

## COCKTAILS 195:-

(From 5pm)

### HAND TALK

NOBIS GARIBALDI

Ketel One Vodka, Fennel, Limoncello, Galliano Vanilla, Red Italian Bitter, Citric adjusted Orange

### NOBELINO

SGROPPINO WITH A TWIST

Sorbet of the day, Elderflower Liqueur, Moët Chandon Garden Spritz

### MARIACHI VERDE

DISCO SOUR

Don Julio Blanco, Celery, Pear, Japanese Melon, Lime, Foam

### KING OF SAND

TRUFFLE OLD FASHIONED

Highland Park 12, Maker's Mark, Truffle, Fernet Branca, Falernum, Bitters

### SUMMER MARTINI

HOUSE VESPER MARTINI

London No.3 Gin, Tanqueray No. Ten Gin, Belvedere Vodka, Rhubarb, Cocchi Americano, Mancino Vermouth Sakura

### VENICE

THE GOLDEN BELLINI

Brugal 1888, Galliano Vanilla & Apertivo, Peach, Moët & Chandon Brut, Black Tea Whey

### BOUNTY HUNTER

MODERN PIÑA COLADA

Plantation; Cut & Dry, Pineapple & 3 stars, Citric adjusted Cryo-Frozen Pineapple, Pineapple Soda, Coconut

### BADADAN

STRAWBERRY RUM NEGRONI

Caribbean Rum Blend\*, Strawberry, Mancino Bianco Vermouth, Amaro Montenegro, Vetz Aperitivo, Verjus, Chocolate Bitters

### GIALLO MARY

SUMMER BLOODY MARY

O.P Anderson, Browned Butter, Yellow Tomato, Home made chili sauce, Celery Salt, Citrus, Mozzarella Foam, Basil Oil, Chioggia Beet

### GREEN HOUSE BUBBLES

SPARKLING GREEN GIMLET

Tanqueray Gin, Belvedere Vodka, Elderflower Liqueur, Cucumber, Citrus, Absinthe Mist, Moët & Chandon Brut

## COCKTAILS 195:-

(Served all day)

### NEGRONI

Tanqueray Gin, Carpano Bitter, Cocchi Vermouth di Torino

### DRY MARTINI

Tanqueray Gin, Dolin, Orange bitters

### LIMONCELLO SPRITZ

Limoncello, Champagne, Soda Water

### OLD FASHIONED

Maker's Mark, Sugar, Angostura Bitters

### GIN AND TONIC

Tanqueray Gin, Tonic

### PALOMA

Don Julio Blanco, Pink Grapefruit Soda, Lime

### MOËT CHANDON GARDEN SPRITZ

Fruity sweet and bitter, hints of orange, herbs, apple, blood grapefruit

200ml 159:-

750ml 636:-

1500ml 1272:-

### ICE TEA | LEMONADE 69:-

PINK GRAPEFRUIT LEMONADE

GIGER LEMON LEMONADE

LEMON & VERBENA GREEN ICE TEA

PEACH ICE TEA

## TEMPERANCE 90:-

(From 5pm)

### GIN LEMONISH

GIN LEMON, WITHOUT THE GIN

Ginish, Limonata Fonti Di Crodo, Lemon, Non Alcoholic Bitter

### PINEAPPLE & OAK

FRUIT, HERBS AND OAK

Gnista Barreled Oak, Pineapple Soda, Lemon, Basil

\*Caribbean Rum Blend: Eminente Reserva 7 Years, Brugal 1888 Rum, Plantation 3 Stars & Plantation O.F.T.D.

## SNACKS

### Snacks & bites

SVAMP ARANCINI MED FÄNKÅLSFRÖN, CHILI OCH AIOLI PÅ SVART VITLÖK  
Mushroom arancini with fennel seeds & chili served with black garlic aioli  
120:-

MINI REVBEN IBERICO BELLOTA MED BBQ-GLAZE  
Mini ribs Iberico Bellota with bbq-glaze  
155:-

PIMIENTOS DE PADRON MED LIME OCH PARMESAN  
Pimientos de padron with lime and parmesan  
110:-

TOMATSALLAD  
Tomato salad  
78:-

OLIVER  
Olives  
69:-

NÖTMIX  
Mixed nuts  
65:-

VALENCIA MANDLAR  
Valencia almonds  
69:-

## ÖL & CIDER

### Beer & Cider

#### BOTTLED BEERS & CIDERS

Birra Poretti, Lager, Italy | 79:-  
Nya Carnegiebryggeriet 100 watts IPA, IPA, Sweden | 82:-  
Carlsberg Export, Lager, Denmark | 80:-  
Carlsberg Hof Organic, Lager, Denmark | 72:-  
La Cidraie, Dry apple cider, France | 79:-  
Galipette Rosè cider, France | 79:-  
Miller Lager, USA | 80:-

