

SPRIT & AVEC - spirits

| GIN | 1 CL |
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| HERNÖ SIPPING GIN 2021 - BRÄNNLAND ISCIDER CASK, SAUTERNES | 50 SEK |
| HERNÖ SIPPING GIN 2022 - CAVES SANTA MARIA, PORT CASK | 50 SEK |
| G'VINE NOUAISON RESERVE GIN, COGNAC CASK | 48 SEK |
| LYDEN EXPERIMENTAL #1 - CASK STRENGHT AGED GIN | 88 SEK |
| | |
| GRAPPA | |
| L. DELLA VITE & JACOPO POLI, MONTALCINO | 52 SEK |
| BERTA MONPRÁ, INVECCHIATA | 41 SEK |
| POLI, SARPA DI POLI | 25 SEK |
| FRATELLI BRUNELLO, LA SCURA | 37 SEK |
| | |
| ROM | |
| ATLANTICO GRAN RESERVA | 38 SEK |
| DIPLOMATICO, RESERVA EXCLUSIVA | 34 SEK |
| DIPLOMATICO, SELECCIÓN DE FAMILIA | 38 SEK |
| KIRK & SWEENEY 12 | 43 SEK |
| RHUM J.M. XO - RHUM AGRICOLE | 40 SEK |
| | |
| WHISKEY | |
| ARDBEG UIGEADAIL - SCOTCH, ISLAY | 43 SEK |
| HIGHLAND PARK 18 - SCOTCH, HIGHLAND | 55 SEK |
| HVEN TYCHO'S STAR - SWEDISH | 44 SEK |
| JAMESON BLACK BARREL - IRISH | 35 SEK |
| | |
| COGNAC | |
| DORSIA X DELAMAIN PLÉIADE, DOMAINE LA RAMBAUDIE | 85 SEK |
| COURVOISIER VS | 30 SEK |
| A.E DOR | 105 SEK |
| HENNESSY X.O | 75 SEK |
| BOULARD XO, PAYS D'AUGE - CALVADOS | 38 SEK |

for further selection of spirits please ask your waiter



MENU

VINER - wine

| CHAMPAGNE - <i>CHAMPAGNE</i> | | 12 CL | BOTTLE |
|---------------------------------|---|---------|----------|
| NV | ANDRÉ CLOUET, GRANDE RÉSERVE BRUT, BOUZY | 170 SEK | 980 SEK |
| NV | ANDRÉ CLOUET, ROSÉ BRUT, BOUZY | 195 SEK | 1200 SEK |
| NV | KRUG, GRANDE CUVÉE 170ÈME EDITION, REIMS | 650 SEK | 3850 SEK |
| VITA VINER - <i>WHITE WINES</i> | | 16 CL | BOTTLE |
| 2022 | K. WECHSLER, RHEINHESSEN, SCHEUREBE TROCKEN (DE) | 140 SEK | 550 SEK |
| 2023 | WEINGUT DIEFENHARDT, RHEINGAU, RIESLING (DE) | 165 SEK | 750 SEK |
| 2020 | DOMAINE CLOS DE POULETTES, COTE D' OR CHARDONNAY (FR) | 190 SEK | 800 SEK |
| 2022 | PIERRE MORIN, SAUVIGNON BLANC, SANCERRE (FR) | 195 SEK | 800 SEK |
| 2022 | LUCIE THIEBLEMONT, CHARDONNAY, CHABLIS (FR) | 195 SEK | 800 SEK |
| 2022 | PIERRE GIRARDIN, ECLAT DE CALCAIRE, CHARDONNAY (FR) | 280 SEK | 1200 SEK |
| 2022 | JULIEN CECILLON, SAINT-JOSEPH, MARSANNE (FR) | 255 SEK | 1150 SEK |
| ROSÉ VINER - <i>ROSÉ WINES</i> | | | |
| 2023 | PIERRE MORIN, SANCERRE ROSÉ, PINOT NOIR (FR) | 180 SEK | 750 SEK |
| RÖDA VINER - <i>RED WINES</i> | | | |
| 2022 | JULIEN CECILLON, LES GRAVIERES, SYRAH (FR) | 165 SEK | 680 SEK |
| 2020 | DOMAINE DE JEAUNES POSSES REPLAT DE VAVRE BEAUJOLAIS (FR) | 170 SEK | 680 SEK |
| 2020 | FREDI TORRES 'CLASSIC PRIORAT' GARNACHA, SYRAH (ES) | 190 SEK | 800 SEK |
| 2022 | CONTERNO FANTINO, 'BRICCO BASTIA', DOLCETTO (IT) | 170 SEK | 680 SEK |
| 2007 | CHATEAU PEYRABON, CRU BOURGEOIS, BORDEAUX (1.5L) (FR) | 175 SEK | 1400 SEK |
| 2017 | DOMAINE DES POULETTES, CÔTE DE NUITS, PINOT NOIR (FR) | 190 SEK | 800 SEK |
| 2019 | ROTEM & MOUNIR SAOUMA, CÔTE DE RHONE, GRENACHE (FR) | 220 SEK | 880 SEK |
| 2023 | MAFFREI, LANGHE, LA MORRA, NEBBIOLO (IT) | 245 SEK | 1050 SEK |

