

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 vermouht		Louis Latour, Chardonnay, France		795 kr
STARTERS		RED WINES		
Seared Scallops	215 kr	Clay Creek, Pinot Noir, USA	135 kr	675 kr
Halstrad pilgrimsmussla med majspureé, rökt bacon, dragonolja och örter <i>With corn puree, smoked bacon, tarragon oil and herbs</i>		Long Barn, Zinfandel, USA	125 kr	625 kr
New England Chowder ← <i>Don’t miss out on this!</i>	155 kr	Long Barn, Cabernet Sauvignon, USA	135 kr	675 kr
Serveras med grissini <i>Served with grissini</i>		Ebbio Langhe, Nebbiolo, Italy	135 kr	675 kr
Vegan Lobster Roll VEGAN	155 kr	Umani Ronchi, Montepulciano, Italy ECO	105 kr	495 kr
Krämiga rostade rotgrönsaker, friterad schalottenlök, picklad rödlök och smörgåskrasse <i>Creamy salad with roasted root vegetables, fried shallots, pickled onion and cress</i>		Louis Latour, Pinot Noir, France		850 kr
Autumn Charcuterie Plate	185 kr	ORANGE WINE		
Höstinspirerad Charkbricka med coppa, bresaola, två ostar, pickles, marmelade på butternutpumpa, grov senap, oliver och grissini <i>Coppa, bresaola, two different type of cheese, homemade pickles, butternut marmalade, whole grain mustard, olives and grissini</i>		Joseph Cattin, Pinot Gris, Alsace, France VEGAN	135 kr	675 kr
MAIN COURSES		ROSÉ WINES		
Ling Cod With Lobster Bisque 	245 kr	Enzo Bartoli, Piemonte, Italy	135 kr	625 kr
Långa med hummerbisque, palsternackspurée, rostad fingerling potatis, picklad fänkål, zucchini, rökta blåmusslor och en örtsallad <i>Parsnip puree, roasted fingerling, pickled fennel, zucchini, smoked blue mussel and herb salad</i>		2021, Emotions Cuvée, Provence, France		745 kr
Hokkaido Pumpkin	195 kr	SPARKLING WINES		
Hokkaido pumpa med vildris, kantareller, sauterade örter och rostade pumpakärnor <i>With wild rice, chanterelle, sauteed greens and roast pumpkin seeds</i>		Jeio Prosecco ORGANIC	115 kr	575 kr
Rose Veal Fillet	265 kr	Ruida Domo Cava ECO	110 kr	550 kr
Rose kalvfilé med polenta, getost och tryffel, minimorötter, broccolini, porter jus och sötpotatiships <i>Polenta with goat cheese and truffle, baby carrots, broccolini, porter jus and sweet potato chips</i>		CHAMPAGNE		
White Bean Cassoulet VEGAN	195 kr	Pol Cochet Les Trois Terroir	175 kr	1050 kr
Cassoulet på vita bönor med morötter, höst champinjoner, karamelliserad lök, sauterade örter och vintertryffel <i>With Carrots, autumn mushroom, caramelized onion, sauteed greens and winter truffle</i>		Joseph Perrier Brut, Cuvée Royale		1350 kr
DESSERTS	115 kr	Sebastian Cheutlin ECO/BIO		1250 kr
Blueberry Cheesecake ← <i>So delicious!</i>		Joseph Perrier Brut Magnum, Cuvée Royale		2850 kr
Blåbärscheesecake serveras med en chocolate chip cookie <i>Served with a chocolate chip cookie</i>		DESSERT WINES		
Rocky Road ← <i>So delicious!</i>		Coteaux du layon, France	110 kr	
Rocky Road med karamell, bourbon körsbärskompott samt en havre- och russincookie <i>With caramel and bourbon cherry compote, served with a oatmeal-raisin cookie</i>		Chiarlo Moscato d’Asti Nivole, Peimenote, Italy	110 kr	
Fråga din servitör efter dagens veganska alternativ <i>Ask your server about today’s vegan dessert option</i>		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



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