

# champagne cocktails

## la grandoise

BENEDICTINE DOM | GRAPEFRUIT | GRAPEFRUIT ZEST  
CHAMPAGNE

169 SEK

## gemme rouge

APEROL | APEROL CRYSTALS  
CHAMPAGNE

169 SEK

## la pomme

CALVADOS | APPLE | LEMON ZEST  
CHAMPAGNE

169 SEK

## queen's royal

RASPBERRY | BLUEBERRY  
CHAMPAGNE

169 SEK

# cocktails

6 CL

## french bellini

OLD ITALIAN CLASSIC REVIVED IN FRENCH SPIRIT, FRUITY AND ELEGANTLY BALANCED  
PEACH APERITIF | LEMON JUICE | GRENADINE | CHAMPAGNE

169 SEK

## old fashioned - barrel aged

THIS IS WHAT HAPPENS WHEN YOU TAKE EVERY ASPECT OF A COCKTAIL AND TRY TO PERFECT IT, SWEET, COMPLEX AND BOOZY  
BOURBON | RYE WHISKEY | MAPLE SYRUP | AROMATIC BITTERS

169 SEK

## smokey nail

MAYBE A LITTLE RUSTIER THAN THE CLASSIC RUSTY NAIL  
BLENDED SCOTCH | ISLAY SCOTCH | DRAMBUI | BLACK PEPPER TINCTURE

169 SEK

## feliz sazerac

SWEET AND BOOZY HOLIDAY TWIST ON THE NEW ORLEANS CLASSIC  
RYE WHISKY | COGNAC | SAFFRON AND CINNAMON SYRUP | ABSINTH | LEMON PEEL

169 SEK

## french 75

WE LOVE GIN AND WE LOVE CHAMPAGNE  
GIN | AROMATIC BITTERS | LEMON JUICE | SIMPLE SYRUP | CHAMPAGNE

169 SEK

## old cuban

FRENCH 75 MEETS MOJITO  
DARK RUM | LIME JUICE | SIMPLE SYRUP | MINT | CHAMPAGNE

169 SEK

## navy dry martini

SOPHISTICATED AND TIMELESS CLASSIC MADE WITH FOCUS ON GOOD GIN AND SIMPLICITY  
FROZEN NAVY STRENGTH GIN | DASH OF DRY VERMOUTH | OLIVE

199 SEK

## krug champagne cocktail

THE CLASSIC CHAMPAGNE COCKTAIL MADE WITH ONE OF THE WORLDS MOST PRESTIGIOUS CHAMPAGNE HOUSES, KRUG.  
RAW SUGAR PIECE | ANGOSTURA BITTERS | COGNAC | KRUG CHAMPAGNE

325 SEK

# cocktails

6 CL

## régliste

CITRUS AND LICORICE, CLASSIC AND ELEGANT SOUR STYLE COCKTAIL  
HOMEMADE LICORICE LIMONCELLO | LEMON JUICE | SIMPLE SYRUP | EGG WHITE | AROMATIC BITTERS

169 SEK

## rêve bleu

EXTRAVAGANT BLUEBERRY AND VANILLA THIRST QUENCHER  
BLUEBERRY AND VANILLA INFUSED VODKA | HERBAL WHITE VERMOUTH | LEMON JUICE | SIMPLE SYRUP

169 SEK

169 SEK

## idas winter lullaby

COMFORTING AND SWEET YET LIGHT AND CLASSY WINTER HOMAGE  
SLOE GIN | MULLED PORT SYRUP | ROSE WATER | LIME JUICE | EGGWHITE | CHAMPAGNE

169 SEK

## élégance

REFRESHING AND BRIGHT WITH A LITTLE BIT OF SPICE AND EVERYTHING NICE  
WEISSER BURGUNDER WINE | SEABUCKTHORN SYRUP | BERGAMOT LIQUEUR | CARDAMOM GIN | LEMON JUICE | BLACK PEPPER SUGAR

169 SEK

## fairytale of new york

NUTTY AND ALMOST FUDGE-LIKE WHISKEY SOUR TWIST  
BUTTER WASHED BOURBON | CARAMEL SYRUP | LEMON JUICE | CINNAMON TINCTURE

169 SEK

## gin and teanic (served warm)

HEARTWARMING AND REFRESHING CUP OF ELIXIR PERFECT FOR A COLD WINTERS EVE  
OLD TOM GIN | VELVET FALERNUM | TONIC SYRUP | LIME JUICE | ROOIBOS TEA | CARDAMOM BITTERS

