

## COCKTAILS

### LIME KOSHO MARGARITA\*

Tequila, Agave, Jalapeno

### SCOTTISH MAID\*

Scotch, Cucumber, Elderflower, Pandan, Lemon

### NEGRONI

Gin, Vermouth, Campari

### PORN STAR MARTINI \*

Vodka, Passionfruit, Vanilla

### DELI WATER

Gin, Sherry, Tomato, Celery, Melon

### JASMINE SOUTHSIDE

Gin, Jasmine, Mint, Lime

16,-

\* AVAILABLE AS NON-ALCOHOLIC\* 13,-

## WINES BY GLASS

Cremant 13,5,- / Petnat 13,- / Champagne  
19,-

Marto, Cote de Flon 13,- / 74,-

Riesling, Silvaner, Chardonnay, Pinot Blanc - Rheinhessen, Germany

Philip Lardot, Schiefer 13,5,- / 79,-

Riesling - Mosel, Germany

Vigneau Chevreua, Vouvray Sec Cuvee Silex  
14,- / 84,-

Chenin Blanc - Loire, France

Nibiru Gneiss & Glimmer 13,- / 79,-

Gruener Veltliner - Kamptal, Austria

Castro Martin, Albarino 15,- / 89,-

Albarino - Rias Baixas, Spain

Tissot, Patchwork 19,- / 115,-

Chardonnay - Jura, France

Domaine Vacheron, Sancerre 19,5,- / 120,-

Sauvignon Blanc - Loire, France

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Pio Cecare, Barbera d'Alba 14,- / 84

Barbera - Piemont, Italy

Domaine Des Enfants, L'Enfant Perdu 16,- /  
95,-

Carignan, Grenache, Syrah - Roussillon, France

Arpepe, Rosso di Valtellina 18,- / 102,-

Nebbiolo - Lombardia, Italy

Clos du Moulin Aux Moines, Perrière 19,5,- /  
120,-

Pinot Noir - Bourgogne, France



# MENU

## CHEF'S MENU 65,-

Our menu changes regularly and maybe even daily.  
It's built around dishes carefully selected by our kitchen – prepared the way we believe they're at their best.

Menu can be prepared as vegetarian or vegan upon request.

## WINE PACKAGE 50,-

## SNACKS

BREAD 4 ,-  
grilled loaf with onions and dates & rhubarb butter

POTATO x CHEDDAR 10,- (3 pcs)  
deep fried potato balls filled with aged cheddar with sour cream and onion +add truffle 4,-

OLIVOS 5,-  
grilled noccellara olives with elderflower vinaigrette

GRATINATED OYSTERS  
gratinated fresh oysters with smoked pork and roquefort bechamel  
1pc 9,- 2pcs 16,- 3pcs 22,-

## SIDES

HASSELBACKA POTATO 12 ,-  
with honey, butter & tabasco glaze, brown butter hollandaise

"greek" SALAD 12,-  
smoked feta, salad, dried olives, crispy capers, cucumber and red onion

ROBA FRIES 10,-  
fries with Bearnaisé sauce - nothing more

## ADD ON

CAVIAR 13,-  
TRUFFLE 11,-

# STARTERS

WHITE ASPARAGUS 13,-  
toasted and raw white asparagus, pine nut cremeaux, lovage and cream cheese

HAMACHI & CITRUS 15,-  
pressed hamachi, miso mayo, citrus vinaigrette

POTATO & ROE 14,-  
potato veloute, kales, ramson, horseradish and plenty of fish roe

PELLE JANSON 15,-  
fried brioche, tartare, vendace roe with horseradish

LOBSTER & MONTE 16,-  
smoked juniper chawanmushi, grilled lemon butter foam, fennel bread cracker

## MAIN COURSES

SCHNITZEL 29 ,-  
veal, onions, ramson and morrel mushroom

FISH 32 ,-  
grilled monkfish, pickled onions, honey turnip and Nduja beurre

GRILLED MEAT 34 ,-  
steak with paprika, harissa and fermented chili with grapes

## DESSERT

MILK & BLACKCURRANT 11 ,-  
dulce de leche anglaise, sunflower seed crumble, jasmine tea, blackcurrant & milk ice-cream

RHUBARB PASTEL DE NATA 11 ,-  
cardamom pastel de nata, rhubarb and verbena