

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

oaxaca old fashioned

THE DRINK THAT SHOWED THE WORLD THE POTENTIAL OF MEZCAL IN COCKTAILS. SMOKEY, BOOZY AND DELICIOUS
MEZCAL | TEQUILA | AGAVE | AROMATIC BITTERS | FLAMED ORANGE

169 SEK

martinez

THE ANTECEDENT OF THE CLASSIC MARTINI. SWEET, INNOCENT AND AROMATIC
OLD TOM GIN | LONDON DRY GIN | SWEET VERMOUTH | MARASCHINO LIQUEUR | CHERRY | AROMATIC BITTERS

169 SEK

french 75

WE LOVE GIN AND WE LOVE CHAMPAGNE
GIN | 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 | OLIVES

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

alexandria

TROPICAL THIRST QUENCHER
CARDAMOM GIN | BLOOD ORANGE GIN | APRICOT | LEMON JUICE | PISTACHIO ORGEAT

169 SEK

tokyo sour

ELEGANT, ASIAN INSPIRED SOUR STYLE COCKTAIL
JAPANESE GIN | BERGAMOT LIQUEUR | UMESHU | CITRUS JUICE | VERMOUTH | EGGWHITE | EARL GREY SYRUP

169 SEK

élégance

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

169 SEK

mr nilssons breakfast

NUTTY, CITRUSY AND SWEET
PEANUT BUTTER WASHED COGNAC | TONKA CARAMEL SYRUP | LIME JUICE | BANANA LIQUEUR

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

99 SEK

winter punsch

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

129 SEK

gin & tonic

4 CL & TONIC

bertha's revenge (gb)

ALTHOUGH BEING MADE FROM WHEY ALCOHOL AS ITS BASE THIS GIN HAS A CITRUSY AND SPICY FLAVOUR
SERVED WITH LEMON PEEL AND EKOBRYGGERIETS BITTER TONIC

169 SEK

bruni collin's gin (es)

UNIQUE, SWEET AND VERY CITRUS FORWARD
SERVED WITH LIME PEEL AND IMPERDIBILE WILD BOTANICAL TONIC

169 SEK

g-gin rosé (se)

OAKY, PEPPERY AND JUNIPER DOMINANT WITH A LOVELY PINK HUE
SERVED WITH ROSÉ PEPPER TINCTURE, ORANGE PEEL AND EKOBRYGGERIETS BITTER TONIC

179 SEK

roku gin (jpn)

6 MAIN BOTANICALS REPRESENTING THE SEASONS OF JAPAN MAKES A DELIGHTFUL FRESH GIN
SERVED WITH GINGER AND 3CENT TONIC

179 SEK

meyer's gin ml (be)

DELICATE AND FRUITY GIN FLAVOURED WITH THE HARDY KIWI BERRY
SERVED WITH DRIED KIWI AND BITTER TONIC

199 SEK

napue (fi)

MADE WITH FRESHLY FORAGED SCANDINAVIAN BOTANICALS THAT GIVES THIS GIN ITS UNIQUE AND DELICIOUS FLAVOUR
SERVED WITH ROSEMARY, DRIED CRANBERRIES AND EKOBRYGGERIETS BITTER TONIC

199 SEK

hernö navy strength (se)

POWERFUL AND WELL BALANCED NAVY STRENGTH GIN
SERVED WITH CINNAMON STICK AND 1724 TONIC

209 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	2340 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		1 250 SEK
1996	HENRIOT BRUT, MILLÉSIMÉ		1 750 SEK
2000	JACQUESSON, BRUT MILLÉSIMÉ		1 765 SEK
2008	LOUIS RODERER, BRUT MILLÉSIMÉ		2 100 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
2017	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
2017	K. WECHSLER, RIESLING TROCKEN, RHEINHESSEN (DE)	135 SEK	530 SEK

RED WINE

	OUR SELECTED HOUSE RED	105 SEK	415 SEK
2015	ANTOINE TOUTON & FREDI TORRES, MONTSANT (ES)	145 SEK	580 SEK
2016	DOMAINE CONFURON-GINDRE, PINOT NOIR, BOURGOGNE (FR)	155 SEK	620 SEK
2017	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

	OUR SELECTED HOUSE ROSÉ	135 SEK	530 SEK
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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

FINE DE CLAIRE CAP HORN, LA BARRE DE MONTS, FRANKRIKE

FINE DE CLAIRE CAP HORN, LA BARRE DE MONTS, FRANCE

1 ST 39 SEK 6 ST 195 SEK

GILLARDEAU SPÉCIALES, BOURCEFRANC LE CHAPUS, FRANKRIKE

GILLARDEAU SPÉCIALES, BOURCEFRANC LE CHAPUS, FRANCE

1 ST 55 SEK 6 ST 275 SEK

SVENSKT DYKFÅNGAT FLATOSTRON, 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

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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

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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

vit sparris aaa
white asparagus aaa

BAKAD ÄGGKRÄM MED GRAVAD CITRON SAMT ROSTAT KYCKLINGSKINN, RAPS OCH NÄSSLOR
BAKED EGG CREAM WITH CURED LEMON AND ROASTED CHICKEN SKIN, RAPE AND NETTLE

215 SEK

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

bakad torskrygg
baked cod loin

OSTRONMIXAD BLÅMUSSELSÅS MED SALTBAKAD ROTSELLERI OCH CAVIAR
BLUE MUSSEL SAUCE WITH OYSTER, SALT BAKED CELERIAC AND CAVIAR

215 SEK

svensk hängmörad oxrygg
swedish dry aged sir loin

OXMÄRGSSKY OCH TOPPMURKLA FYLLD MED ROSTAT KYCKLINGSKINN SAMT LÄTTRÖKT BROCCOLI OCH GRÖN SPARRIS
BONE MARROW JUS, MOREL STUFFED WITH ROASTED CHICKEN SKIN, LIGHTLY SMOKED BROCCOLI AND GREEN ASPARAGUS

225 SEK

agnolotti
agnolotti

SKUMMAD RAMSLÖKSVELOUTÉ MED GETYOGHURT OCH SMÖRADE VÅRGRÖNSAKER
FOAMED RAMSON VELOUTÉ WITH GOAT YOGHURT AND BUTTERED SPRING VEGETABLES

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

rabarber
rhubarb

INKOKT RABARBER MED MANDEL OCH CITRONTIMJAN
POACHED RHUBARB WITH ALMOND AND LEMON THYME

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