



SNACKS

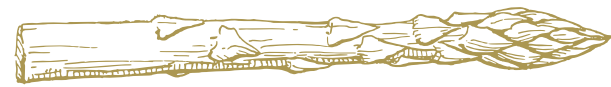
- THOUSAND-LAYER POTATOES (F, M, SU)** 95
Four pieces of thousand-layer potatoes with crème fraîche and vendace roe
- FERMENTED POTATO SNACK (E, SU)**
Crispy potatoes with parsley ketchup and aioli . 145
- TACOS (E, F, MU, S, SH, SU, W)**160
Two pieces of fried Nordic gyoza with shrimp, crab and chili mayo
- CHARCUTERIE (SU, W)** 295
Variation of cold cuts with cornichons, olives and crispy bread
- CAVIAR SELECTION 30g (F, M)**
Kalix vendace roe. 275
Beluga caviar 995
Served with potato rösti, whipped crème fraîche and finely chopped red onion

DESSERTS

- ICE CREAM AND/OR SORBET (E, M)** 95
Chef's choice of home made ice cream and/or sorbet
Malvirà Birbét Brachetto, Piedmont, Italy (E, SU)
150
- CHOCOLATE & BASIL (E, M, W)** 175
White chocolate mousse, raspberry parfait, basil and vanilla crunch
Sobrero Moscato d'Asti, Piedmont, Italy (E, SU)
150
- CRÈME BRÛLÉE (E, M, SU) VEGETARIAN** 175
Served with fresh berries
Chateau Graves Sauternes, Bordeaux, France (E, SU) 150
- GRILLED PLUMS (W) VEGAN** 175
With coconut ice cream and dark chocolate
Malvirà Birbét Brachetto, Piedmont, Italy (E, SU)
150
- STRAWBERRY (E, M) VEGETARIAN**175
Fresh mountain sour milk ice cream, blueberry meringue, goat cheese and yoghurt
Sobrero Moscato d'Asti, Piedmont, Italy (E, SU)
150
- RHUBARB TARTELET (E, M, SU, W)** 175
Lemon curd and vanilla baked rhubarb
Selbach-Oster Riesling, Mosel, Germany (E, SU)
150
- SELECTION OF CHEESES (M, SU, W)** 245
Daily selection of cheese, crispy bread and condiments
Niepoort Late Bottled Vintage, Duoro e Porto, Portugal (E, SU) 150

STARTERS

- WATERMELON VEGETARIAN, can be VEGAN (M, R, SU)** 225
Served with cream cheese, basil oil, mint and rye bread
Brut, Lacroix Dunesse Champagne (E, SU) 245
- BUFFALO BURRATA (M, SU, W)** 265
With grilled peach, Serrano ham, basil and croutons
Vietti Roero Arneis, Piedmont, Italy (E, SU) 235
- TOAST SKAGEN (E, F, M, MU, SH, SU, W)** 265
Shrimp, horseradish, mayo, dill and lemon *add Kalix vendace roe 30g +125*
Pouco-Comum Alvarinho, Quinta da Lixa, Portugal (E, SU) 185
- HALIBUT CROQUETTE (E, F, M, SU, W)** 265
Served with white wine sauce with spinach and green peas
Nuiton-Beaunoy Côte d'Or Chardonnay, Bourgogne, France (E, SU) 200
- VEAL TARTARE (E, M, MU, SU)** 265
With herb mayo, cucumber, confit egg yolk and hard cheese from Valdres
Hans Geissler Riesling Dry, Mosel, Germany (E, SU) 180



MAINS

- RISOTTO (M, SU) VEGETARIAN** 335
With green peas, asparagus, pine nuts and parmesan
Hans Geissler Riesling Dry, Mosel, Germany (E, SU) 180
- SALT-BAKED SWEDE VEGETARIAN (E, M, HA, SU)** 335
Served with goat cheese, coriander cress, hazelnuts and brown butter hollandaise
Nuiton-Beaunoy Côte d'Or Chardonnay, Bourgogne, France (E, SU) 200
- PASTA VONGOLE (E, M, ML, SU, W)** 355
Linguine, Vongole, sun-dried tomatoes, chilli, garlic, butter and lemon
Hans Geissler Riesling Dry, Mosel, Germany (E, SU) 180
- COD (F, M, SU)** 495
Served with grilled white wine sauce, green asparagus, carrot, smoked rainbow trout roe and side potatoes
Pouco-Comum Alvarinho, Quinta da Lixa, Portugal (E, SU) 185
- VEAL SCHNITZEL (E, F, M, MU, SU, W)** 495
Herb butter, sun-dried tomatoes, capers, anchovies and potato salad
Allegrini Valpolicella, Veneto, Italy (E, SU) 180
- VEAL (E, M, SU)** 495
Veal sirloin, summer cabbage, baby carrot, port wine sauce and side potatoes
Franck Balthazar Côtes-du-Rhône, Côtes du Rhône, France (E, SU) 215



SIGNATURE

- PORTERHOUSE STEAK* 800g (E, M, MU, SU)** 1595
With broccolini, french fries, port wine sauce and béarnaise sauce
Dalamára Naoussa, Naoussa, Greece (E, SU) 235

* Serves 2 people, minimum 30 minutes to prepare to perfection. During this time, we recommend you to have something nice in your glass.



