



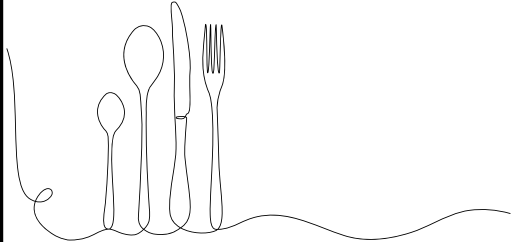
~ STARTERS ~

- Charcuterie 170**
Prosciutto crudo, truffle salami, bresaola, brillat savarin, saint agur, comté, oliver och hjortronmarmelad
- Grilled flatbread 160**
Crème fraiche, grilled courgettes, Italian sausage, shallots & lemon herb oil
- Scallop ceviche 170**
Grilled corn cream, salsa verde, tostadas
- Burrata 160**
Char-grilled cherry tomatoes and asparagus

~ MAINS ~

- Arctic char 335**
Soy-miso emulsion, cauliflower cream, and yuzu salad
- Pasta Rossini 255**
Spinach and ricotta tortellini, lemon & caper butter sauce, cauliflower, crispy spinach, and pine nuts
- Smash burger 245**
Cheese, bacon crumbs, lettuce, tomato, pickled onions, smoked paprika aioli
- Plant burger 185**
Vegan cheese, lettuce, tomato, pickled onions, portobello, grilled courgette, smoked paprika aioli
- Chicken/Shrimp Caesar salad 225/245**
Croutons, bacon crumbs, parmesan

Fish & chips 215
Beer-battered filet with minted peas, French fries, tartar sauce.



~ WHITE WINE ~

- Connoisseur, L’Esprit du Large 120/595**
Sauvignon Blanc, FRA
- Château De Fesles, La Chapelle Vieilles Vignes 150/745**
Chenin Blanc, FRA
- Domaine des Chaumes, Chablis 185/925**
Chardonnay, FRA
- Maset, La Soledad 165/ 825**
Chardonnay, SPA
- Pratsch, Heiligenberg 155/775**
Riesling, AUT
- Castelnuovo del Garda, Terre di Castelnuovo 125/625**
Pinot Grigio, ITA

~ RED WINE ~

- Connoisseur, Le Gardien des Cieux 120/595**
Merlot, Cabernet Sauvignon, FRA
- Jasci, Montepulciano D’Abruzzo 140/695**
Montepulciano, ITA
- Fratelli Grati, Chianti Rufina 155/775**
Sangiovese, ITA
- Te Kairanga, Pinot Noir 165/825**
Pinot Noir, NZL
- Bodegas Olarra, Cerro Añon Reserva 160/795**
Tempranillo, SPA
- ~ ROSÉ WINE ~**
- Gerard Bertrand, Hampton Water 195/975**
Grenache, Cinsault, Mourvèdre, FRA
- Les Quatre Tours, Vilandria Aix-en-Provence 145/725**
Syrah, Cabernet sauvignon, Grenache, FRA

~ FROM THE GRILL ~
WITH CHOICE OF 1 SAUCE

- Beef sirloin 335**
- Lamb roast 300**
- Venison strip steak 350**
- Aubergine 235**



~ MUST TRY ~

- Gravlax 170**
Cured salmon & shrimp roulade, rye crumbs, roes, and lemon vinaigrette
- Swedish meatballs 285**
Pomme mousseline, pickled cucumbers, lingonberries

2 courses - 395



Ala Carte

~ APERITIF ~

- Negroni 169**
Gin, Campari, sweet vermouth
- Aperol Spritz 169**
- Italicus Spritz 169**
- Lillet Spritz 169**
- G&T 150**
- 0% Not a Regular G&T 115**
Juniper, ginger, cucumber, elderflower
- 0% Clove story 115**
Apple, honey & cloves water, tabasco, balsamic vinegar

~ SOMMELIER’S CHOICE ~

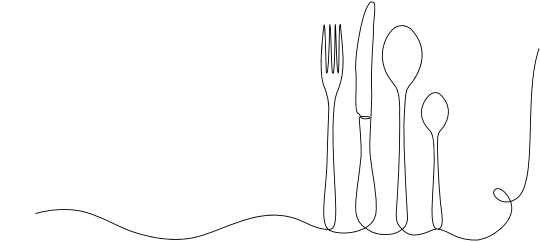
- Champagne, Mumm Carte Rouge 1020**
- Bodegas Ysios, Rioja Reserva 945**
Tempranillo, SPA
- Leitz, The Magic Mountain 845**
Riesling, GER
- Rabl, Grüner Veltliner 745**
Grüner Veltliner, AUS
- Koblevo, Вільна пташка 595**
Traminer, Aligoté, UKR
- Koblevo, Моя червона калина 595**
Cabernet Sauvignon, Merlot, UKR
- Stoneleigh, Pinot Noir 780**
Pinot Noir, , NZL
- Stoneleigh, Chardonnay 725**
Chardonnay, NZL
- Villages Visan, Cotes-du-Rhone 140/695**
Greanache, Syrah, FRA
- Silvano Piacentini, Valpolicella Ripasso 895**
Corvina, Corvinone, ITA

~ SAUCES ~
35

- Bearnaise sauce**
- Salsa verde**
- Whiskey au poivre**
- Sweet miso and sesame glaze**
- Red wine sauce**

~ SIDES ~
60

- Grilled asparagus**
- Roasted tomato salad**
- French fries**
- Pomme mousseline**
- Parmesan-gratinated cauliflower**
- Sautéed mushrooms**



~ SPARKLING WINE ~

- Cava, Maset 120/720**
- Champagne, Forget-Chemin, Carte Blanche Brut 165/990**
- Champagne, 2015 Les Ursules 1295**
- Champagne, Louis Roederer 243 1195**
- Champagne, 2013 La Belle Epoque 3250**
- Champagne, Ace of Spades 5995**

~ DRAFT BEER ~

- Carlsberg Export, Lager, DK, 5.0% 85**
- 1664 Blanc, Witbier, FRA, 5.0% 100**
- Staropramen, Pilsner, CZE 5.0% 110**
- Brooklyn Pils, Pilsner, USA, 4.6% 100**
- NCB Neon, Ipa, SWE, 5.0% 120**
- Brooklyn Stonewall Inn, IPA, USA, 4.6% 105**
- NCB KellerBier, Kellerbier, SWE, 5.9% 115**

~ BOTTLED BEERS & CIDERS~

- Carlsberg HOF, Lager, DK, 4,2% 80**
- Somersby pear, Sweet cider, DK, 4.5% 95**
- La Cidraie, Dry cider, FRA, 4.5% 120**

~ ALCOHOL-FREE ~

- Sodas 40**
- Red Bull 50**
- Alcohol-free cider & beer 55**
- Alcohol-free wine 75**