for further selection of champagne & wines please ask your waiter

ÖL & CIDER - beer & cider

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|--|---------|------|-------|--------|
| CARLSBERG, "HOF" | DENMARK | 4,2% | 33 CL | 73 SEK |
| BOHUS BRYGGERI - MÅSESKÄR, "LJUS LAGER" | SWEDEN | 4,8% | 33 CL | 75 SEK |
| BOHUS BRYGGERI - VINGA, "WIENER LAGER" | SWEDEN | 5,3% | 33 CL | 80 SEK |
| BOHUS BRYGGERI - PATER NOSTER, "IPA" | SWEDEN | 6,3% | 33 CL | 90 SEK |
| POPPELS, "AMERICAN PALE ALE" | SWEDEN | 5,4% | 33 CL | 85 SEK |
| | | | | |
| MAGNERS, APPLE CIDER - SEMI DRY CIDER | IRELAND | 4,5% | 33 CL | 75 SEK |
| BOULARD CIDRE BIOLOGIQUE, BRUT - DRY CIDER | FRANCE | 4,5% | 33 CL | 77 SEK |
| KIVIKS MUSTERI, APPLE & ELDERFLOWER CIDER | SWEDEN | 4,2% | 33 CL | 85 SEK |
| CIDRAIE, ORGANIC APPLE CIDER | FRANCE | 4,0% | 33 CL | 77 SEK |
| GOLDEN CIDER COMPANY, APPLE CIDER | SWEDEN | 4,2% | 33 CL | 85 SEK |

LÄSK & ALKOHOLFRITT - soft drinks and non-alcoholic

| | | |
|---|-------|---------|
| STENKULLA, KOLSYRAT MINERALVATTEN | 75 CL | 95 SEK |
| COCA COLA / COCA COLA ZERO / FANTA / SPRITE | 33 CL | 45 SEK |
| ALCOHOL FREE BEER | 33 CL | 50 SEK |
| KIVIKS MUSTERI, ALCOHOL FREE APPLE CIDER | 27 CL | 60 SEK |
| DORSIA X KÄLLSJÖ, NON ALCOHOLIC SPARKLING TEA | 12 CL | 105 SEK |
| FRISTORPS GÅRD, ALKOHOLFRITT | 33 CL | 105 SEK |