BARTENDER'S SIGNATURE

Velvet limoncello (E) 195 Limoncello, Disaronno, mango and lemon
Summer bird (E) 195 Havana 3, Campari, peach and lemon
Lychee bloom (E) 195 Havana 3, lychee, coconut, blueberry and lime

Pink spritz (E, SU) 195 Harahorn Pink gin, spiced red berries, prosecco and soda
Strawberry spritz (E, SU) 195 Limoncello, strawberry, prosecco and soda
Irish spritz (E, SU) 195 Jameson, elderflower, prosecco and soda

SPARKLING

Prosecco Extra Brut, Contesse, Treviso, Italy (E, SU) .. 158/845/3070 (300 CL)
Lacroix Dunesse Brut, Champagne, France (E, SU) 240/1395
Veuve Clicquot, Brut, Champagne, France (E, SU) 1570
Nathalie Falmet, Brut, Champagne, France (E, SU) 1600
Ruinart Blanc de Blancs, Champagne, France (E, SU) 2070

MOCKTAILS

Kiwi elixir 130 Kiwi, elderflower, lemon and soda
Peach splash 130 Peach, spiced red berries, lemon and soda
Pineapple passion 130 Pineapple, orange, passionfruit and lemon

WHITE WINE

Fusser, Blanc de Pinot Noir, Pfalz, Germany (E, SU) 1055
Poggio al Tesoro Solosole Vermentino, Bolgheri, Italy (E, SU) 1235
Domaine Billaud Simon, Chablis, Burgundy, France (E, SU) 1330
Domaine Vacheron, Sancerre, Loire, France (E, SU) 1335
Weingut Winter, Riesling Kloppberg GG, Rheinessen, Germany (E, SU) 1485
Benjamin Leroux Bourgogne Blanc, Burgundy, France (E, SU) 1840
Sandhi, Sanford & Benedict Chardonnay, California, USA (E, SU) 2070
Julien Brocard, Chablis Grand Cru 'Les Preuses', Burgundy, France (E, SU) 2840

BEER & CIDER

DRAFT

Carlsberg 40cl (BA) 140
Kronenbourg 1664 Blanc 40cl (BA, W) 163
Paulaner 50cl (BA) 170

BOTTLE

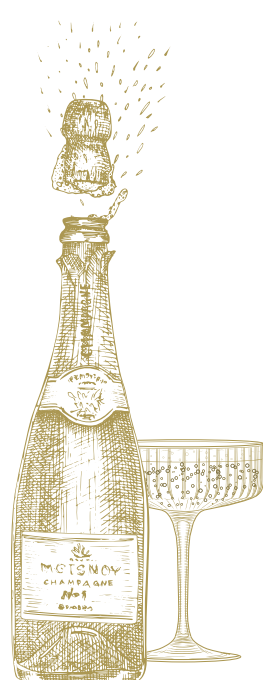
Birra Poretti Premium Lager 33cl 5% (BA) 163
To ØI Snuble Juice Session IPA 33cl 4,5% (BA, O) 163
Somersby 33cl 4,5% (SU) 163
Crabbie's Ginger Beer 33cl 4% (SU) 163
Paulaner Weissbier 50cl 5,5% (BA, W) 170
Paulaner Münchner Hell 50cl 4,9% (BA, W) 170
Westmalle Trappist Dubbel 33cl 7% (BA) 170

RED WINE

Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU) 1025
Travaglini, Gattinara, Piedmont, Italy (E, SU) 1074
Justin Girardin, Bourgogne Pinot Noir, Burgundy, France (E, SU) 1235
R. López de Heredia, Viña Tondonia Reserva, Rioja, Spain (E, SU) 1385
Lucien Muzard & Fils, Bourgogne Rouge, Burgundy, France (E, SU) 1405
San Polo, Brunello di Montalcino, Tuscany, Italy France (E, SU) 2025
Oddero Barolo, Piedmont, Italy France (E, SU) 2040
Vega Sicila, Alion 2018, Ribera del Duero, Spain France (E, SU) 2570

ALCOHOL FREE

Three Cents Ginger Beer 68
Coca Cola, Cola Zero, Pepsi Max, Fanta, Sprite, Solo 72
Puntervold Eplemost 72/170(69 CL)
Redbull, Redbull Sugar Free, Redbull Tropical 75
Carlsberg Non-Alcoholic (BA) 79
Kronenbourg Blanc 1664 Non-Alcoholic (BA, W) 95
Himmelstund Eplecider 95



COFFEE & TEA

Coffee 45
Tea 45
Espresso 49
Double espresso 55
Americano 55
Cappuccino (M) 55
Cortado (M) 55
Macchiato (M) 55
Caffe Latte (M) 60

“MUST HAVE”

Mint sour (E) 195 Harahorn gin, Havana 7, mint, lime and ginger beer
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Sunset spritz (E, SU) 195 Aperol, peach, prosecco, lemon and soda
