



Something before dinner?

A glass of Cava 90:-

A glass of Grand Cru-Champagne 135:-

Stockholms Bränneri Gin & Tonic 155:-

Ranquinquin Spritz 129:-

Negroni 129:-

Pale Ale from the guest tap 89:-

Snacks

French oysters 35:-/each

Marrenes N°3 with lemon & shallot vinaigrette

Crisps & Vendace roe, chives & sour cream 105:-

Pickles, smetana & honey 55:-

Anchovies from Ortiz in organic olive oil,
crostini & lemon 95:-

Enjoy your dinner / Jens & Andreas with staff

Do you have any allergies? Please tell us.

White

Ruida Domo

Airen

La Mancha, 2017 80:-

Domaine du Moulin

Sauvignon Blanc

Loire, 2016 125:-

Weingut Knauß

Riesling

Württemberg, 2017 135:-

Kumeu River Village

Chardonnay

Auckland, 2017 145:-

Red

La Tourelle du Cavalier

Syrah

Pay d'Oc, 2017 80:-

La Roche Buisnière 'Petit Jo'

Grenache & Syrah

Rhône, 2017 125:-

Maison Albert Bichot

Pinot Noir

Bourgogne, 2017 135:-

Maison Noir

'Horseshoes & Handgrenades'

Syrah, Cabernet Sauvignon & Merlot

Oregon, 2015 145:-

Natural wine by the glas?

Ask us what is pouring right now.

Ask us for the wine list, for more wines by the bottle!

Beer

| | | | |
|---|------|--|------|
| Zubr Premium, Lager, Czech Republic (draft) | 59:- | Ambassadorsporter, Qvånum Mat & Malt | 89:- |
| Grim Lager, Oppigårds, Hedemora (draft) | 75:- | Balder, Qvånum Mat & Malt, Lager (50 cl) | 89:- |
| Guest tap, ask us what is pouring | 89:- | McBrian, Qvånum Mat & Malt, Ale (50cl) | 89:- |
| Orginalet, Klackabacken, Pilsner | 65:- | | |
| Thirsty Frontier, TO ØL, Session IPA, Copenhagen | 69:- | | |
| K:rllek Vår/Sommar, Mikkeller, Pale Ale, Copenhagen | 72:- | | |
| Tropical, Klackabacken, Session IPA | 75:- | Ciderday Night Fever, FRUKTSTEREO, Skåne | 80:- |
| Wheat Blanc, Brygghuset Finn, Landskrona | 79:- | | |
| Reparationsbajer, TO ØL, APA, Copenhagen | 82:- | | |

Bigger

Cuvée Alexandria '15, Stockholm Brewing CO, Lambic (75cl)

355:-

Do you have any allergies? Please tell us.

Cidre Bouché Brut de Normandie, Christian Drouin (75cl)

245:-

50 PERCENT, FRUKTSTEREO, Grapes from Loire & fruit from Normandie (75cl) 550:-

Smaller dishes

Smoked charr, new potatoes, cream, cucumber, dill, mustard, crispy leek & trout roe 135:-

Fritters of corn and tarragon, garlic- & chili cream & smoked parmigiano 110:-

Gratinated queen scallops, garlic, sobrasada, piemento, lemon 145:-

Crispy crab in its shell, carrot puree, pickled carrot, chervil, white onion, dill & vinegar 155:-

Uncomplicated toast with creamy chanterelles, shallots, parsley & shredded gruyere 145:-

Terrin of foie gras & brisket, nuts, quince, brioche 155:-

Tartar of swedish beef, coal grilled butter, mushroom cream, beans,
pickled onion, fried breadcrumbs 135:-

Mains

Grilled celeriac, fried chanterelles, beetroot, radicchio lettuce,
green asparagus & creamy tarragon sauce 225:-

Fennel fried hake, almonds, pernod, white wine, beans,
chanterelles, dill & Jerusalem artichoke 255:-

Night baked pork belly, creamy cabbage, mustard seeds, horseradish,
potatoes, green apple & bullion 195:-

Charcoal grilled, dry aged swedish beef, creamy cauliflower, beetroot, small onions,
chanterelles & red wine sauce 315:-

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DARE to SHARE

The menu consist of

Three snacks, three starters, one main

450:-/person

Add Epoques tartar 70:-/person

Well selected drinks 445:-/person

Desserts

Blueberries in swedish punsch with french toast of brioche & vanilla ice cream 95:-

Classic chocolate pudding "Guanaja 70% Grand Cru" with orange & cream 75:-

"Calf dance" with blackberry jam & cream 95:-

Salt caramel ice cream with variations of raspberry with nuts & merengue 95:-

BOOZE WITH THE COFFEE?

Or why not try a Coffee & Punsch 75:-

Coffee, swedish punsch & cream

WHISKY

Jura Superstition

34

Ardbeg 10 y.o.

36

Glenfiddich 15 y.o. solera

35

Nikka From The Barrel

42

Woodford Reserve

34

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COGNAC & ARMAGNAC

| | |
|----------------------------|----|
| ABK6 VSOP | 33 |
| Janneau Grand Armagnac | 34 |
| Armagnac Duc D'Eyssac 1980 | 45 |

CALVADOS

| | |
|---------------------------------|----|
| Pere Magloire 12 y.o. | 30 |
| Lauriston Domfrontais 90% Poire | 40 |

GRAPPA/MARC

| | |
|---------------------------|----|
| Sarpa Oro di Polo | 35 |
| Grappa Grattamacco | 36 |
| Gerard Schueller Riesling | 42 |

ROM

| | |
|---------------------------------|----|
| Appleton Estate Signature Blend | 29 |
| Diplomatico Reserva Exclusiva | 34 |
| Matusalem 15 y.o | 33 |

OTHER

| | |
|--|-----|
| Carlshamns Flaggpunsch | 20 |
| Old Fashioned - <i>bourbon, socker, bitter</i> | 129 |
| Negroni - Campari, gin, vermouth | 129 |

Want the whole list or dessert wine? Ask us.

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