

## COCKTAILS

### GRAPEFRUIT KOSHO MARGARITA\*

*Tequila, Agave, Habanero, Ruby Red Grapefruit, Lime*

### SCOTTISH MAID\*

*Scotch, Cucumber, Elderflower, Pandan, Lemon*

### NEGRONI

*Gin, Vermouth, Campari*

### PORN STAR MARTINI\*

*Vodka, Passionfruit, Vanilla*

### RHUBARB GIMLET

*Gin, Pisco, Rhubarb*

### JASMINE SOUTHSIDE

*Gin, Jasmine, Mint, Lime*

### BTS

*Gin, Blood Orange Vermouth, Tonic*

16,-

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

## WINES BY GLASS

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

Geltz-Zilliken, Estate Riesling 13,5,-

*Riesling - Mosel, Germany*

Vigneau Chevreau, Vouvray Cuvee Silex 14,5-

*Chenin Blanc - Loire, France*

Castro Martin, Albarino 14,5-

*Albarino - Rias Baixas, Spain*

Kolfok, Querschnitt Blanc 15,-

*Gruner Veltliner, Chardonnay, Muscat... - Burgenland, Austria*

Tissot, Patchwork 19,-

*Chardonnay - Jura, France*

Domaine Vacheron, Sancerre 19,5,-

*Sauvignon Blanc - Loire, France*

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Domaine Des Enfants, Le Jouet 13,5,-

*Carignan, Grenache, Syrah - Roussillon, France*

Arpepe, Rosso di Valtellina 18,-

*Nebbiolo - Lombardia, Italy*

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

*Pinot Noir - Bourgogne, France*

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Val Delle Corti, Rose Scuro 14,-

*Sangiovese - Tuscany, Italy*



# 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 & sour cream and onion dip

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,-

WAGYU MADELEINE  
wagyu a5, madeleine and caramelized onion  
1pc 10,- 2pcs 16,-

## 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

# STARTERS

WHITE ASPARAGUS 13,-  
grilled and steamed white asparagus, pine nut creme, 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 & 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, 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 pie, rhubarb and verbena

ADD ON  
CAVIAR 13,-  
TRUFFLE 11,-