

APERITIVES	155 kr	WHITE WINES	Glas/Glass	Flaska/Bottle
Aperol Spritz		Sonnhof Social Club, Grüner veltliner, Austria ECO	135 kr	675 kr
Aperol, Sparkling wine, sparkling water		Viña Cartina, Albariño, Spain	125 kr	625 kr
Kir Royale		Umani Ronchi, Trebbiano d’Abruzzo, Italy ECO	105 kr	495 kr
Creme de cassis, Champagne		Pieropan, Soave Classico, Veneto, Italy ORGANIC	145 kr	725 kr
Negroni		Gustavshof, Riesling Kalkstein, Rheinhessen, Germany ECO/BIO	125 kr	625 kr
Campari, Gin, Sweet Vermouth		Louis Latour, Chardonnay, France		795 kr
STARTERS		RED WINES		
Spring composed garden salad	155 kr	Clay creek, Pinot Noir, USA	135 kr	675 kr
Bifftomat, gem sallad, avokado, rostad sellerirot, gulbeta, grilled cheese toast samt schalotten och örtdressing		Long Barn, Zinfandel, USA	125 kr	625 kr
<i>Beef tomato, gem salad, avocado, roast celery root, yellow beet, grilled cheese toast, shallot and herb dressing</i>		Long Barn, Cabernet Sauvignon, USA	135 kr	675 kr
Ceviche <i>← Don’t miss out on this!</i>	215 kr	Ebbio Langhe, Nebbiolo, Italy	135 kr	675 kr
på pilgrimsmussla och handskalade räkor med en bloody mary gazpacho, sparris och en creole crab cake med friseésallad och aioli med smoked paprika		Umani Ronchi, Montepulciano, Italy ECO	105 kr	495 kr
<i>Ceviche on scallop and hand peeled shrimp with a bloody mary gazpacho, asparagus and creole crab cake with frisée salad and aioli with smoked pepper</i>		Louis Latour, Pinot Noir, France		850 kr
Shrimp Louie	215 kr	ORANGE WINE		
MSC handskalade räkor med romansallad, ägg, tomat, vit sparris och louie dressing		Joseph Cattin, Pinot Gris, Alsace, France VEGAN	135 kr	675 kr
<i>MSC hand peeled shrimps, chopped romaine salad, egg, tomato, white asparagus and louie dressing</i>		ROSÉ WINES		
Charcuterie plate	185 kr	Enzo Bartoli, Piemonte, Italy	135 kr	625 kr
Lufttorkad skinka, tryffelsalami, två sorters ost, grön tomat-jalapeno marmelad och rotfruktschips		2021, Emotions Cuvée, Provence, France		745 kr
<i>Cured ham, truffle salami, two different kind of cheese, green tomato-jalapeno marmalade and root vegetable chips</i>		SPARKLING WINES		
MAIN COURSES		Jeio Prosecco ORGANIC	115 kr	575 kr
Gumbo with oyster mushroom	195 kr	Ruida Domo Cava ECO	110 kr	550 kr
Gumbo med ostronskivling, aubergine, paprika, selleri, okra, morötter, linser, friterad kål och saffransaioli		CHAMPAGNE		
<i>Gumbo with oyster mushroom, eggplant, pepper, celery, okra, carrots, lentils, fried kale and saffron aioli</i>		Pol Cochet Les Trois Terroir	175 kr	1050 kr
Entrecôte	265 kr	Joseph Perrier Brut, Cuvée Royale		1350 kr
med whiskey och cheddar potatismos, picklad rödlök, karamelliserad lök, haricot verts, svamppuré och boston lager jus		Sebastian Cheutlin ECO/BIO		1250 kr
<i>Entrecôte with whiskey and cheddar mashed potato, pickled red onion, caramelized onion, haricot verts, mushroom purée and boston lager jus</i>		Joseph Perrier Brut Magnum, Cuvée Royale		2850 kr
Cod 	245 kr	DESSERT WINES		
Skrei med IPA Beurre Blanc, chowder potatis, forellrom, sjögrässalt, bräserad mangold, spenat och ärtskott		Coteaux du layon, France	110 kr	
<i>Cod with IPA Beurre Blanc, chowder potatoes, trout roe, seaweed salt, braised chard, spinach and pea shoots</i>		Chiarlo Moscato d’Asti Nivole, Peimenote, Italy	110 kr	
Zucchini	195 kr	ALCOHOL FREE		
Grillad zucchini med örtcreme, frisée sallad, picklad rödlök och chili, tomat, parmesanchips, ancho aioli och en chili vinaigrette		Barrels & Drums Alcohol free Sparkling Wine	75 kr	450 kr
<i>Grilled zucchini with herb creme, frisée salad, pickled red onion and chili, tomatoes, parmesan chips, ancho aioli and a chili vinaigrette</i>		Somersby Apple Alcohol free Cider		69 kr
DESSERTS / TASTING PLATES	110 kr	Brooklyn Special Effects Alcohol free Beer		69 kr
Chocolate dream <i>← So delicious!</i>		Falcon Alcohol free Beer		69 kr
Rocky Road med lättvispad grädde, Valrhona vit chokladmousse med bourbon körsbär samt cookie		Soft drinks and Juices		38 kr
<i>Rocky Road with whipped cream, Valrhona white chocolate mousse with bourbon cherry and cookie</i>		San Pellegrino Sparkling Water 75cl		65 kr
Tart and sweet <i>← So delicious!</i>		BEER & CIDER		
Key lime pie med mascarpone och maräng, ginger beer float med vaniljglass samt cookie		Stenungsbaden Lager 33cl		95 kr
<i>Key lime pie with mascarpone and meringue, ginger beer float with vanilla ice cream and cookie</i>		Stenungsbaden IPA 33cl		95 kr
Caribbean <i>← So delicious!</i>		Brooklyn lager 33cl		86 kr
Vegansk chokladmousse med kokos och choklad stix samt pannacotta med rom och rostad kokos		Erdinger weiss 50cl		89 kr
<i>Coconut chocolate mousse with chocolate stix and pannacotta with rum and roasted coconut</i>		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

Chefs Choice Menu - 3 rätter / 3 courses	545 kr
Vinpaket / Wine package	365 kr



SJÖMAT MED DETTA MÄRKE KOMMER FRÅN ETT MSC-CERTIFIERAT HÅLLBART FISKE.
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