KAFFE & THE / COFFEE & TEA

| | |
|--------------|--------|
| ESPRESSO | 55 SEK |
| MACCHIATO | 59 SEK |
| CORTADO | 59 SEK |
| CAPPUCCINO | 69 SEK |
| CAFFÉ LATTE | 65 SEK |
| FRENCH PRESS | 55 SEK |
| TEA | 55 SEK |

afternoon tea
afternoon tea

12.00-16.00

SANDWICH MED SKINKA, ÄPPLE OCH DIJONSENAP - *SANDWICH WITH HAM & APPLE*
KAVRING MED RÖKT LAX, PEPPARROT OCH GRÄSLÖK - *SMOKED SALMON*
RÅGKAKA MED RÄKRÖRA & KRASSE - *RYEBREAD WITH A SHRIMP SALAD & CRESS*
PAJ MED SVARTRÖKT SIDFLÄSK OCH PURJOLÖK - *PIE WITH SMOKED BACON AND LEEK*
SANDWICH MED KOKT HACKAT ÄGG OCH MAJONNÄS - *SANDWICH WITH EGG*
PARMESANKEX - *PARMIGIO REGGIANO CHEESE CRACKER*

SCONES - *SCONES*

HEMGJORT KNÄCKE - *HOME MADE HARD BREAD*

APELSINMARMELAD - *ORANGE MARMELADE*

KÖRSBÄRSSYLT - *CHERRY JAM*

CITRONCURD - *LEMON CURD*

FÄRSKOST - *CREAM CHEESE*

KAFFEBISCOTTI - *COFFEE BISCUITS*

CHOKLADKAKA MED ROSTAD HAVRE - *CHOCOLATE BISCUIT WITH ROASTED OATS*

BROWNIE MED TRE SORTERS CHOKLAD - *BROWNIE WITH THREE KINDS OF CHOCOLATE*

TARTE MED PASSIONSFRUKTKRÄM OCH ITALIENSK MARÄNG - *TARTE WITH PASSION*

PETIT CHOUX MED KONDITORS VAL AV Fyllning - *PETIT CHOUX*

KONFEKTYR - *SWEETS*

GLASS ELLER SORBET - *ICE CREAM OR SORBET*

SERVERAS ENBART TILL HELA SÄLLSKAPET
ONLY AVAILABLE TO BE SERVED FOR THE WHOLE TABLE

445 sek / per person
615 sek med ett glas champagne

VITA VINER - white wine

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|------|---|----------|
| 2022 | K. WECHSLER, SCHEUREBE TROCKEN, RHEINHESSEN (DE) | 550 SEK |
| 2023 | WEINGUT DIEFENHARDT, RIESLING, RHEINGAU (DE) | 750 SEK |
| 2020 | DOMAINE CLOS DE POULETTES, COTE D' OR CHARDONNAY (FR) | 800 SEK |
| 2022 | PIERRE MORIN, SAUVIGNON BLANC, SANCERRE (FR) | 800 SEK |
| 2022 | LUCIE THIEBLEMONT, CHARDONNAY, CHABLIS (FR) | 800 SEK |
| 2008 | QUINTA DO VALLADO, RESERVA BLANCO, DOURO (PR) | 785 SEK |
| 2020 | LUCIE THIEBLEMONT, 1ER CRU MONT DE MILIEU, CHABLIS (FR) | 900 SEK |
| 2020 | DOMAINE MOREY COFFINET, AUXY DURETTES, CLIMAT DU VAL (FR) | 960 SEK |
| 2022 | PIERRE GIRARDIN, ECLAT DE CALCAIRE, CHARDONNAY (FR) | 1200 SEK |
| 2019 | KISTLER, LES NOISITIERS, CHARDONNAY, SONOMA COAST (US) | 1750 SEK |

