

CHAMPAGNE & SPARKLING

Maset Cava Brut 130/780
Macabeo, Xarel-Lo, Parellada, Del Lleó, ESP

Forget-Chemin, Carte Blanche Brut 170/1020
Chardonnay, Pinot Meunier, Pinot Noir, FRA

RED WINE

Connoisseur, Le Gardien des Cieux 130/650
Merlot, Cabernet Sauvignon, FRA

Jasci, Montepulciano D'Abruzzo 150/750
Montepulciano, ITA

Fratelli Grati, Chianti Rufina 160/795
Sangiovese, ITA

Bouchard Aine & Fils, 155/775
Pinot Noir, FRA

Contra Cara, Bodegas Callia, 165/825
Malbec, ARG

Saiaz, Puente del Ea Crianza 165/825
Tempranillo, SPA

WHITE WINE

Connoisseur, L'Esprit du Large 130/650
Sauvignon Blanc, FRA

Château De Fesles, La Chapelle Vieilles Vignes 155/775
Chenin Blanc, FRA

Domaine des Chaumes, Petit Chablis 190/950 Chardonnay, FRA

Maset, La Soledad 170/ 850
Chardonnay, SPA

Pratsch, Heiligenberg 160/795
Riesling, AUT

Castelnuovo del Garda, Terre di Castelnuovo 135/675
Pinot Grigio, ITA

DRAFT BEER

Carlsberg Export 89

1664 Blanc 110

Staropramen 115

Pulp Art Hazy IPA 125

Brooklyn, East IPA 125

Brooklyn Stonewall IPA 115

Eriksberg Karaktär 115

BOTTLED BEER AND CIDER

Sommersby Pear Cider 95

Carlsberg Hof 85

ALCOHOL FREE

Sodas 45

Carlsberg 0.5% 60

Sommersby Cider 60

Brooklyn Special Effects 0.4% 70



*Lunch
Menu*

Mon - Fri
11:30 - 14:00

Starters

Oyster with hot sauce, lemon

45

Chantarelle toast

Sourdough, Guldclimp cheese, chives

175

Veal tartare

Jerusalem artichoke pickle & crisp,

baked egg yolk, horseradish

185

Scallop

Cauliflower puree, cauliflower xo, cauliflower salad

205

Tuna sashimi

Lingonberry leche de tigre, pickled jalapeno,

lemon verbena, sour cream mayo

195

*In case of allergies, or if you are wondering
the origin of the meat we serve,
please reach out to our staff*

Mains

Serveras med säsongens grönsaker

Roasted boneless chicken steak, parsnip puree,

glazed carrot, buttered chicken jus

199

Poached flounder, braised leeks,

mustard & dill cream

199

Crispy potato cake, cauliflower, spinach,

brown butter, hazelnuts

199

Warm salad, grains, baked apple, fennel , kale,

toasted seeds, blue cheese dressing

199

Swedish beef burger, 180g

Brioche bun, ketchup, mustard mayo,

raw onions, aged Vaddö cheddar, chips

245

Desserts

Sticky toffee pudding

Toffee sauce, vanilla ice cream

120

Poached pear

Vanilla panna cotta, mint granita,

chocolate crumble

120

Chocolate mousse

Blackberry sauce, macaron almonds, black

berries

120

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Förrätter

Ostron med stark sås, citron

45

Kantarelltoast

Surdeg, Guldklump-ost, gräslök

175

Kalvtartar

Jordärtskockspickles & krisp, bakad äggula,

pepparrot

185

Pilgrimsmussla

Blomkålspuré, blomkåls-XO, blomkålssallad

205

Tonfisk-sashimi

Lingonbärsleche de tigre, picklad jalapeño,

citronverbena, gräddfilmajonnäs

195

Huvudrätter

Serveras med säsongens grönsaker

Rostad kycklingklubba, palsternackspuré,

glaserad morot, smörig kycklingsky

199

Pocherad flundra, bräserad purjolök,

senaps- & dillgrädde

199

Krispig potatiskaka, blomkål, spenat,

brynt smör, hasselnötter

199

Varm Sallad med gryn, ugnsbakat äpple, fänkål,

grönkål, rostade frön, blåmögelost dressing

199

Svensk nötburgare, 180 g

Briochebröd, ketchup, senapsmajonnäs, rå lök,

lagrad Väddö-cheddar, pommes frites

245

Efterrätter

Sticky toffee pudding

Toffeesås, vaniljglass

120

Pocherat päron

Vaniljpannacotta, mintgranité, chokladcrumble

120

Chokladmousse

Björnbärssås, mandelmakron, björnbär

120

Vid allergier, eller om du undrar var köttet vi serverar kommer ifrån, vänligen kontakta vår personal.