## ALKOHOLFRIIT

### Non Alcoholics

Brooklyn Brewery Special Effects 0,4% | 59:-  
Galipette Cidre 0,3% FRA | 59:-  
Hoppy Lager, 0,0% | 59:-  
Carlsberg Non Alcoholic 0,5%, Lager, Denmark | 59:-  
Oddbird Spumante, 20 cl, Blanc de blancs | 120:-  
Coca Cola, Coca Cola Zero, Sprite, Fanta Orange/Lemon | 44:-  
Red Bull/ Red Bull Sugar Free | 60:-  
Stenkulla mineral water 33 cl/75cl | 44:-/79:-

## VIN Wine

By the glass

### BUBBEL | SPARKLING

M.V Moet & Chandon, Champagne 205 / 1095  
M.V. Laurent Perrier La Cuvée Brut 1/2 Bottle 200 / 525  
M.V Luna Art Cava 150 / 795

### VITT VIN | WHITE WINE

2021 Pouilly Fumé, Clos Joanne Gitton Père et Fils 200 / 1150  
2023 Wachau Riesling Selection 155 / 775  
2022 Constitution Road, Chardonay 185/ 950  
2023 Da Luca Pinot Grigio, Sicilia 145 / 665  
2022 Alain Geoffroy , Petit Chablis 185 / 875

### RÖTT VIN | RED WINE

2017 Bodega Numanthia Toro Numanthia 220 / 1300  
2017 Vinsobre Le Couer des Disciples, Rhone 175 / 850  
2017 Chateau Le Coteau Margaux 230 / 1350  
2020 Ricossa Vistamonte, Barbera 165 / 875  
2022 Da Luca Nero d'Avola, Sicilia 145 / 665

### ROSÉ

2022 Whispering Angel, Provence, FRA 160 :- | 800:-  
2022 Santa Julia, Mendoza, ARG 145:- | 665:-  
2022 Whispering Angel, Provence, Magnum FRA | 1600:-  
2022 Whispering Angel, Provence, 3L FRA | 3200:-  
2021 Rock Angel, Provence, FRA | 995:-  
2020 Mouton Cadet, Les Parcelles Rosé, Bordeaux, FRA | 850:-  
2021 Chateau D'Esclans Les Clans, Provence, FRA | 1650:-

### CHAMPAGNE

#### MULTI-VINTAGE

M.V. Laurent Perrier La Cuvée Brut 1/2 Bottle | 525:-  
M.V. Laurent Perrier La Cuvée Brut | 1100:-  
M.V Launois Valentine Rose Brut | 1095:-  
M.V Ruinart BdB Brut | 1900:-  
M.V. Laurent Perrier Cuvée Rosé Brut | 1950:-  
M.V Moet Collection Creation no1 Imperiale brut 3000:-  
M.V. Laurent Perrier Grand Siècle No24 | 3500:-  
M.V. Krug 'Grande Cuvée 168ème Édition' | 4200:-

#### VINTAGE

2008 Laurent Perrier Millésimé Brut | 2200:-  
2008 Diebolt-Vallois "Fleur de Passion" | 3300:-  
2013 Dom Pérignon | 3500:-  
2013 Louis Roederer, Cristal | 4000:-  
2008 Louis Roederer, Cristal | 5000:-

#### MAGNUM

M.V. Laurent Perrier Cuvée Rosé Brut | 3995:-  
M.V Ruinart BdB Brut | 4000:-  
2007 W. Deutz "Amour de Deutz" BdB | 6900:-  
2008 Dom Pérignon | 8500:-  
1996 Henriot "Cuvée des Enchanteleur" | 9000:-

Ask staff for complete wine list

## FÖRRÄTTER Starters

### BURRATA MED BETOR VARIATION

VINAIGRETTE PÅ CABERNET SAUVIGNONVINÄGER & HONUNG,  
BARBEQUE MANDLAR

Burrata with variation of beetroots, Cabernet Sauvignon vinegar - honey vinaigrette  
and barbeque almonds  
178:-

### KOCKENS KRÄFTSKAGEN

RÖRA AV KRÄFTSTJÄRTAR MED SMAK AV SENAP, SERVERAS PÅ ROSTAD BRIOCHE  
OCH STENBITSROM

Crayfish with mustard-flavored mayonnaise served on t  
oasted brioche bread and lumpfish roe  
225:-

### FRITERAD KRONÄRTSKOCKA, PARMESAN-CITRON DIPP

Crispy fried artichokes with parmesan-lemon dipp  
155:-

### RÅBIFF PÅ SVENSKT NÖTKÖTT

SERVERAS MED CALABRA-DRESSING, SURDEGSBRÖDSMULOR, PICKLAD OCH KRISPIG LÖK  
Steak tartare of swedish beef  
served with calabra dressing, sourdough breadcrumbs,  
pickled and crispy onion  
195:-

