

FOOD

SNACKS & SIDES

MARCONA ALMONDS	65
TRUFFLE CHIPS	65
BREAD & BUTTER	65
MAGELLAN GIGAS OYSTER	65/pc
Lemon - Tabasco - Vinaigrette with onion	
FRENCH FRIES	65
Served with aioli	
BOQUERONES TOAST	125
Padrones - Smoked paprika aioli - Sourdough bread	

SMALLER COURSES

TUNA TARTARE	215
Compressed watermelon- Cucumber - Spicy stracciatella	
TORCHED SCALLOP	235
XO sauce, Asparagus, Snap peas, Seafood mayo	
TOAST SKAGEN	265
Shrimps - Kalix vendace roe - Butter fried toast	
BEEF CARPACCIO	235
Jerusalem artichoke - Almsnäs tegel cheese - Ramson capers	
BURRATA SALAD	220
Artichoke - Tomato - Gremolata	
CHEESE & CHARCUTERIE BOARD	295
Daily selection of two premium cured meats and a carefully selected cheese	

LARGER DISHES

SEAFOOD PAELLA	365
Baby octopus - Shrimp - Mussels	
SWEDISH DRY-AGED ENTRECÔTE	525
Semidried tomatoes - Greenbeans - Herb de paris - Fries	
CHARRED ARCTIC CHAR	365
Grilled pointed cabbage - Sandefjord sauce - Trout roe - Boiled potatoes	
BRAISED PORTOBELLO	295
Barley - Baby gem lettuce - Tofu dressing - Pumpkin seed pesto	
GRILLED SUMMER SQUASH	315
Feta puree - Roasted shallots - Saffron beurre blanc	
SMOKED POTATO RAVIOLI	325
Egg yolk - Summer truffle sauce	
CHICKEN SALAD	265
Frisée salad - Feta cheese - Avocado - Tomato - Pickled silver onion	

DESSERT

ELDERFLOWER & BERRY PAYLOVA	165
French meringue - Elderflower curd - Mixed berries	
ALMOND & PEACH MILLEFEUILLE	165
Almond frangipane - Caramelized peach - Pastry cream	
CROISSANT REBORN	115
A rich, creamy ice cream made from repurposed croissants and toasted milk anglaise, with notes of vanilla and toffee.	

BEVERAGES

GROGS & SPRITZERS

APEROL SPRITZ	170
Aperol - Sparkling Wine - Soda	
LIMONCELLO SPRITZ	170
Villa Massa Limoncello - Sparkling Wine - Soda	
SARTI SPRITZ	170
Sarti - Sparkling Wine - Soda	
HENDRICKS GT	165
Hendricks Gin - Three Cent tonic - Cucumber - Black Pepper	
OASIUM FIZZ	165
Hendrick's Oasium - Mandarine & bergamott soda - Orange slice	
PALOMA	165
Ocho tequila - Lime - Grapefruit soda	
RUM & SUN	165
Havana 3yo - Pineapple soda	

COCKTAILS

THYME WILL TELL	175
Amaretto - Mancino bianco - Honey - Thyme	
VAGUE NOIRE	175
Hendricks Gin - Blueberry - Passion fruit - Cava	
BELA LUGOSI	175
Dark Rum - Cherry - Mancino Chinato - Cold brew coffee	
PROPOSAL	175
Martel Cognac - Lillet Rose - Raspberry - Rosemary - Coconut cream	
SWEET PEA	175
Monkey Shoulder - Apricot - Peach - Elder flower - Citric Acid	

Signature & classic cocktails can be served from 15:00

BEER & CIDER

CARLSBERG EXPORT	89
Draught 40cl	
KRONENBOURG 1664 BLANC	89
Draught 40cl	
BROOKLYN STONEWALL INN IPA	94
Draught 40cl	
SAN MIGUEL LAGER	85
Bottle 33cl	
CARLSBERG HOF	85
Bottle 33cl	
SOMERSBY PEAR CIDER	85
Bottle 33cl	



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

WINES

SPARKLING

	GL/BTL
S.A. BRUT SOUVERAIN, HENRIOT	195/995
Champagne, France	
S.A. FRANCIACORTA FLAMINGO ROSÉ, MONTE ROSSA	175/845
Lombardia, Italy	
S.A. BRUT NATUR, RUIDA DOMO	155/750
Penedès, Spain	

WHITE WINE

2023 VERDICCHIO VILLA BIANCHI, UMANI RONCHI	150/725
Marche, Italy	
2023 TOURAINE SAUVIGNON BLANC, COMTE D'ASSAY	160/795
Touraine, France	
2023 L CHABLIS, DOMAINE LAROCHE	195/995
Burgundy, France	
2023 RIESLING SAUVAGE, GEORG BREUER	165/815
Rheingau, Germany	

ROSE WINE

2022 L'INSTANT ROSÉ ORGANIC, FANNY FABRE	150/725
Pays d'Oc IGP, France	
2023 IL ROSÉ DI CASANOVA, LA SPINETTA	165/815
Tuscany, Italy	

RED WINE

2022 LE ORME BARBERA, MICHELE CHIARLO	170/815
Piemonte, Italy	
2021 PINOT NOIR, GRAVELLY FORD	195/995
California, USA	

SOMMELIER'S SELECTION

	GL/BTL
WHITE	
2023 CHARDONNAY, AU BON CLIMAT	245/1250
Santa Barbara, California, USA	
ROSE	
2023 BY. OTT ROSE	195/995
Côtes de Provence, France	
RED	
2021 PROMIS, GAJA CA'MARCANDA	270 / 1350
Tuscany, Italy	
2019 CABERNET SAUVIGNON, ROBERT MONDAVI	1995
Napa Valley, USA	

NON ALCOHOLIC

SODAS	55
3 CENT SODAS	60
ALCOHOL FREE SPARKLING WINE	95
IMPLOSION ALCOHOL FREE BEER	75
MIDNIGHT SUN	105
Citrus zest cordial - Loose tea - Soda water	