

Our drinks

"KITCHEN GROG"

Sgroppino, lemon sorbet, vodka och sparkling wine
110 kr

Sevilla

Tanqueray "flor de sevilla", sugared orange,
and tonic water
158 kr

Raspberry

Whitley Neill Raspberry, citrus and tonic water
158 kr

Hibiscus Daiquiri

Hibiscus, rum, sugar and lemon
139 kr

Shop-O-holic

Tonights "Shake & Enjoy"
99 kr

SMALLER

Oysters - with accessories	35 kr/each
Foie Gras with brioche bread and vin doux jely	125 kr
4X Bleak roe Cones with smetana	145 kr
Salmon with soy marinated trout roe, shrimp chips, lemon / dill cream	150 kr
Beef tartar with ramson mayo, fried rice paper, radish and spring onion	139 kr
Potato "Royal" with truffle mayo and peccorino	129 kr
Grilled point cabbage with chimichurri, semi-dried tomato, fried flatbread, parmesan	115kr
Burrata with confectionery garlic, variety of tomatoes, smoked oil and brioche	139 kr

Sharing menu

The chefs selection of "snacks"
three starters and one main course.
A total of five servings
The menu is served to the whole party.
395 kr / p.

Wine package

Good 395 kr
Better 650 kr

inc.
Salmon,
Beef Tartar,
Potato Royal
& Flank steak

BIGGER

Flank steak with fried potatoes, carrot,
spring onion, tarragon butter
and red wine sauce 239 kr

Catch of the day with potato puree
bellaverde, radish and mussel sauce
239 kr

Spring vegetables, grilled portabello
and parmesan foam 195 kr

DESSERTS

Roasted peach with yoghurt foam
and roasted white chocolate 99 kr

White chocolate mousse with
licorice and raspberries 99 kr

A scoop of ice cream 35 kr

Creme Brulee with sorbet 99 kr

Truffle 39 kr

Dessert wine / Coffe? Ask your us..

Classics from the bar..

Cava

Miquel Pons Brut Nature Reserva
98 kr

Champagne

Gosset Grande Réserve
180 kr

Poppels

85 kr

Melleruds, fat 40 cl

Lager
76 kr

Our Aviation

Dry gin, citron, Luxardo Maraschino
& violet liqueur
139 kr

If you have any allergies or special food
request do not hesitate to ask us...

All the dishes are smaller
in size so you can enjoy several dishes
and share, we recommend 3 each.

WINEBAR MENU

Chips and bleak roe 165 kr

Charcuterie 165 kr
With accessories

Cheese plate 165 kr
With marmalade and hard bread

Cheese & charcuterie 295 kr

2 pieces of cheese 85 kr
Ask your waiter for available varieties

Boquerones, spanish speciality 69 kr
with chili, garlic and baguette

Snacks:

- Green Gordal 45 kr
- Marcona almonds 55 kr
- Potato Crisps 45 kr



Barrique guest
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