

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 | GRENADINE | CHAMPAGNE

169 SEK

old fashioned

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

dorsia & stormy

A REFRESHING HEALTHY TWIST ON THE DARK 'N STORMY
DARK RUM | CUCUMBER GINGER BEER | LIME

169 SEK

jungle boy

NOTHING BETTER THAN TIKI DRINKS FOR THOSE SUMMER VIBES
COCONUT WASHED GENEVER | OVERPROOF RUM | BITTER SELECT | PINEAPPLE TEPACHE | LIME

169 SEK

la paloma

MEXICO'S MOST POPULAR DRINK
REPOSADO TEQUILA | LIME | GRAPEFRUIT SODA | SALT

169 SEK

old cuban

FRENCH 75 MEETS MOJITO
DARK RUM | LIME | SUGAR | 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 CUBE | 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 | YUZU JUICE | SWEET VERMOUTH | VIOLET | EGGWHITE | EARL GREY SYRUP

169 SEK

rhabarbara

REFRESHING, BRIGHT, WITH SOME SWEETNESS AND BUBBLES
ROSE GIN | SWEET VERMOUTH | RHUBARB | BALSAMIC STRAWBERRY | CHAMPAGNE | VANILLA BITTER

169 SEK

petit déjeuner

A FRENCH TWIST ON AN AMERICAN BREAKFAST. NUTTY, COFFE AND EXOTIC
PEANUT BUTTER COGNAC | AMARO MONTENEGRO | MARULA CAFÉ | COFFEE | COCONUT SYRUP

169 SEK

black betty

WHEN A BRAMBLE MEETS A SGROPPINO SOMETHING MAGICAL HAPPENS
PEACH GIN | APEROL | SORBET | CHAMPAGNE

169 SEK

non-alcoholic cocktails

home made lemonades

PICK BETWEEN:

ORIGINAL | PASSION FRUIT | BALSAMIC STRAWBERRY
99 SEK

refreshing punsch

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

light & stormy

SEEDLIP SPICE | CUCUMBER GINGER BEER | LEMON STOCK
129 SEK

gin & tonic

4 CL & TONIC

del professore madame (it)

FLORAL, FRUITY GIN WITH A SWEET SPICE TASTE, MADE BY THE JERRY THOMAS PROJECT IN ROME
SERVED WITH LEMON ZEST AND IMPERDIBILE WILD BOTANICAL TONIC

169 SEK

slingsby navy strenght (uk)

A COMBINATION OF 24 BOTANICALS AND WORLD-FAMOUS HARROGATE AQUIFER, MAKING A RICH, BOOZY AND INTENSE GIN
SERVED WITH GRAPEFRUIT ZEST, BLUEBERRY AND FEVER TREE INDIAN TONIC

199 SEK

malfy gin rosa (it)

A DELICIOUS AND REFRESHING GIN FLAVOURED WITH SICILIAN PINK GRAPEFRUIT AND RHUBARB
SERVED WITH RHUBARB AND EKOBRYGGERIETS RHUBARB TONIC

169 SEK

kuro gin (uk)

JAPANESE INSPIRED GIN USING BOTANICALS FROM THE LAND OF THE RISING SUN. BAMBOO-ACTIVATED CHORCOAL GIVES ITS NAME
KURO, BLACK.
SERVED WITH GINGER AND SPRUCE SHOOT TONIC

179 SEK

hernö x four pillars - dry island gin (se)

A COLLABORATION BETWEEN TWO GREAT DISTILLERIES, GAVE BIRTH TO AN EXCELLENT GIN WITH NOTES OF CITRUS, GRASS AND
PINE.
SERVED WITH LIME ZEST, ROSEMARY AND BITTER TONIC

225 SEK

tarquin's tonquin gin (uk)

AN HERBACEOUS GIN WITH NOTES OF VANILLA, CHOCOLATE ORANGE AND LIQUORICE
SERVED WITH A DEHYDRATED MANDARIN, GRATED TONKA BEAN AND EKOBRYGGERIETS BITTER TONIC

179 SEK

dreyberg red berry gin (de)

JAMMY AND SWEET WITH ALL THE JUICY RED FRUIT NOTES YOU'D EXPECT FROM SOMETHING CALLED "RED BERRY GIN"
SERVED WITH RASPBERRY, MINT AND 1724 TONIC

