserva Exclusiva | 37:-  
Zacapa Centenario Solera 23 yrs | 48:-

### AMERICAN WHISKEY

Makers Mark | 32:-  
Makers Mark 46 | 46:-  
George T Stagg | 80:-  
Michters 10 yrs Single Barrel Bourbon | 130:-  
Blanton's Single Barrel Bourbon | 46:-  
Michter's US #1 Straight Bourbon | 38:-

### SCOTCH WHISKY

Monkey Shoulder | 31:-  
Johnnie Walker Blue Label | 75:-  
Bowmore 12 yrs | 32:-  
Highland Park 12 yrs | 30:-  
Talisker 10 yrs | 32:-  
Balvenie Double Wood 12 yrs | 38:-  
Oban 14 yrs | 42:-  
Macallan Double Cask 12 yrs | 39:-

### AGAVE

Olmecca Altos Plata | 29:-  
Clase Azul Reposado | 119:-  
Patron Añejo | 48:-  
Don Julio Blanco | 33:-  
Don Julio 1942 | 115:-  
Mezcal Montelobos Espadin | 41:-  
Tier Miahuatlan Espadin Mezcal | 32:-

See separate list for full range

DESSERTER  
DESSERTS

CITRONVERBENA-PANNACOTTA MED RABARBER OCH JORDGUBBS CHUTNEY  
Lemon verbena panna-cotta served with rhubarb and strawberry chutney  
105:-

CITRONGRÄSBAKAD ANANAS MED KOKOSSORBET,  
KOKOSSMULOR OCH FÄRSKOST  
Baked pineapple with lemongrass, coconut sorbet,  
coconut crumbs and cream cheese  
115:-

DAGENS SORBET MED FÄRSKA BÄR  
Sorbet of the day with fresh berries  
65:-

CHOKLADTRYFFEL  
Chocolate truffle  
45:-

GLASS OF SWEET  
2019 Luigi Voghera, Moscato d'Asti, Piemonte | 80:-  
2016 Chateau Baulac, "Dodijos", Sauternes | 110:-

SNACKS & BITES

PIMIENTOS DE PADRON MED  
LIME OCH FLINGSALT  
Pimientos de padrón with lime and flake salt  
65:-

PATA NEGRA & PARMESANOST-KROKETTER  
Pata negra & parmesan cheese croquettes  
95:-

FRITERAD KRONÄRTSKOCKA MED  
PARMESAN OCH HARISSAMAJONNÄS  
Fried artichoke with parmesan-  
and harissa mayonnaise  
75:-

SÖTPOTATISPOMMES/POMMES MED DIPPSÅS  
Sweet potato fries/French fries with dipping sauce  
45:-

OLIVER  
olives  
69:-

NÖTMIX  
Mixed nuts  
65:-

VALENCIA MANDLAR  
Valencia almonds  
69:-

## FÖRRÄTTER STARTERS

UTVALDA ITALIENSKA CHARKUTERIER MED KRONÄRTSKOCKSKRÄM,  
BUFFELMOZZARELLA OCH BRUSCHETTA  
Italian charcuterie with buffalo mozzarella, artichoke purée and garlic bread  
285:-

BURRATA MED GRÖN SPARRIS, PISTAGENÖTTER,  
GRANATÄPPLE OCH GRANATÄPPLEMELASS-VINAIGRETTE  
Burrata cheese with asparagus, pistachio,  
pomegranate and pomegranate molasses vinaigrette  
175:-

TOMATVARIATIONER MED VATTENMELON, FETAOSTKRÄM, GRILLAD RÖDLÖK ,  
FRITERAT BOVETE OCH CITRUS VINAIGRETTE  
Variation of tomatoes, watermelon, feta cheese cream,  
grilled red onion, crispy buckwheat and citrus vinaigrette  
165:-

TARTAR PÅ HÄLLEFLUNDRA MED AVOKADO, GURKA, KORIANDER,  
SHISOBLAD OCH YUZU-SOJA  
Tartar of halibut with avocado, cucumber, coriander, shiso leaves and yuzu soy  
195:-

RÅBIFF PÅ SVENSKT NÖTKÖTT, SERVERAS MED DIJONETTE, FRITERAD KAPRIS,  
CORNICHONS OCH SURDEGSBRÖDKRISP  
Steak tartare served with Dijon mayonnaise, fried capers,  
cornichons and crispy sourdough bread  
165:-

BLÄCKFISK I HET OCH SÖT GLAZE MED SVARTAIOLI, STJÄLKSELLERI,  
GRILLAD RÖDLÖK OCH FRITERADE NUDLAR  
Sweet and spicy glazed octopus, with black aioli, celery,  
grilled red onion and crispy noodles  
185:-

## VARMRÄTTER MAINS

FÄRSK PASTA MED RAGU GJORD PÅ HÖGREV, RÖTT VIN,  
SAN MARZANOTOMATER & LAGERBLAD  
Fresh pasta with ragù made of prime rib, red wine,  
San Marzano tomatoes and bay leaf  
225:-

GRÖNSAKSVARIATIONER, INKOKT VIT SPARRIS, ROSTAD MOROT, GRILLAD ZUCCHINI,  
GRILLAD SMÖRSÅS, VITLÖK OCH PICKLAD SCHALOTTENLÖK  
Seasonal vegetables variation, cooked white asparagus, roasted carrots, grilled  
zucchini, grilled butter sauce, garlic, and pickled shallots  
225:-

HALSTRAD GÖSFILE MED MUSSELSÅS, BLÅMUSSLOR, SOLTORKADE TOMATER,  
GRILLAD PAPRIKA OCH PUFFAT SVART RIS  
Seared pike-perch fillet with mussel sauce, mussels, sun dried tomatoes,  
grilled peppers and puffed black rice  
265: -

GRILLAD SECRETO IBERICO MED SALSA ROMESCO, KAPRIS, ENDIVE,  
OXMÄRG OCH RÖDVINSÅS  
Grilled Secreto Iberico served with salsa Romanesco, caper, endive,  
ox marrow and red wine sauce  
295 kr

HALLOUMIBURGARE MED GURKA, LÖK, AVOKADO,  
HARISSAMAJONNÄS, JALAPEÑO & POMMES  
Halloumi burger with cucumber, onion, avocado,  
harissa mayonnaise and French fries  
195: -

SALLAD MED GRILLAD SALLADSKÅL, ROSTAD PAPRIKA HUMMUS, MANGO, QUINOA,  
SOCKERÄRTOR , ROSTADE PUMPA FRÖN OCH CITRUS VINAIGRETTE  
Grilled Chinese cabbage, roasted red pepper hummus, mango, quinoa, sugarsnaps,  
roasted pumpkin seeds and citrus vinaigrette  
225:-

RÅBIFF PÅ SVENSKT NÖTKÖTT, SERVERAS MED DIJONETTE, FRITERAD KAPRIS,  
CORNICHONS OCH SURDEGSBRÖDKRISP SAMT POMMES FRITTES  
Steak tartare served with Dijon mayonnaise, fried capers,  
cornichon and crispy sourdough bread and French fries  
265: -