

COCKTAILS

GRAPEFRUIT KOSHO MARGARITA *

Tequila, Agave, Habanero, Ruby Red Grapefruit, Lime

STRAWBERRY & BANANA

Vodka, Scotch, Strawberry, Banana

NEGRONI

Gin, Vermouth, Campari

PORN STAR MARTINI *

Vodka, Passionfruit, Vanilla

SHISO & MELON

Gin, Shiso, Melon, Lemon

MICHELADA *

Mezcal, Beer, Tomato, Spices

DIRTY VODKA MARTINI

Dirty, Vodka, Martini

16,-

AVAILABLE AS NON-ALCOHOLIC 13,-

WINES BY GLASS

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

Arndorfer, Handcrafted 13,5,-

Gruner Veltliner - Kamptal, Austria

Les Rocailles, Savoie Blanc 13,5,-

Altesse, Chardonnay, Jacquere - Savoie, France

Castro Martin, Albarino 14,5,-

Albarino - Rias Baixas, Spain

Chapuis & Chapuis, Chorey-Lés-Beaune 16,-

Chardonnay - Bourgogne, France

Geltz-Zilliken, Rausch Kabinett 18,-

Riesling - Mosel, Germany

Arnaud Combier, Premieres Gouttes 13,5,-

Gamay - Beaujolais, France

Famille Richard, Cotes Du Rhone 14,-

Grenache, Counoise, Mourverde - Rhone, France

Arpepe, Rosso di Valtellina 18,-

Nebbiolo - Lombardia, Italy

Domaine Sornin, Beaujolais-Villages Rose 12,-

Gamay - Beaujolais, France

Val Delle Corti, Rose Scuro 14,5,-

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 onion and date & rhubarb butter

CRAB SANDWICH, 2 pcs 13,-

toast filled with crab mousse, grilled lemon and aioli

OLIVOS 5,-

grilled noccellara olives with elderflower vinaigrette

esmes CHICKEN DRUMS

chicken drum, gochujang and sour cream

1pc 8,- 2pcs 14,- 3pcs 20,-

SIDES

HASSELBACKA POTATO 10 ,-

salted lemon mayo and fish roe

grilled summer SALAD 10,-

grilled baby gem salad, horseradish, västerbotten
"Green Goddess"

ROBA FRIES 10,-

fries with Bernaisé sauce - nothing more

ADD ON

CAVIAR 13,-

TRUFFLE 11,-

STARTERS

PEAS & ASPARAGUS 13,-

toasted and raw asparagus, summer peas, ricotta and hot honey

HAMACHI & ZUCCHINI 15,-

cured hamachi, reduced soy "ponzu" with zucchini and rosemary

TARTAR 15,-

tartar, green onion, kale & dried mustard

RISOTTO with shrimps

risotto made with lobster broth, grilled lemon, fried shrimps

small 16,- & big 22,-

MAIN COURSES

SCHNITZEL 29 ,-

veal, ramson, anchovies and grilled olives - served with grilled lemon

FISH 32 ,-

fish of the day, mangoldi, cabbage, spinach, apple, celery and ancho chili with browned butter sauce

GRILLED MEAT 34 ,-

entrecotê, grilled pepper emulsion, radish and beef jus and bone marrow

DESSERT

RASPBERRY, PEACH & YOGURT 11,-

peach compote, yogurt anglaise, white chocolate & raspberry sorbet

RHUBARB TARTE TATIN 11,-

rhubarb tarte tatin, elderflower and honey ice cream

CHEESE 11,-

Brillat Savarin grilled inside blackcurrant leaves served with honey