RÖDA VINER - red wine

| | | |
|------|---|----------|
| 2021 | CONTERNO FANTINO, VIGNOTA, BARBERA D' ALBA (IT) | 800 SEK |
| 2018 | OLIVIER LEJEUNE, PELO, CABERNET FRANC, ANJOU (FR) | 745 SEK |
| 2009 | DELAS FRERES, CHANTE PERDRIX, CORNAS (FR) | 1255 SEK |
| 2013 | KISTLER, PINOT NOIR, SONOMA COAST (US) | 1640 SEK |
| 2015 | CHIARA CONDELLO, EMILIA ROMAGNA, TUSCANY (IT) | 750 SEK |
| 2020 | POLKURA, SYRAH, CENTRAL VALLEY, COLCHAGUA (CL) | 950 SEK |
| 2016 | DOMAINE LOUIS BOILLOT, POMMARD, BOURGOGNE (FR) | 1100 SEK |
| 2007 | CHATEAU PEYRABON, CRU BOURGEOIS, BORDEAUX (1.5L) (FR) | 1400 SEK |
| 2021 | FREDI TORRES "LA SELECTION" MONSANT, PENEDES (ES) | 640 SEK |

for further selection of wines please ask your waiter

förrätter *starters*

OSTRON GILLARDEAU SPÉCIALES, FRANKRIKE
OYSTER GILLARDEAU SPÉCIALES, FRANCE

1st 55 SEK
6st 325 SEK

DORSIA OSCIETRA MAJESTIC CAVIAR
DORSIA OSCIETRA MAJESTIC CAVIAR

30g 795 SEK
50g 1195 SEK

kalixlöjrom
vendace roe

SERVERAS PÅ STEKT BRIOCHE, SYRAD GRÄDDE, GRÄSLÖK OCH CITRON
TOAST WITH VENDACE ROE FROM KALIX, SOUR CREAM, CHIVES AND LEMON

245 SEK

havskräfta
langoustine

MOUSSELINE, FORELLROM, CAVIAR, POTATIS
MOUSSELINE, TROUT ROE, CAVIAR, POTATOES

245 SEK

råbiff
tartare

SVAMPMAJONÄS, PICKLAD SVAMP, SENAPSÖRT OCH POMMES ALLUMETTE
CEP MAYONAISE PICKLED MUSHROOMS, MUSTARD HERB AND POMMES ALLUMETTE

1/2 205 SEK
1/1 295 SEK

svamppaté
mushroom paté

BRIOCHE, KORALLTICKA, OCH PICKLAD SVAMP
BRIOCHE, MAITAKE AND PICKLED MUSHROOMS

195 SEK



varmrätter *main courses*

trerätters middag *three course menu*

serveras enbart till hela sällskapet
695 SEK

femrätters middag *five course menu*

serveras enbart till hela sällskapet
1150 SEK

torsk *cod*

KUNGSKRABBA, HAVSALLAT, POTATISPURÉ OCH SÅS PÅ SHERRY
KING CRAB, SEA SALAD POTATO PURE AND SHERRY SAUCE
395 SEK

ryggbiff *sirloin steak*

MÄRG, POTATISSKUMM, PURJOLÖK OCH RÖDVINSÅS
MARROW, FOAMED POTATO, LEEK AND RED WINE SAUCE
495 SEK

piggvar *turbot*

SPENATKRÄM, GRÖNA DRUVOR, GURKA, SÅS PÅ VER JUS OCH OSTRON
SPINACH, GREEN GRAPES, CUCUMBER, VER JUS BURRE BLANC WITH OYSTERS
(25 MINUTES MINIMUM)
495 SEK

kroppkaka *potato dumpling*

KÅL, HASSELNÖTTER OCH BRYNTSMÖR
CABBAGE, HAZELNUTS AND BROWNED BUTTER
325SEK

sides



desserter *desserts*

yoghurtmousse *yoghurtmousse*

HALLON, MANDELBOTTEN, VANILJ
RASBERRY, ALMOND, VANILLA

165 SEK

creme brulée *creme brulée*

MED HJORTRON
WITH CLODBERRY

145 SEK

pralin *mignardise* FRÅN VÅRT KONDITORI *FROM OUR PASTRY*

55 SEK

ost *chesee* MED FRUKTBROD OCH MARMEAD *WITH FRUIT BREAD & MARMELADE*

85 SEK PER OST
185 SEK FÖR 3 OSTAR



DORSIA

HOTEL & RESTAURANT