



Lounge menu

Welcome to the lounge.

Please place your order by the reception and enjoy the moment.



Menu orders are placed in the lounge, by the reception.

Food & Dessert

Cheese & charcuterie (for 2 people) <i>Comté, brie, prosciutto & homemade mango marmalade</i>	215
Grilled sandwich with cheese & turkey	135
Grilled sandwich with mozzarella, tomato & garden pesto	135
Homemade lasagna	175
Apple & almond cake with vanilla sauce	135

Bowls

J Bowl - Hot smoked char & hummus - Burrata & artichokes	165
Acaibowl, peanut butter, strawberries & granola	150

Snacks

Roasted salted almonds	65
Olives	65
Chips	65
Pickled artichokes	90



Champagne & Sparkling

N.V. Moët & Chandon, Impérial Brut, Champagne, France	1195
Signat Cava Brut, DO Cava, Spain	145 / 810

White Wine

Tenute Piccini, Patriale Bianco, Tuscany, Italy	145 / 650
Raimund Prum, Solitär Riesling Trocken, Mosel, Germany	160 / 720

Red Wine

Tenute Piccini, Patriale Rosso, Tuscany, Italy	145 / 650
Secret de Lunès Pinot Noir, Languedoc-Roussillon, France	160 / 720
El Coto De Imaz Reserva, Rioja, Spain	160 / 720

Rosé Wine

Tenute Piccini, Patriale Rosé, Tuscany, Italy	145 / 650
LYV Rosé, Languedoc-Roussillon Rosé, Pays d'Oc, Vin de Pays, France	145 / 650

Beer & Cider

Heineken 5,0%	82
Daura Damm Glutenfri Lager 5,4%	85
Melleruds Utmärkta Pilsner 4,5%	85
Sleepy Bulldog Pale Ale 4,8%	90
Meteor Blanche 4,7%	90
Galipette Cidre Brut 4,5%	85



Non-alcoholic

Fröjya	45
Apple Värmdö Musteri (Apple / Rhubarb / Strawberry)	65
Stenkulla Water Still / Sparkling	40
Soda	45
Heineken Alkoholfri 0,0%	55
EasyRider Bulldog Alkoholfri 0,4%	65
Galipette Cidre Alkoholfri 0,3%	80
Toselli Spumante Alkoholfri 0,3%	80 / 450
Barrels and Drums Chardonnay	45 / 225
Tea & Coffee	from 45