

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:-
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

(Från kl 17:00)

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
Brugal Anejo superior Rum, Busnel VSOP Calvados, Merlet Poire, 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, grape fruit soda

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:-
2020 Dom. Gobelsburg, Riesling, Kamptal AUT | 150:-/750:-
2020 Txakoli Rezabal Arri Seleccion, Getariako Txakolina, ESP | 160:-/800:-
2018 Gitton "Les Belles Dames", Sancerre FRA | 160:-/800:-
2016 Dom. des Hâtes, Petit Chablis FRA | 160:-/800:-
2019 Dom. Stéphane Aladame, 'Mon Blanc', 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 ESP | 150:-/750:-
2019 Luigi Voghera, Langhe Nebbiolo, ITA | 155:-/775:-
2017 Bodegas Roda "Sela", Rioja ESP | 160:-/800:-
2018 Dom. Vincent Girardin 'Terroir Noble', 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

Olmeca 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

KOKOSGLASS MED CITRONGRÄS, GLASERAD ANANAS OCH ROSTAD KOKOS
Coconut ice cream with lemon grass, glazed pineapple and roasted coconut flakes
125:-

PORTVINPOCHERADE PÄRON MED GRANOLA OCH LIMEFRAICHE
Poached pear in Port wine served with granola crumble
and lime flavored crème fraiche
125:-

VARIATION AV EKOLOGISKA OSTAR FRÅN ARLA UNIKA,
HEMLAGAD APELSIN-JORDGUBB MARMELAD, VINDRUVOR OCH FRUKTBRÖD
Selection of artisanal cheeses from Arla Unika,
home made orange and strawberry marmalade, grapes and fruit bread
165:-

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:-

BUFFELMOZZARELLA MED FIKON, COCKTAILTOMAT MIX, VALNÖTTER,
BASILIKA OCH BALSAMICOGLAZE
Buffalo Mozzarella with figs, mix cocktail tomatoes, walnuts,
basil, balsamic glaze
175:-

KOCKENS KRÄFTRÖRA MED SMAK AV SENAP SERVERAS PÅ ROSTAD BRIOCHE,
KRONDIL SMAKSATT OST FRÅN ARLA UNIKA OCH PICKLADE SENAPSRÖN
Crayfish with mustard-flavored mayonnaise served on toasted brioche bread, crown dill
flavored cheese from Arla Unika and pickled mustard seeds
195:-

LÄTTHALSTRAD ALBACORE TONFISK MED AJI AMARILLO OCH LIME DRESSING,
AVOKADO, GRANATÄPPLE, PAPAYA, SESAMFRÖN OCH HYVLAD BABY ZUCCHINI
Seared yellowfin tuna with Aji Amarillo and lime dressing, avocado, pomegranate,
papaya, sesame seeds and baby courgetti
185:-

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:-

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:-

SVAMPRISSOTTO MED OSTROSNKIVLING, PORTABELLO, KASTANJECHAMPINJONER,
BABYSPENAT, PARMIGIANO REGGIANO 24 MÅNADER OCH JORDÄRTSKOCKSCHIPS
Mushroom risotto with oyster mushroom, two variations of portabello, baby spinach,
Parmigiano Reggiano 24 month and Jerusalem artichoke
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 FLANKSTEK MED WHISKEYPEPPARSÅS
OCH BAKAD POTATIS MED CHEDDAR OCH BACON
Grilled flank steak served with whiskey pepper sauce
and baked potatoes with bacon and cheddar
285:-

MIXSALLAD MED COCKTAILTOMATER, QUINOA, HARICOTS VERTS,
AVOKADO OCH PARMESAN OST MED DIN VAL AV:
FALAFEL 205:- , MED MAJSKYCKLINGFILE 225:- ELLER ARGENTINSKA RÖDRÄKOR 235:-
Mixsalat with cocktail tomatoes, quinoa, green beans,
avocado and parmesan. With your choice of:
Falafel 205:-, Corn-fed chicken fillet 225:- or Argentinian red shrimp 235:-

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

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:-

BOEUF BOURGUIGNON GRYTA, GJORD PÅ SVENSKT HÖGREV BRÄSSERAD I RÖTT VIN
MED CHAMPINJONER, MORÖTTER OCH LÖK, SERVERAS MED
ROSMARINBAKAD POTATIS OCH VITLÖKSBRÖD
Boeuf Bourguignon, Beef chuck braised for 8h in red wine with champignon, carrots
and onions, served with rosemary Roasted potatoes and garlic bread
235:-