169 SEK

# non-alcoholic cocktails

## home made lemonades

PICK BETWEEN

ORIGINAL | PASSION FRUIT | SEABUCKTHORN | BLUEBERRY

99 SEK

## winter punsch

ARONIA | APPLE | LEMON JUICE | LIME JUICE | CARAMEL | CINNAMON

129 SEK

## gin & tonic

4 CL & TONIC

### sorgin (fr)

LIGHT, FLORAL AND DELICIOUS MADE WITH SAUVIGNON BLANC GRAPES  
SERVED WITH GRAPES AND EKOBRYGGERIETS ELDERFLOWER TONIC

159 SEK

### four pillars bloody shiraz (au)

FRESH CITRUS AND SPICE AROMA WITH PEPPERY AND FRUITY CHARACTER. STEEPED WITH SHIRAZ GRAPES  
SERVED WITH ORANGE PEEL, CINNAMON AND EKOBRYGGERIETS BITTER TONIC

159 SEK

### tanqueray lovage (gb)

HERBACEOUS AND CITRUS FORWARD WITH A HINT OF CELERY-LIKE FLAVOUR  
SERVED WITH CELERY AND 3CENTS AEGEAN TONIC

169 SEK

### stockholms bränneri dry gin (se)

MADE WITH HEATHER, LEMON PEEL AND ROSEMARY  
SERVED WITH LEMON PEEL AND EKOBRYGGERIETS BITTER TONIC

169 SEK

### harahorn (no)

WELL BALANCED WITH FOREST-LIKE FLAVOURS FROM OUR COUSINS IN THE NORTH  
SERVED WITH DRIED LINGONBERRIES, ROSEMARY AND 1724 TONIC

199 SEK

### x-gin (be)

ENTOXICATING AROMA OF COCOA BEANS AND VANILLA. INSPIRED BY WHAT'S SAID TO BE THE WORLDS FIRST APHRODISIAC  
SERVED WITH ROASTED ALMOND AND EKOBRYGGERIETS BITTER TONIC

199 SEK

### marula gin (be)

FLORAL AND CITRUS FORWARD GIN INSPIRED BY THE DRUNKEN ELEPHANTS THAT ATE THE FORBIDDEN FRUIT OF  
THE ELEPHANT TREE  
SERVED WITH GRAPEFRUIT PEEL AND EKOBRYGGERIETS BITTER TONIC

199 SEK

## champagne

		10 CL	BOTTLE
NV	KRUG, "GRANDE CUVÉE"	285 SEK	1 995 SEK
2002	KRUG, "VINTAGE"		4 370 SEK
		12 CL	BOTTLE
NV	ANDRÉ CLOUET, GRANDE RÉSERVE BRUT, BOUZY	150 SEK	880 SEK
NV	ANDRÉ CLOUET, BRUT ROSÉ, BOUZY	150 SEK	880 SEK
NV	LAURENT PERRIER, GRAND SIECLE		1 350 SEK
NV	VARNIER FANNIERE, GRAND CRU BRUT		1 540 SEK
1996	R.D. BOLLINGER		5 100 SEK
2002	DELAMOTTE, BLANC DE BLANCS		2 100 SEK
2008	MOËT & CHANDON, GRAND VINTAGE		1 170 SEK
1996	HENRIOT BRUT, MILLÉSIMÉ		1 730 SEK
2000	JACQUESSON, BRUT MILLÉSIMÉ		1 765 SEK
2004	LOUIS RODERER, BRUT MILLÉSIMÉ		1 340 SEK
2002	POL ROGER, CUVÉE SIR WINSTON CHURCHILL		3 750 SEK
2006	LOUIS RODERER, ROSÉ		1 350 SEK

# wine

		16 CL	BOTTLE
<b>WHITE WINE</b>			
	OUR SELECTED HOUSE WHITE	105 SEK	415 SEK
2012	CHATEAU DU SEUIL, GRAVES BLANC, BORDEAUX (FR)	140 SEK	550 SEK
2016	DOMAINE DE CÔTES ROUSSES, LA PENTE, SAVOIE (FR)	150 SEK	600 SEK
2016	CHARLY NICOLLE, PER ASPERA, CHABLIS (FR)	155 SEK	620 SEK
2016	MARK HAISMA, VIOGNIER, VIN DE FRANCE (FR)	165 SEK	660 SEK
2015	ALBERT BOXLER, PINOT BLANC, ALSACE (FR)	150 SEK	600 SEK
2016	PIERRE MORIN, OVIDE, SANCERRE, LOIRE (FR)	160 SEK	630 SEK
2016	K. WECHSLER, RIESLING TROCKEN, RHEINHESSEN (DE)	135 SEK	525 SEK
<b>RED WINE</b>			
	OUR SELECTED HOUSE RED	105 SEK	415 SEK
2015	ANTOINE TOUTON & FREDI TORRES, MONTSANT (ES)	145 SEK	580 SEK
2015	DOMAINE GLANTENAY, PINOT NOIR, BOURGOGNE (FR)	165 SEK	650 SEK
2016	LOUIS BOILLOT, MOULIN A VENT , BEAUJOLAIS (FR)	155 SEK	620 SEK
2016	FREDI " FRESQUITO" TORRES, PRIORAT CLASSICO (ES)	155 SEK	620 SEK
2015	CONDÉ, SANGIOVESE SUPERIORE, EMILIA-ROMAGNA (IT)	145 SEK	560 SEK
2015	CESARE BUSSOLO, VIGNA SANTA LUCIA, BARBERA D'ALBA (IT)	170 SEK	680 SEK
2017	JULIEN CECILLON, SYRAH GRAVIERES, VIN DE PAYS (MAGNUM)	135 SEK	1080 SEK
<b>ROSÉ WINE</b>			
2016	PIERRE MORIN, SANCERRE ROSÉ, LOIRE (FR)	140 SEK	550 SEK



