

FOOD

SNACKS	TRUFFLE CHIPS	65
	MARINATED OLIVES	65
	SALTED MIX NUTS	65
	BOQUERONES Chives, garlic oil	85
	SOURDOUGH BREAD Nduja spread	65
	SHORT RIB CROQUETTES Escabeche, romesco sauce	95
	OYSTERS	55/PC
	Shallots vinegar, lemon	

SMALLER DISHES	TORTILLA DI PATATA Olive oil, potato, onion	105
	VITELLO TONNATO Tuna sauce, capers, egg-yolk	145
	BEEF TARTARE Baked onion emulsion - shallot marmalade - veal jus - fried onion	195
	TRUFFLE TOASTIE Ham - gruyère - truffle duxelle	135
	BURRATA & PROSCIUTTO	145

CHARCUTERIE & CHEESE	PROSCIUTTO DI SAN DANIELE High-quality pork legs & sea salt, 18 months dry aged	95/80 _{grm}
	FINOCCHIONA Brisket & loin mixed with fennel seeds, 40 days air dried	90/80 _{grm}
	SALAME AL BAROLO Minced meat rhymes with spices and Barolov wine, 40 days air dried	95/80 _{grm}
	TESTUN DI PECORA Sheep's milk cheese with round texture & finishing creaminess, aged for 60 days	100/80 _{grm}
	RASCHERA D'ALPEGGIO DOP Cow's milk cheese with high acidity, slightly elastic & hollow texture, aged for 30 days	105/80 _{grm}
	ROBIOLA DI PURA CAPRA Goats milk cheese from Piemonte with creamy texture, aged for 30 days	95/80 _{grm}

GREENS & SIDES	BROCCOLI Goat cheese, hazelnuts, roasted garlic paste	65
	PIMENTOS PADRONES Sea salt	70
	CONFIT CARROTS Spicy almond crumble	65
	FRIES & AIOLI Dill powder, spice blend & butter powder	60

SWEETS	MILLE FEUILLE & CARDAMOM ICE CREAM Pistachios, walnuts, honey	145
	BASQUE CHEESECAKE Berries compote, sugar icing	135

WINE & DRINKS

NEGRONI Hendrick's gin, Antica Formula, Campari	165	HENDRICK'S Cucumber, black pepper, tonic	160
KIR White wine, cassis	155	FRENCH 90 Cognac, lemon juice, Champagne	165

SPARKLING	S.A. BRUT RÉSERVE, CHARLES HEIDSIECK Champagne, France	175 / 950
	S.A. HENRIOT ROSE BRUT Champagne, France	250 / 1500
	S.A CAVA TRADITION, MASET Penedès, Spain	130 / 650

WHITE WINE	2021 VERDICCHIO, UMANI RONCHI Marche, Italy	125 / 580
	2021 SOAVE CLASSICO ORGANIC, PIEROPAN Veneto, Italy	145 / 695
	2020 CHABLIS, WILLIAM FÈVRE Burgundy, France	170 / 815
	2020 RIESLING CLASSIC, THÖRLE Rheinhessen, Germany	160 / 795
	2020 TARENI GRILLO, CANTINE PELLEGRINO Sicily, Italy	145 / 695
	2019 CHARDONNAY, AU BON CLIMAT Santa Barbara, USA	195 / 950

RED WINE	S.A. LE PETIT TRACTEUR, DOMAINE ANDRÉ BRUNEL Rhône, France	125 / 580
	2020 BARBERA D'ALBA, BURZI Piedmont, Italy	160 / 795
	2015 MALBEC MARIFLOR, MICHEL ROLLAND Mendoza, Argentina	170 / 815
	2019 PINOT NOIR, FRIEDRICH BECKER Phalz, Germany	185 / 895
	2019 CABERNET SAUVIGNON, ROCKLINRANCH, SCHEID Monterey, USA	195 / 950

THEME OF THE MONTH

ITALY IS HOME OF A HUGE ARRAY OF WINES, REGIONS, GRAPE VARIETIES AND WINE STYLES. FROM THE MISTY, LUSH ROLLING HILLS OF THE NORTH TO THE SUN-DRENCHED HILLS OF TUSCANY, UMBRIA, THE MARCHE AND ABRUZZO, TO THE SOUTHERN LANDS OF PUGLIA, CALABRIA AND BASILICATA, WHILE NOT FORGETTING THE ISLANDS OF SICILY AND SARDINIA

2016 MILLESIMATO, CONTRATTO Piemonte	100 / 195 / 920
2020 LANGHE ROSSO, G.D. VAJRA Piemonte	80 / 160 / 795
2018 FRIULANO, LIVIO FELLUGA Friuli	85 / 170 / 850
2020 LANGHE NEBBIOLO, AZELIA Piemonte	90 / 175 / 895
2019 SITO MORESCO, GAJA Piemonte	155 / 310 / 1250
2018 LA MASSA ROSSO, TENUTA LA MASSA Tuscany	105 / 210 / 995

BEER & CIDER	CARLSBERG EXPORT Draught 40cl	78	BRUNKEBERGS PILS Bottle 33cl	79
	KRONENBOURG BLANC Draught 40cl	82	GOOSE ISLAND IPA Bottle 33cl	98
	BROOKLYN DEFENDER IPA Draught 40cl	89	GALIPETTE CIDRE Bottle 33cl	75
	CARLSBERG HOF Bottle 33cl	72		

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