

# champagne cocktails

## couronne dorée

PISCO | GRILLED PINEAPPLE  
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

## régisse

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 | YUZU JUICE | SWEET VERMOUTH | VIOLET | 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

## petit déjeuner

A FRENCH TWIST ON AN AMERICAN BREAKFAST. NUTTY, SOUR AND TROPICAL  
PEANUT BUTTER WASHED COGNAC | TONKA CARAMEL SYRUP | LIME JUICE | BANANA LIQUEUR

169 SEK

# non-alcoholic cocktails

## home made lemonades

PICK BETWEEN

ORIGINAL | PASSION FRUIT | SEABUCKTHORN

99 SEK

## spring punsch

CRANBERRY | APPLE | LEMON STOCK | GRENADINE | MINT STEM SYRUP

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	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		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
NV	DEUTZ, SAKURA LIMITED EDITION, BRUT ROSÉ		1 350 SEK

# wine

16 CL BOTTLE

## WHITE WINE

		105 SEK	415 SEK
	OUR SELECTED HOUSE WHITE		
2017	CLOS DE L'ECOTARD, CHENIN BLANC, SAUMUR (FR)	160 SEK	630 SEK
2016	DOMAINE DE CÔTES ROUSSES, LA PENTE, SAVOIE (FR)	150 SEK	600 SEK
2017	GIZELLA-PINCE, FURMINT, TOKAJ (HU)	145 SEK	580 SEK
2017	PIERRE GIRARDIN, ÉCLAT DE CALCAIRE, BOURGOGNE (FR)	165 SEK	660 SEK
2017	CHARLY NICOLLE, PER ASPERA, CHABLIS (FR)	155 SEK	620 SEK
2016	PIERRE MORIN, OVIDE, SANCERRE, LOIRE (FR)	160 SEK	630 SEK
2018	K. WECHSLER, WEISSERBURGUNDER, RHEINHESSEN (DE)	125 SEK	500 SEK

## RED WINE

		105 SEK	415 SEK
	OUR SELECTED HOUSE RED		
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)	140 SEK	560 SEK
2017	DOMAINE BOTT, CROZES-HERMITAGE, RHONE (FR)	175 SEK	700 SEK
2017	JULIEN CECILLON, SYRAH GRAVIERES, VIN DE PAYS (MAGNUM)	135 SEK	1080 SEK

## ROSÉ WINE

2018	DOMAINE SAINT ANDRIEU, CÔTES DE PROVENCE (FR)	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
STIGBERGETS, "EKOLOGISK PILSNER" (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*

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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*

färskpotatis  
*new potatoes*

LÄTTKOKT VIT SPARRIS MED KALIX LÖJROM, GRÄDDFILSSKUM OCH GRÄSLÖK  
*LIGHTLY COOKED WHITE ASPARAGUS WITH VENDACE ROE, SOUR CREAM FOAM AND CHIVES*

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 OXSVANSTERRINE MED MURKLOR SAMT LÄTTRÖKT BROCCOLI OCH GRÖN SPARRIS  
*BONE MARROW JUS, OXTAIL TERRINE WITH MORELS, LIGHTLY SMOKED BROCCOLI AND GREEN ASPARAGUS*

225 SEK

agnolotti  
*agnolotti*

SKUMMAD RAMSLÖKSVELOUTÉ MED SMÖRADE VÄRGRÖNSAKER OCH SOMMARTRYFFEL  
*FOAMED RAMSON VELOUTÉ WITH BUTTERED SPRING VEGETABLES AND SUMMER TRUFFLE*

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*