we offer a wide range of wines  
ask your waiter for our wine list  
"Le Cave"

## beer & cider

STIGBERGETS "WEST COAST IPA" (SE)	33 CL	85 SEK
RÅDANÄS BRYGGERI, "AMERICAN BITTER" (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "PORTER" (SE)	33 CL	80 SEK
RÅDANÄS BRYGGERI, "CALIFORNIA COMMON" (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "LAGER" (SE)	33 CL	70 SEK
RÅDANÄS BRYGGERI, "BOURBON MASH" (SE)	33 CL	85 SEK
RÅDANÄS BRYGGERI, "IPA" (SE)	33 CL	85 SEK
CARLSBERG "HOF" (DK)	33 CL	63 SEK
SAN GABRIEL, "BIRRA AMBRA ROSSA" (IT)	50 CL	95 SEK
SAN GABRIEL, "BIRRA BIONDA" (IT)	50 CL	95 SEK
SAN GABRIEL, "BIRRA HEFE WEIZEN" (IT)	50 CL	95 SEK
LA CIDRAIE, "CIDRE BLONDE SEMI DRY APPLE CIDER" (FR)	33 CL	67 SEK
BOULARD, "CIDRE BIOLOGIQUE DRY APPLE CIDER" (FR)	33 CL	67 SEK
BOULARD, "CIDRE DE NORMANDIE DRY APPLE CIDER" (FR)	75 CL	149 SEK

# non alcoholic

APPLE JUICES FROM FRISTORPS GÅRD	33 CL	65 SEK
NILS OSCAR NON ALCOHOLIC PALE ALE	33 CL	50 SEK
3 CENTS PINK GRAPEFRUIT SODA	20 CL	45 SEK
3 CENTS AEGEAN TONIC	20 CL	45 SEK
FEVER TREE GINGER BEER	20 CL	38 SEK
FEVER TREE GINGER ALE	20 CL	38 SEK
FEVER TREE SICILIAN LEMONADE	20 CL	38 SEK
COCA COLA	33 CL	35 SEK
COCA COLA ZERO	33 CL	35 SEK
FANTA ORANGE	33 CL	35 SEK
SPRITE	33 CL	35 SEK
STENKULLA SPARKLING WATER	33 CL	38 SEK
STENKULLA SPARKLING WATER	75 CL	58 SEK
CAFÉ COMPLET		85 SEK