179 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	640 SEK
2016	DOMAINE DE CÔTES ROUSSES, LA PENTE, SAVOIE (FR)	150 SEK	600 SEK
2017	PIERRE GIRARDIN, ÉCLAT DE CALCAIRE, BOURGOGNE (FR)	165 SEK	660 SEK
2017	CHARLY NICOLLE, PER ASPERA, CHABLIS (FR)	155 SEK	620 SEK
2017	GIZELLA-PINCE, FURMINT, TOKAJ (HU)	145 SEK	580 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, "SAISON" (SE)	33 CL	85 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

NILS OSCAR NON ALCOHOLIC PALE ALE	33 CL	50 SEK
APPLE JUICES FROM FRISTORPS GÅRD	33 CL	65 SEK
BESKOWS SLÅNBÄR & ÄPPLE / HUMLE & ÄPPLE	25 CL	90 SEK
TOSTERUP - ALKOHOLFRI ÄPPLECIDER	36,5 CL	85 SEK
TOSTERUP - VERJUS	36,5 CL	95 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
3 CENTS GRAPEFRUIT SODA	20 CL	45 SEK
3 CENTS CHERRY SODA	20 CL	45 SEK
COCA COLA	33 CL	40 SEK
COCA COLA ZERO	33 CL	40 SEK
FANTA ORANGE	33 CL	40 SEK
SPRITE	33 CL	40 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

mellanrätter
medium sized portions

kallt / *cold*

råmarinerade skaldjur
raw marinated shellfish

PILGRIMSMUSSLA, SVENSKODLAD STOR RÅKA OCH KNIVMUSSLA MED JORDÄRTSKOCKA, PEPPARROT OCH DILL
SCALLOP, SWEDISH LARGE SHRIMP AND RAZOR CLAM WITH JERUSALEM ARTICHOKE, HORSERADISH AND DILL

235 SEK

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

RAMSLÖKSMAJONNÄS, LÄTTRÖKT RIVEN ÄGGULA, FRITERAD LÖK OCH KRASSE
RAMSON MAYONNAISE, SMOKED GRATED EGG YOLK, DEEP FRIED ONIONS AND CRESS

225 SEK

burrata sallad
burrata "en salad"

VATTENMELON OCH JORDGUBBAR MED LUQUES OLIVER SAMT FLÄDERINKOKT SCHALOTTENLÖK, SYLTAD VIT SPARRIS OCH ÄNGSYRA
WATERMELON, STRAWBERRIES, LUQUES OLIVES AND ELDER FLOWER INFUSED SHALLOT, PICKLED WHITE ASPARAGUS AND SORREL

195 SEK

varmt / *warm*

smörstekt bergtunga
butter fried lemon sole

LÄTTRÖKT KYCKLINGSKY OCH STEKTA GULA KANTARELLER SAMT SPRITÄRTOR OCH BONDBÖNOR MED WRÅNGÖBÄCKSOST
LIGHTLY SMOKED CHICKEN BROTH, FRIED CHANTARELLES, PEAS AND BROAD BEANS WITH WRÅNGÖBÄCKS CHEESE

245 SEK

kolgrillad secreto
charcoal grilled iberico secreto

ROSTAD VITLÖKSMAJONNÄS MED TOMATER FRÅN VARBERG, VATTENKRASSE OCH POTATISKRISP
ROASTED GARLIC MAYONNAISE WITH TOMATOES FROM VARBERG, WATERCRESS AND POTATO CRISP

245 SEK

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

ostar *cheeses*

tre utvalda ostar *selection of cheeses*

FRUKTBRÖD, KNÄCKEBRÖD OCH MARMELAD
FRUIT BREAD, HARD BREAD AND MARMELADE

155 SEK

desserter *desserts*

jordgubbar & ananas *strawberries & pineapple*

JORDGUBBSMOUSSE, TORKAD ANANAS, DULCHE CREMEUX SAMT GRÄDDFILSORBET OCH PUFFAD VIT CHOKLAD
STRAWBERRY MOUSSE, DRIED PINEAPPLE, DULCE CREMEUX WITH SOUR CREAM SORBET AND PUFFED WHITE CHOCOLATE

135 SEK

fänkål & fläder *fennel & elderflower*

KALAMANSI SEMIFREDO, SYLTAD FÄNKÅL OCH FÄNKÅLSORBET SAMT FLÅDERSKUM
KALAMANSI SEMIFREDO, PICKLED FENNEL, FENNEL SORBET AND ELDERFLOWER FOAM

135 SEK

salt karamellglass *caramel ice cream with salt*

PERSIKOSKUM OCH HASSELNÖTSCRUNCH
PEACH FOAM AND HAZELNUT CRUNCH

95 SEK

mignardiser *mignardise*

SMÅ GODSAKER FRÅN KONDITORIET
CANDY BITES FROM THE PASTRY

65 SEK

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