

~ 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

V Goat cheese terrine 160
With beetroots, walnuts, herbs

~ MAINS ~

Arctic char 335
Soy-miso emulsion, cauliflower cream, and yuzu salad

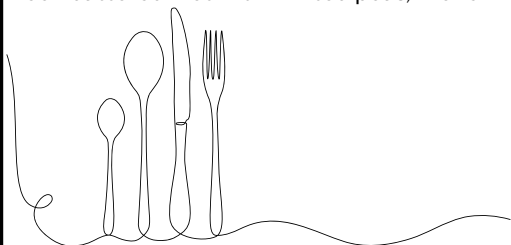
V Pasta Rossini 255
Spinach and ricotta tortellini, lemon & caper butter sauce, cauliflower, crispy spinach, and pine nuts

Smash burger 245
Cheese, bacon crumbs, lettuce, tomato, pickled onions, smoked paprika aioli

V 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



~ MUST TRY ~

Cured salmon 170
With Hovmaståre sauce, rye bread, dill, lemon, radish

Swedish meatballs 285
Pomme mousseline, pickled cucumbers, lingonberries

2 courses - 395



À la Carte

~ SAUCES ~

35

Bearnaise sauce

Salsa verde

Whiskey au poivre

Red wine sauce

~ SIDES ~

60

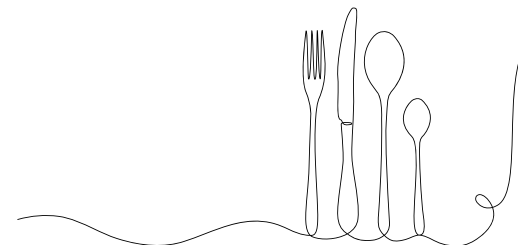
Roasted tomato salad

French fries

Pomme mousseline

Parmesan-gratinated cauliflower

Sautéed mushrooms



~ 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
Grenache, Syrah, FRA

Silvano Piacentini, Valpolicella Ripasso 895
Corvina, Corvione, ITA

~ 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