

# FOOD

## SNACKS

<b>GRATINATED OYSTER</b> Cheddar - Chorizo Crumble	<b>55/pc</b>
<b>MARCONA ALMONDS</b>	<b>65</b>
<b>MARINATED OLIVES</b>	<b>65</b>
<b>TRUFFLE CHIPS</b>	<b>65</b>

## LARGER DISHES

<b>TORCHED HONEY SCALLOPS</b> Jerusalem Artichoke Purée - Celery - Burned Butter - Crispy Artichokes	<b>145</b>
<b>DEEP FRIED CORN</b> Cheddar Creme - Fermented Jalapeno - Pickled Shallots	<b>145</b>
<b>DUCK CROQUETTE</b> Leek - Egg Emulsion - Leek Foam	<b>145</b>
<b>LOBSTER MAC &amp; CHEESE</b> Preserved Lemon - Butter - Cheddar Cheese	<b>165</b>
<b>FLANK STEAK</b> Red Wine Sauce - Mustard Gremolata - Smoked Paprika Aioli - Crispy Onion	<b>165</b>
<b>STEAMED COD</b> Beurre Blanc - Trout Roe - Chives - Seaweed	<b>165</b>
<b>CARAMELIZED ONION QUICHE</b> Lightly Smoked Cream - Endive - Orange Salad	<b>145</b>

## SIDES

<b>ROASTED POTATOES</b>	<b>65</b>
<b>TOMATO &amp; PESTO SALAD</b>	<b>65</b>
<b>FRENCH FRIES &amp; AIOLI</b>	<b>65</b>

## DESSERT

<b>SORBET / ICE CREAM</b>	<b>95</b>
<b>CREME CARAMEL</b>	<b>135</b>
<b>SUNCHOKE TIRAMISU</b>	<b>135</b>

## CHARCUTERIE & CHEESE

<b>SVEDJAN RUSTIK</b> Blue cheese with a full pleasant taste and soft texture	<b>105/30gr</b>
<b>ALMNÄS TEGEL</b> Hard-pressed cheese, crunchy and slightly sandy	<b>95/30gr</b>
<b>JÜRSS LINNÉA BRIE</b> Creamy Brie with a white mold surface, smooth and lightly acidic	<b>90/30gr</b>
<b>PARMA HAM</b> 18 month dry aged prosciutto from the Parma region of Northern Italy	<b>105/60gr</b>
<b>BLACK ANGUS BRESAOLA</b> Bresaola made from air-dried salted Black Angus beef	<b>95/60gr</b>
<b>COPPA DI PARMA IGP</b> Cured Italian meat obtained from the muscular part of the pig's neck	<b>105/60gr</b>

# BEVERAGES

## COCKTAILS

<b>MONCALIERI</b> Pisco - Apricot - Coconut	<b>175</b>
<b>FORT KNOX</b> Otto's Athens - Strawberry - Cava - Pineapple	<b>175</b>
<b>FRENCH 75</b> Gin - Lemon - Champagne	<b>175</b>
<b>FRENCH MANHATTAN</b> Cognac - Antica formula - Angostura bitters	<b>175</b>
<b>LIMONCELLO SPRITZ</b> Villa Massa Limoncello - Sparkling Wine - Soda	<b>165</b>
<b>CAMPARI SPRITZ</b> Campari - Sparkling Wine - Soda	<b>165</b>

Signature & classic cocktails can be served from 15:00

## BEER

<b>CARLSBERG EXPORT</b> Draught 33 cl	<b>87</b>
<b>KRONENBOURG 1664 BLANC</b> Draught 33 cl	<b>87</b>
<b>BROOKLYN STONEWALL INN IPA</b> Draught 33 cl	<b>92</b>
<b>NCB KELLERBIER UNFILTERED</b> Draught 33 cl	<b>97</b>
<b>AT SIX BRUNKEBERGS PILSNER</b> Bottle 33cl	<b>85</b>

## NON ALCOHOLIC

<b>SODAS</b>	<b>45</b>
<b>GINGER BEER / PINK GRAPEFRUIT TONIC</b>	<b>55</b>
<b>COMPAGNIE DE LIMONADIERS SODA</b>	<b>65</b>
<b>VERJUS SPRITZ</b>	<b>95</b>
<b>NO WORRIES ALCOHOL FREE BEER</b>	<b>65</b>

# WINES

## SPARKLING

<b>S.A BLANC DE BLANCS, HENRIOT</b> Champagne, France	<b>GL/BTL</b> <b>195/995</b>
<b>S.A. GRANDE RÉSERVE BRUT, FREREJEAN FRÈRES</b> Champagne, France	<b>195/995</b>
<b>2020 MILLESIMATO, CONTRATTO</b> Piemonte, Italy	<b>185/885</b>
<b>S.A. CAVA, RUIDA DOMO</b> Pendels, Spain	<b>145/720</b>

## WHITE WINE

<b>2022 VERDICCHIO VILLA BIANCHI, UMANI RONCHI</b> Marche, Italy	<b>145/635</b>
<b>2023 GRÜNER VELTLINER RÜHRSDORF, JOSEF FISCHER</b> Wachau, Austria	<b>165/795</b>
<b>2023 L CHABLIS, DOMAINE LAROCHE</b> Burgundy, France	<b>195/995</b>
<b>2022 RIESLING AUS DEN LAGEN, A.CHRISTMANN</b> Pfalz, Germany	<b>165/795</b>
<b>2021 CHARDONNAY, PEIRANO ESTATE VINEYARDS</b> Lodi, USA	<b>205/1050</b>

## RED WINE

<b>2022 CONNOISSEUR ROUGE, DOMAINE DE MENARD</b> Côtes de Gascogne, France	<b>145/635</b>
<b>2021 LE ORME BARBERA, MICHELE CHIARLO</b> Piemonte, Italy	<b>170/815</b>
<b>2020 PINOT NOIR, GRAVELLY FORD</b> California, USA	<b>195/950</b>
<b>2019 SPÄTBURGUNDER, FRIEDRICH BECKER</b> Pfalz, Germany	<b>175/845</b>
<b>2019 KOONUNGA HILL SEVENTY SIX, PENFOLDS</b> South Australia, Australia	<b>185/885</b>

## ROSE WINE

<b>2021 LEON, DOMAINE FONTCHENE</b> Provence, France	<b>165/825</b>
<b>2021 ZWEIGELT, JURTSCHITSCH</b> Kamptal, Austria	<b>165/825</b>

## SOMMELIER'S SELECTION

### WHITE

<b>SAINT-AUBIN 1ER CRU EN REMILLY, D. DE MONTILLE</b> Burgundy, France	<b>GL/BTL</b> <b>350/1750</b>
<b>LORCH RIESLING, AUGUST KESSELER</b> Rheingau, Germany	<b>239/1195</b>
<b>GAMLITZ SAUVIGNON BLANC, SATTLEHOF</b> Südsteiermark, Austria	<b>189/945</b>

### RED

<b>BORDINI BARBARESCO, FONTANABIANCA</b> Piemonte, Italy	<b>270/1350</b>
<b>KIRSCHGARTEN PINOT NOIR, PHILIPP KUHN</b> Pfalz, Germany	<b>350/1750</b>
<b>CAPALOT VECCHIE VITI BAROLO, BURZI</b> Piemonte, Italy	<b>599/2995</b>



All prices are in SEK and including VAT.  
For dietary requirements and food allergies, please contact our team members for further assistance.