### CHARKBRICKA

FYRA UTVALDA ITALIENSKA CHARKUTERIER SERVERAS MED MOZZARELLA,  
PICCADILLY TOMATER, KRONÄRTSKOCKSKRÄM OCH VITLÖKS BRUSCHETTA

Four selected Italian charcuterie served with mozzarella,  
piccadilly tomatoes, artichoke cream and garlic bread  
195:-/295:-

## VARMRÄTTER

### Main courses

#### SYD MÖTER NORD

ITALIENSKA KÖTTBULLAR SERVERAS MED KLASSISKA SVENSKA TILLBEHÖR,  
POTATISMOS, RÅRÖRDA LINGON, PRESSGURKA, GRÄDDSA  
Italian meatballs served with classic Swedsh sides,  
potato puree, lingonberries, pressed cucumber and creamy sauce  
265:-

#### FÄRSK PASTA MED RAGU GJORD PÅ SVENSK HÖGREV, RÖDVIN, SAN MARZANOTOMATER OCH PARMIGIANO REGGIANO

Fresh pasta with ragù made of prime rib, red wine, San Marzano tomatoes  
and parmigiano reggiano  
245:-

#### SALLAD MED PICCADILLY TOMATER, QUINOA, AVOKADO, SOCKERÄRTOR, PARMESANOST OCH CAESARDRESSING MED DITT VAL AV:

GRILLADE MAJSKYCKLINGFILÉ ELLER GRILLADE KRONÄRTSKOCKSHJÄRTAN  
Salad with piccadilly tomatoes, quinoa, avocado, green beans,  
parmesan and caesar dressing with your choice of: grilled corn fed chicken filé  
or grilled artichoke hearts  
255:-

#### FISK OCH SKALDJURSGRYTA

HUMMERFOND, LAX, TORSK, HANDSKALADE RÅKOR OCH MUSSLOR,  
SERVERAS MED

#### SAFFRANSAIOLI OCH ROSTAD BRÖD

Fish & seafood stew, lobster bisque, salmon, cod, hand peeled shrimps and mussels,  
served with saffron aioli and bruschetta  
285:-

#### SVAMPRIOTTO

OSTRONSKIVLING, PORTABELLO, KASTANJECHAMPINJONER,  
PARMIGIANO REGGIANO OCH DRAGON-TRYFFELAIOLI

Mushroom risotto with oyster mushroom, portobello, chestnut mushroom,  
Parmigiano Reggiano and tarragon-truffle aioli  
255:-

#### RÅBIFF PÅ SVENSKT NÖTKÖTT SERVERAS MED CALABRA-DRESSING, SURDEGSBRÖDSMULOR, PICKLAD & KRISPIG LÖK OCH POMMES FRITES

Steak tartare of swedish beef Served with calabra dressing,  
sourdough breadcrumbs, pickled & crispy onion and French fries  
295:-

#### ANGUS DUBBEL SMASH CHEESEBURGARE, (2\*90GR), HEMGJORDA PICKLES, BRIOCHE, HARISSAMAJONNÄS, KRISPSALLAD OCH POMMES

#### GÅR ATT FÅ VEGETARISK MED HALLOUMI

Black angus double cheeseburger (2\*90gr), homemade pickles, brioche,  
cheddar cheese, harissa mayonnaise, crispy salad and fries  
We can do it vegetarian with halloumi  
275:-

## DESSERTER

### Desserts

#### ÄPPEL-SMULPAJ MED RUSSIN OCH VANILJGLASS

Apple crumble pie with raisins and vanilla ice cream  
135:-

#### KLASSISK TIRAMISÚ

MASCARPONE, KAFFE, KAKAO AND MARASCHINO KÖRSBÄR  
Classic tiramisu, mascarpone, coffee, cocoa and maraschino cherries  
125:-

#### NUTELLAPANNACOTTA, BAILEYS KOLASÅS, HASSELNÖTTER OCH HALLON

Nutella panna cotta, Baileys caramel sauce, hazelnuts and raspberries  
125:-

#### CHAMPAGNE MED CITRONSORBET

Champagne served with lemon sorbet  
225:-

#### DAGENS SORBET

SORBET OF THE DAY  
65:-

#### CHOKLADTRYFFEL

CHOCOLATE TRUFFLE  
45:-

#### GLASS OF SWEET

|   |     |        |
|---|-----|--------|
| 2017 Schloss Gobelsburg, Gruner, Auslese    | 1cl | 38:-   |
| 2022 Voghera, Moscato D'Asti                | 1cl | 20:-   |
| 1998 Chateau de Fargues, Sauternes          | 1cl | 40:-   |
| 1998 Chateau d'Yquem, Sauternes             | 1cl | 135:-  |
| Vallado 10 Yers Old Tawny                   | 1cl | 20:-   |
| Vallado 20 Yers Old Tawny                   | 1cl | 38:-   |
| Vieira De Sousa, Old White Port 90 Yers Old | 1cl | 115 :- |

#### AVEC & SPIRITS

See separate list for full range