

Something before dinner?

Raspberry

Whitley Neill Raspberry, lemon and tonic
159 kr

Lingon me Crazy

Lingon berries, rosemary, lemon and rum
149 kr

Cava

Miquel Pons Brut Natur
99 kr

Champagne

Gosset Grande Reserve
180 kr

Our Aviation

Dry gin, lemon, Luxardo Maraschino,
sugar & violet liqueur
149 kr

Santas little helper

Foam santa candy, vodka, lemon and egg white
149 kr

Old Fashioned

Bourbon, maple syrup, orange and bitters
149 kr

Nordic Agua de Jamaica

Our autumnal lemonade with hibiscus
149 kr

Royal Cassis

Rosemary, Tanqueray, black current,
lime & tonic
159 kr

Sharing Menu 425 kr/pp

Shared happiness is double the happiness!
We have selected our "faves" from the menu
that you share among your friends

Menu includes:

Snacks after season
Salmon - Beef Tartar - "Potatis Royal"
& Flank Steak

WINE PACKAGE
GOOD 425 kr BETTER 675 kr

All dishes are slightly smaller in size,
so you can enjoy several dishes during the
evening and share with each other.
We recommend 3 dishes / person.

SMALLER

4X Bleak Roe Cones 155 kr
with Smetana



Oysters - with accessories 39 kr / each

Lobster soup 149 kr
with shrimp mousse

Salmon with soy/sesame mayo, 157 kr
lemon, cucumber & deep fried wonton



Beef Tartar with kombu oil, silver onion,
mayo, shiitake & pommes allumettes 145 kr



Potato "Royal" with truffle mayo,
pecorino & pommes allumettes 145 kr



Grilled Cabbage with chimichurri, parmesan,
dried tomatoes, fried thin bread 125 kr



Burrata with roasted bread, tomato cream,
cocktail tomatoes & dried olives 159 kr



Roasted Broccoli with romesco sauce 125 kr
roasted nuts and cheddar



Beer?

Poppels



Ask what sorts we have in stock!

Melleruds, DRAFT 40 cl

76 kr 1/2 45 kr



Shape Shifter, DRAFT 40 cl

West Coast IPA 89 kr 1/2 59 kr



Budvar



59 kr

Bernard, gluten-free

89 kr

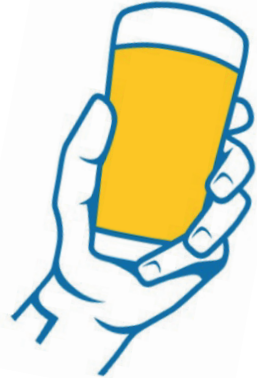
Daura Damm, gluten-free

59 kr

Tail of a Whale



59 kr



If you have any allergies or special
request, don't hesitate to tell us!



GLUTEN



MILK
PROTEIN



VEG



EGG



NUTS

BIGGER

Flank steak



239 kr
with variation of jerusalem artichokes, deep fried
onion, red wine sauce and pickled onion

Catch of the Day



249 kr
with boild potatoes, pickled potatoes,
dill and white wine sauce


Roasted Pumpkin



215 kr
with pumpkin puree, fried oyster mushroom,
walnuts, apple and feta cheese

Dessert & Wine bar Menu >>>

DESSERT

Apple cake with mascarpone cream & hazelnuts  99 kr

Almond cake with lemon curd, cream cheese ice cream & meringue  99 kr

One scoop Ice Cream / Sorbet  39 kr

Creme Brulee with Sorbet  115 kr


Chocolate Truffle  39 kr

Liquid Dessert

Espresso Martini
149 kr

Our luxury Shake
After 20:00 Style
149 kr

HOT! Coffee drink
You select spirit + cream & love
149 kr

Lemon & meringue pie 
Lemoncurd, lemon, egg white, rum & meringue
149 kr

WINE BAR MENU

Crisp with smetana and Bleak Roe 175 kr

Charcuterie with accessories 165 kr 

5 X Cheese with accessories 165 kr 

Cheese & Charcuterie 295 kr 

2 Piece fo Cheese 85 kr 
Ask us about tonight's selection of cheese

SNACKS

- Green Olives 45 kr
- Almonds 45 kr
- Crisp 45 kr

Looking for the winelist?
Ask us and we will bring it to you!



Barrique guest
vinvinvin

COFFE

Brew 32 kr

Cappuchino 35 kr

Latte 35 kr

Espresso 29 kr

Macchiato 35 kr

Tea 29 kr

NON ALCOHOLIC

Richard Juhlin 85 kr
Sparkling wine

Mocktail 85 kr
Non-alcoholic cocktail
Ask us what we can do tonight

Nyckelbryggeriets blueberry juice 95 kr

Non-Alcoholic Wine 79 kr
Leitz Eins Zwei Zero Riesling
ODDBIRD Domaine de la Prade Merlot/Shiraz

Non-Alcoholic Beer 59 kr
CIPRIANI Bellini 59 kr

Soda 35 kr
Coca Cola / Zero
Fanta
Sprite
Tonic
Ginger Beer
Ginger Ale