

# MENU

## SOMETHING TO DRINK?

### COCKTAILS

CHANDON GARDEN SPRITZ  
175KR

Chandon brut blend with liquor of  
spices and orange peels

BREAKFAST MARTINI 185KR  
Tanqueray gin, Pierre Ferrand triple sec,  
orange marmalade

BLOODY MARY 185KR  
Ketel One Vodka, house bloody mary  
mix, tomato juice

BLOODY MISS CLARA 185KR  
Weekly House blend of Mary Mix

RUM MILKSHAKE 185KR  
Brugal 1888, vanilla ice cream, weekly  
flavor

CHAMPAGNE COCKTAIL 195KR  
Hennessy VS, Bitters, Veuve Clicquot

MIMOSA 165KR  
Orange juice and sparkling wine

BELLINI 165KR  
Juice from peach and sparkling wine

### CHAMPAGNE

Veuve Clicquot 220/1280  
Laurent-Perrier Cuvéé Rosé 2370

## GIVE ME GLUTEN!

STEAK TARTARE 285KR  
Steak tartare made with swedish sirloin served with  
Västerbotten cream, soy roasted almonds, pickled silver  
onions and garlic fried levain, served with fries

GRILLED FOCACCIA 255KR  
with Parma ham, pesto, mozzarella and semi dried  
Piccadilly tomatoes

AVOCADO TOAST 229KR  
served with ricotta and lime cream, herb marinated tomato,  
lettuce, black garlic mayonnaise, cilantro, crispy topping,  
pickled jalapeño and grilled sourdough bread

BURGER MAISON 325KR  
Swedish beef burger, brioche, caramelized onions, cheddar  
cheese, chimichurri mayonnaise and hand-cut fries

## HOW DO YOU WANT YOUR EGGS?

EGGS BENEDICT 215KR  
English muffin with bacon, hollandaise  
sauce and spinach

EGGS ROYAL 235KR  
English muffin with sauteded spinach,  
cold smoked salmon, hollandaise sauce

AVOCADO EGGS BENEDICT 215KR  
English muffin with avocado, hollandaise  
sauce and spinach

## SIDES

HOMEMADE FRENCH FRIES 85KR  
with chimichurri mayonnaise

TOMATO SALAD 65KR  
onion, parsley and balsamic vinegear

## THINKING LIGHTER?

SMASHED BURATA SALAD 255KR  
with semi dried Piccadilly tomatoes, gremolata,  
and Parma ham cured 30 months

CHEVRE CHAUD 255KR  
Gratinated chevre with salt baked beets, hazelnuts  
and agridolce viniagrette

## CRAVING FOR SWEETS?

CITRONTARTLETT 115KR  
Lemon tartlet withe Bergamott  
and Italian meringue

AFFOGATO 105KR  
vanilla ice cream and espresso

APPLE PIE 135KR  
with vanilla ice cream

Chocolate truffle 55kr

Sorbet 65KR  
Lemon

## PANCAKES

Your choice of pancake  
195KR

PANCAKES TOPPED WITH  
/  
Fresh berries, fruit compote,  
whipped vanilla cream and maple syrup  
/  
Beurre Suzette, orange and Crème Pâtissière  
/  
Blueberry, coconut and white chocolate

Any allergies? Speak with your waiter.

## NON-ALCOHOLIC BEVERAGES

GREEN TEA YUZU 115KR  
Green tea iced with Yuzu citrus

PINK GRAPEFRUIT MOJITO 115KR  
Fresh lime, mint, pink grapefruit soda

LEMONADE OF THE WEEK 85KR

MILKSHAKE OF THE WEEK 135KR

JUICE 60KR  
Spinach, apple, pineapple, orange  
Orange  
Apple

REAL TÖRST 85KR  
Elderflower  
Raspberry  
Ginger  
Lemon

## COFFEE

Tea 50KR  
Filter Coffee 50KR  
Espresso single/double 42KR / 53KR  
Macchiato single/double 42KR / 53KR  
Cappuccino 53KR  
Latte 58KR  
Americano 53KR