

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

barrel aged negroni

RESTED IN OAK BARREL TO CELEBRATE 100 YEARS OF THIS DELICIOUS COCKTAIL
ITALIAN GIN | CAMPARI | VERMOUTH

199 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 CLASSIC DARK 'N STORMY
VENEZUELAN DARK RUM | CUCUMBER GINGER BEER | LIME

169 SEK

tiki gimlet

OUR TROPICAL TAKE ON A GIMLET, MAKES FOR A SOUR AND FRUITY DRINK
COCONUT WASHED GENEVER | LIME | PINEAPPLE SYRUP

169 SEK

italicus sgroppino

A BEAUTIFUL DRINK THAT TASTES JUST LIKE ITALIAN SUMMER
ITALICUS | LEMON THYME SORBET | 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 tonic

ELEGANT, ASIAN INSPIRED STYLE COCKTAIL
EARL GREY INFUSED JAPANESE GIN | LILLET ROSÉ | VEMOUTH | YUZU LIQUER | SANSHO PEPPER TINCTURE

169 SEK

mon chéry

BITTERSWEET, SOUR, WITH MULTIPLE SHADES OF CITRUS AND A TOUCH OF BUBBLES
PINK GIN | CHINOTTO | MARASCHINO | ACIDULATED GRAPEFRUIT | CHERRY SYRUP | CHAMPAGNE

169 SEK

peach perfect

IF YOU LIKE BELLINIS THIS ONE IS FOR YOU
JAPANESE PEACH GIN | ELDERFLOWER | ROSÉ CHAMPAGNE | SODA | SUGAR

169 SEK

bartender's choice

ASK THE STAFF FOR MORE INFO ABOUT IT

169 SEK

non-alcoholic cocktails

home made lemonades

PICK BETWEEN

ORIGINAL | PASSION FRUIT | SEASONAL

99 SEK

sustainable punsch

PINEAPPLE TEPACHE | LEMON STOCK | SUGAR | SALINE SOLUTION



DORSIA
HOTEL & RESTAURANT

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 3 CENTS 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

229 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	MOET & 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
2008	LOUIS RODERER, BRUT MILLÉSIMÉ		1 250 SEK
1996	HENRIOT BRUT, MILLÉSIMÉ		1 750 SEK
2000	JACQUESSON, BRUT MILLÉSIMÉ		1 765 SEK
2002	DELAMOTTE, BLANC DE BLANCS		2 100 SEK
2004	SALON, BLANC DE BLANCS, LE MESNIL		5 800 SEK
NV	DEUTZ, SAKURA LIMITED EDITION, BRUT 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	PIERRE GIRARDIN, ÉCLAT DE CALCAIRE, BOURGOGNE (FR)	165 SEK	660 SEK
2016	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, 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
2017	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



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, "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, "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 SICILIAN LEMONADE	20 CL	38 SEK
3 CENTS GRAPEFRUIT SODA	20 CL	40 SEK
3 CENTS CHERRY SODA	20 CL	40 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

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 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

•

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 RAMSLÖK OCH RIVEN TORKAD ÄGGULA
BEEF TARTAR ON SWEDISH TOPSIDE FROM ÖLANDA SÅTERI WITH RAMSON AND EGG YOLK

•

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

råmarinerad hälleflundra
raw marinated halibut

PEPPAROTSMAJONÄS, LIME OCH PONZUVINÄGRETT SAMT GURKA, POTATIS OCH DILL
HORSERADISH MAYONNAISE, LIME AND PONZU, WITH HORSERADISH, POTATO AND DILL

215 SEK

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

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

185 SEK

varmt
warm

smörstekt bergtunga
butter fried lemon sole

LÄTTRÖKT KYCKLINGSKY OCH STEKTA KANTARELLER SAMT FÄRSKA BÖNOR MED WRÅNGEBÄCKSOST
LIGHTLY SMOKED CHICKEN JUS FRIED CHANTERELLES AND FRESH BEANS WITH WRÅNGEBÄCKS CHEES

215 SEK

rosastekt svensk oxfile
medium fried swedish beef fillet

OXSVANSSKY, OSTRONMAJONÄS SAMT BROCCOLI OCH KRISPIG OSTRONSKIVLING
OXTAIL JUS WITH OYSTER MAYONNAISE BROCCOLI AND CRISPY OYSTERMUSHROOM

225 SEK

agnolotti
agnolotti

KARLJOHAN SVAMP, FÄRSKLÖK OCH MARCONA MANDLAR SAMT FÄRSK TRYFFEL OCH RIVEN FETAOST
CEP MUSHROOM, SPANISH ALMONDS AND SUMMER ONIONS WITH GRATED FRESH TRUFFLE AND FETA CHEESE

195 SEK

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

ost & sött
cheese & sweet

ostar
cheeses

tre utvalda ostar
selection of cheeses

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

155 SEK

desserter
desserts

kaffe & plommon
coffee & plum

MJUK CHOKLADKAKA, PLOMMON OCH HASSELNÖTTER SAMT MASCARPONE MED TONKA
SOFT CHOCOLATE CAKE, PLUMS AND HAZELNUTS AND MASCARPONE WITH TONKA

135 SEK

björnbärsmousse & sudachi
blackberry mousse & sudachi

PISTAGE MACARON, BJÖRNBÄR OCH SUDACHIGLASS
PISTACHIO MACARON, BLACKBERRIES AND SUDACH ICE CREAM

135 SEK

mignardiser
mignardise

SMÅ GODSAKER FRÅN KONDITORIET
CANDY BITES FROM THE PASTRY

85 SEK