- YOUR CHOICE OF COFFEE OR TEA, COMES WITH THREE MIGNARDISES



# snacks

## *snacks*

### MARINERADE OLIVER

*MARINATED OLIVES*

50 SEK

### NÖTBLANDNING

*MIXED NUTS*

45 SEK

### TRYFFELCHIPS MED AIOLI

*TRUFFLED POTATOE CHIPS WITH AIOLI*

45 SEK

### BOQUERONES FRÅN BISCAYABUKTEN 50G MED TILLBEHÖR

*BOQUERON AL VINAGRE FROM THE BISCAYA BAY 50G WITH ACCOMPANIMENTS*

75 SEK

### MARINERAD ANSJOVIS FRÅN BISCAYABUKTEN 50G MED TILLBEHÖR

*ANCHOA DEL CANTABRICO FROM THE BISCAYA BAY 50G WITH ACCOMPANIMENTS*

75 SEK

# ostron

## *oyster*

### FRANSKA LEGRIS OSTRON

*LEGRIS OYSTER FROM FRANCE*

1 ST 45 SEK 6 ST 225 SEK

### DYKFÅNGAT FLATOSTRON FRÅN GREBBESTAD

*SWEDISH HANDPICKED FLAT OYSTER FROM GREBBESTAD*

1 ST 69 SEK 6 ST 345 SEK

OSTRONEN SERVERAS NATURELLT MED CITRON OCH SCHALOTTENLÖKSVINÄGER

*THE OYSTER IS SERVED NATURALLY WITH LEMON AND SHALLOT VINAIGRETTE*

# löjrom & caviar

## *vendace roe & caviar*

### KALIX LÖJROM FRÅN BRÖDERNA PERSSONS

*VENDACE ROE FROM KALIX AND RÖDERNA PERSSONS*

30 GRAM 255 SEK / 60 GRAM 375 SEK

### ROSSINI BAERII "ACIPENSER BAERII" CAVIAR

*ROSSINI BAERI "ACIPENSER BAERI" CAVIAR*

30 GRAM 685 SEK

### ROSSINI OSCIETRA "ACIPENSER GUELLENSTAEDTII" CAVIAR

*ROSSINI OSCIETRA "ACIPENSER GUELLENSTAEDTII" CAVIAR*

30 GRAM 960 SEK

SERVERAS MED SMÖRSTEKT BLINI, RÖDLÖK, GRÄSLÖK, SYRAD GRÄDDE OCH CITRON

*SERVED WITH BUTTER FRIED BILINI, RED ONION, CHIVES, SOUR CREAM AND LEMON*

# étagère étagère

NATURELLT FRANSKT OSTRON MED CITRON OCH SCHALOTTENLÖKSVINÄGER  
*FRENCH OYSTER AU NATUREL WITH A LEMON AND SHALLOT VINEGAR*

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RÖKGRAVAD LAX PÅ FRÖKNÄCKE MED BLOMKÅLSMOUSSE OCH KRABBA  
*SMOKE MARINATED SALMON ON HARD BREAD WITH CAULIFLOWER MOUSSE AND CRAB*

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KALIXLÖJROM MED LÄTTRÖKT GRÄDDFIL OCH PICKLAD LÖK PÅ BLINI  
*VENDACE ROE FROM KALIX WITH LIGHTLY SMOKED SOUR CREAM AND PICKLED ONIONS ON BILINI*

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BOQUERONES FRÅN BISCAYABUKTEN  
*BOQUERON AL VINAGRE FROM THE BISCAYA BAY*

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HUMMER- OCH RÅKRÖRA PÅ FRASIG BRIOCHE  
*LOBSTER AND SHRIMPS IN MAYONNAISE ON CRISPY BRIOCHE*

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KROKETTER PÅ CONFITERAD KYCKLING FRÅN MUNKA LJUNGBY MED MAJONNÄS PÅ ROSTAT KYCKLINGSKINN  
*CROQUETTES ON CONFIT BAKED CHICKEN FROM MUNKA LJUNGBY AND MAYONNAISE WITH ROASTED CHICKEN SKIN*

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OXTARTAR PÅ SVENSKT OXINNANLÅR FRÅN ÖLANDA SÅTERI MED SOJA OCH PUFFAD FLÄSKSVÅL  
*BEEF TARTAR ON SWEDISH TOPSIDE FROM ÖLANDA SÅTERI WITH SOY AND PUFFED PORK RIND*

•

LUFTTORKAD MANGALICASKINKA  
*CURED MANGALICA HAM*

•

SOCKERBRÄND GETOSTTERRIN MED TRYFFELMAJONNÄS  
*CARAMELIZED GOAT CHEESE TERRINE WITH TRUFFLE MAYONNAISE*

•

KRÄM PÅ GROTTLAGRAD GRUYÈRE MED KRYDDKNÄCKE OCH TORKADE OLIVER  
*CREAM OF CAVE STORED GRUYÈRE WITH HARD BREAD AND DRIED OLIVES*

485 SEK

VAR GOD MEDDELA EVENTUELLA MATALLERGIER  
*LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES*

ost & sött  
*cheese & sweet*

tre utvalda ostar  
*selection of cheeses*

FRUKTBRÖD, KNÄCKEBRÖD OCH MARMELAD  
*FRUIT BREAD, HARD BREAD AND MARMALADE*

155 SEK

äppelterriner  
*apple terrine*

MIXAD BRÛLÉE SMAKSATT MED CITRON OCH ROSMARIN SAMT SALT KARAMELLGLASS  
*MIXED BRÛLÉE FLAVORED WITH LEMON AND ROSEMARY AND CARAMEL ICE CREAM WITH SALT*

135 SEK

glass & sorbet  
*ice cream & sorbet*

SÄSONGSBETONAD SERVERING AV GLASS OCH SORBET  
*SEASONAL SERVING OF ICE CREAM AND SORBET*

105 SEK

mignardiser  
*mignardise*

SMÅ GODSAKER FRÅN KONDITORIET  
*CANDY BITES FROM THE PASTRY*

85 SEK

VAR GOD MEDDELA EVENTUELLA MATALLERGIER  
*LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES*