

~ MAINS ~

~ SNACKS ~

Oysters 55/pc
Pickled shallots, lemon, tabasco

Västerbotten croquettes 115
Mushroom cream, pickled chili

~ STARTERS ~

Black syrup cured salmon 175
Juniper, mustard, horseradish, fennel

Scallop carpaccio 185
Sandefjord sauce, pickled cucumber, Jerusalem artichoke

Beef tartare 180
Kohlrabi, mustard, pickled lingonberry, almond

V Goat cheese terrine 165
Beetroots, walnuts, herbs

Braised Swedish beef cheek 315
Truffled mashed potatoes, carrot, cumin, red wine sauce

Pan-fried halibut 345
Celeriac purée, confit leeks, pickled mushroom, lovage

V Swedish quinoa risotto 235
Parsley, cauliflower, salsify, aged Havgus cheese

Grilled sirloin steak 375
Fries, salad, roasted broccoli, red wine sauce

Beer-battered fish & chips 235
Crushed peas, lemon, herbs, tartar sauce

Caesar Salad 225
Chicken, bacon, parmesan, croutons, anchovies

Slussen rebuild 225
Swedish burger, bacon, cheddar, burger sauce, fries

V Tofu Söder stack 215
Swedish tofu, garlic aioli, kale slaw, pickled onion, fries

~ DESSERTS ~

Crème brûlée 120

Baked Alaska 120
Almond shortbread, cranberry sorbet, burnt meringue

Chocolate cremeux 120
Orange-infused olive oil, clementine, brioche crumble, sea salt

Ice cream 55
Daily flavours

Chocolate truffles 95
3 pieces

À la Carte

~ 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

Saiaz, Puente del Ea Crianza 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

~ 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 ~

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

Silvano Piacentini, Valpolicella Ripasso 895
Corvina, Corvone, ITA

Thörle, Riesling Trocken 775
Riesling, GER

~ SPARKLING WINE ~

Cava, Maset 120/720

Champagne, Forget-Chemin, Carte Blanche Brut 165/990

Champagne, Mumm Carte Rouge 1020

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

Brooklyn Special Effects 65