

APERITIVES	155 kr
Aperol Spritz Aperol, Sparkling wine, sparkling water	
Kir Royale Creme de cassis, Champagne	
Negroni Campari, Gin, Sweet Vermouth	

GIN & TONIC	
Hendricks Serveras med gurka och premium tonic water <i>Served with cucumber and premium tonic water</i>	160 kr
Smugha Serveras med blodapelsin och mediterranean tonic water <i>Served with blood orange and mediterranean tonic water</i>	164 kr
Hellström Serveras med grönt äpple och elderflower tonic <i>Served with green apple and elderflower tonic</i>	176 kr

STARTERS	
Rostade röd- och gulbetor med getostcrème, rostade hasselnötter, rödbetspulver och en vinaigrette på passionsfrukt <i>Roasted red and yellow beets with goat cheese cream, roasted hazelnut, beet powder and a vinaigrette on passionfruit</i>	145 kr
Hummersoppa ← <i>Don't miss out on this!</i> med löjrom, sherrycrème och grissini med cajunkrydda <i>Lobster soup with bleak roe, sherry creme and cajun spiced pastry stick</i>	215 kr
Charkbricka med tryffelsalami, serranoskinka, Wrångebäcksost, färska fikon, fikon och lagerbladsmarmelad samt knäckebröd med rosmarin och havssalt <i>Charcuterie plate with truffle salami,serrano ham, fig and bayleaf marmalade, Wrångebacks cheese, fig and hard bread with rosemary and seasalt</i>	185 kr

MAIN COURSES	
Timjanrostad ostronskivling med endive, dragoncrémé, gul morot, picklad rödlök, Cabernet-sås och sötpotatispuré smaksatt med bourbon <i>Thyme roasted oyster mushroom with endive, tarragon creme, yellow carrot, pickled red onion, Cabernet sauce, cress and sweet potato puré flavored with bourbon</i>	195 kr
Helstekta kalvfilé med endive, dragoncrémé, gul morot, picklad rödlök, rödvinssås, krasse och sötpotatispuré smaksatt med bourbon <i>Veal filet with endive, tarragon cream, yellow carrot, pickled red onion, red wine sauce, cress and sweet potato puré flavored with bourbon</i>	255 kr
Stekt hälleflundra  med blåmussel och saffrans veloute, blomkålspure, mandelpotatis och romanesco <i>Seared Halibut with blue mussel and saffron veloute, cauliflower puree, amandine potato, romanesco and mustard greens</i>	245 kr

DESSERTS	95 kr
Cremé brûlée ← <i>So delicious!</i> med färska bär och atsina <i>Cremé brûlée with fresh berries and atsina</i>	
Valrhona Pot De Crème ← <i>So delicious!</i> med hjortronsylt, chokladpärlor och atsina <i>Valrhona Pot De Crème with cloudberry jam, chocolate pearls and atsina</i>	
Tryfflar med choklad från Valrhona ← <i>So delicious!</i> Fråga din servitör om kvällens smaker <i>Valrhona Chocolate Truffles, ask Server for today's flavors</i>	

COFFEE DRINKS	155 kr
Irish Coffee Whisky, coffee, sugar, cream	
Kaffe Karlsson Baileys, cointreau, coffee, cream	
Jamaican coffee Jamaican rum, coffee, cream	

Chefs Choice Menu - 3 rätter / 3 courses	515 kr
Vinpaket / Wine package	365 kr

WHITE WINES	Glas/Glass	Flaska/Bottle
2020 M. Chapoutier, Bila-Haut Côtes du Roussillon Blanc, France	125 kr	625 kr
2019 Enzo Bartoli, Cortese, Piemonte, Italy	95 kr	475 kr
2021 Pieropan, Soave Classico, Veneto, Italy ORGANIC	145 kr	725 kr
2021 Les Costières de Pomerols, Chardonnay, Côtes de Thau, France	135 kr	675 kr
2021 Gustavshof, Riesling Kalkstein, Rheinhessen, Germany ECO/BIO	125 kr	625 kr

RED WINES		
Long Barn, Zinfandel, USA	125 kr	625 kr
Umani Ronchi, Montepulciano, Italy ECO	95 kr	475 kr
2016 Rio Sordo, Piedmont-Langhe, Nebbiolo, Italy	145 kr	725 kr
2019 Enzo Bartoli, Barbera D'Asti, Piemont, Italy	135 kr	675 kr
Long Barn, Pinot Noir, California, USA	125 kr	625 kr

ORANGE WINE		
Joseph Cattin, Pinot Gris, Alsace, France VEGAN	135 kr	675 kr

ROSÉ WINES		
Enzo Bartoli, Piemonte, Italy	135 kr	625 kr
2021, Emotions Cuvée, Provence, France		745 kr

SPARKLING WINES		
Jeio Prosecco ORGANIC	115 kr	575 kr
Ruida Domo Cava ECO	110 kr	550 kr

CHAMPAGNE		
Pol Cochet Les Trois Terroir	175 kr	1050 kr
Joseph Perrier Brut, Cuvée Royale		1350 kr
Sebastian Cheutlin ECO/BIO		1250 kr
Joseph Perrier Brut Magnum, Cuvée Royale		2850 kr

DESSERT WINES		
Coteaux du layon, France	110 kr	
Chiarlo Moscato d'Asti Nivole, Peimenote, Italy	110 kr	

ALCOHOL FREE		
Barrels & Drums Alcohol free Sparkling Wine	75 kr	450 kr
Somersby Apple Alcohol free Cider		69 kr
Brooklyn Special Effects Alcohol free Beer		69 kr
Falcon Alcohol free Beer		69 kr
Soft drinks and Juices		38 kr
San Pellegrino Sparkling Water 75cl		65 kr

BEER & CIDER		
Stenungsbaden Lager 33cl		95 kr
Stenungsbaden IPA 33cl		95 kr
Brooklyn lager 33cl		86 kr
Erdinger weiss 50cl		89 kr
Carlsberg hof 33cl		64 kr
Eriksberg lager 50cl		89 kr
Grimbergen blonde ale 33cl		89 kr
Staropramen 33cl		76 kr
Somersby cider pear/rosé 33cl		69 kr

RED WINES FROM THE WINE CELLAR		
2017 Rocche Dell'annunziata-Costamagna, Nebbiolo, Barolo-Piedmont, Italy		1650 kr
2018 Châteauneuf-du Pape, Clos du Caillou, Rhone, France BIO		1550 kr
2016 Pieropan, Amarone della Valpolicella, Veneto, Italy BIO		1850 kr

WHITE WINES FROM THE WINE CELLAR		
2019 Cuvee Albert Riesling, Alsace, France ECO		1350 kr
2018 Grgich Hills Estate, Chardonnay, Napa Valley, USA		1650 kr
2019 Ghost Corner- The Bowline, Sauvignon Blanc, Western Cape, South Africa		1150 kr

