

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"		4 400 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
2008	MOËT & CHANDON, GRAND VINTAGE (MAGNUM BOTTLE)	195 SEK	2 340 SEK
NV	LAURENT PERRIER, GRAND SIECLE		1 350 SEK
NV	VARNIER FANNIERE, GRAND CRU BRUT		1 550 SEK
1996	R.D. BOLLINGER		5 100 SEK
2002	DELAMOTTE, BLANC DE BLANCS		2 100 SEK
1996	HENRIOT BRUT, MILLÉSIMÉ		1 750 SEK
2000	JACQUESSON, BRUT MILLÉSIMÉ		1 765 SEK
2008	LOUIS RODERER, BRUT MILLÉSIMÉ		1 250 SEK
2004	SALON, BLANC DE BLANCS, LES MESNIL		5 800 SEK
2006	LOUIS RODERER, ROSÉ		1 350 SEK

wine

		16 CL	BOTTLE
WHITE WINE			
	OUR SELECTED HOUSE WHITE	105 SEK	415 SEK
2017	CLOS DE L'ECOTARD, CHENIN BLANC, SAUMUR (FR)	160 SEK	640 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
2016	PIERRE MORIN, OVIDE, SANCERRE, LOIRE (FR)	160 SEK	630 SEK
2016	K. WECHSLER, RIESLING TROCKEN, RHEINHESSEN (DE)	135 SEK	525 SEK
RED WINE			
	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	CONTERNO-FANTINO, BRICCO BASTIA, DOLCETTO D'ALBA (IT)	125 SEK	500 SEK
2016	FREDI " FRESQUITO" TORRES, PRIORAT CLASSICO (ES)	155 SEK	620 SEK
2015	CONDÉ, SANGIOVESE SUPERIORE, EMILIA-ROMAGNA (IT)	145 SEK	560 SEK
2016	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
ROSÉ WINE			
2016	CHATEAU DE CAMPUGET, COSTIERES DE NIMES (FR)	125 SEK	500 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

HEMSALTAD STENBITSROM

HOME SALTED LUMPFISH ROE

30 GRAM 155 SEK / 60 GRAM 265 SEK

ROSSINI BAERII "ACIPENSER BAERII" CAVIAR

ROSSINI BAERI "ACIPENSER BAERI" CAVIAR

30 GRAM 685 SEK

ROSSINI OSCIETRA "ACIPENSER GUELDENSTAEDTII" CAVIAR

ROSSINI OSCIETRA "ACIPENSER GUELDENSTAEDTII" 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

•

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

•

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

•

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

mellanrätter
medium sized portions

kallt
cold

tartar på svenskt oxinnanlår från ölanda säteri
beef tartar on swedish topside from ölanda säteri

FRITERAD SCHALOTTENLÖK OCH SOJA SAMT GRAVAD ÄGGULA, SYLTAD SVAMP OCH PUFFAD FLÄSKSVÅL
DEEP FRIED SHALOTTS AND SOY WITH CURED EGG YOLKS, RAW SLICED MUSHROOMS AND PUFFED PORK RIND

185 SEK

variation på rödbeta från tångagård
variation on swedish beetroot

SVARTA VINBÄR OCH RIVEN GNALLING FRÅN TREHOLDE MEJERI SAMT ROSTAT RÅGBRÖD
BLACKCURRANTS AND GRATED GNALLING FROM TREHOLDE DAIRY AND ROASTED RYE BREAD

195 SEK

varmt
warm

smörstekta pilgrimsmusslor
butter fried scallops

SÅS PÅ BLÅMUSSLOR, DILLGLASERAD GURKA OCH FORELLROM
SAUCE ON MUSSELS, DILL GLAZED CUCUMBER AND TROUT ROE

215 SEK

svensk hängmörad oxfile "rossini"
swedish dry aged beef fillet "rossini"

OXSVANSSKY MED MADEIRA SAMT HALSTRAD ANKLEVER OCH KRÄMIG TRYFFELPOLENTA
OXTAIL JUS WITH MADEIRA, SEARED FOIE GRAS AND CREAMY TRUFFLE POLENTA

255 SEK

pannstekt gödkalybräss
pan fried sweetbread

VINÄGERSKY MED LAGERBLAD SAMT LÄTTRÖKT POTATISSKUM, HASSELNÖTTER OCH SVART VINTERTRYFFEL
VINEGAR JUS WITH BAY LEAF, LIGHTLY SMOKED POTATO FOAM, HAZELNUTS AND BLACK WINTER TRUFFLE

215 SEK

smörstekta gnocchi
butter fried gnocchi

SVARTROT MED BRYNT SMÖR SAMT KRÄM PÅ BAKAD ÄGGULA OCH STEKTA TOPPMURKLOR
SALSIFY WITH BROWNED BUTTER, BAKED EGG YOLK AND FRIED MORELS

195 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

mynta & lime
mint & lime

BAVAROISE OCH SORBET PÅ MYNTA SAMT MADELEINE OCH CURD SMAKSATT MED LIME
MINT BAVAROISE, LIME CURD, MADELEINE AND SORBET WITH MINT

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