

Our drinks

"KITCHEN GROG"

Scroppino, lemon sorbet, vodka och sparkling wine
110 kr

Sevilla

Tanqueray "flor de sevilla", sugared orange,
and tonic water
158 kr

Raspberry

Whitley Neill Raspberry, citrus and tonic water
158 kr

Hibiscus Daiquiri

Hibiscus, rum, sugar and lemon
149 kr

Shop-O-holic

Tonights "Shake & Enjoy"
99 kr

SMALLER

Oysters - with accessories	39 kr/each
Foie Gras with brioche bread and vin doux jelly	145 kr
4X Bleak roe Cones with smetana	145 kr
Salmon with soy marinated trout roe, shrimp chips, lemon / dill cream	157 kr
Beef tartar with ramson mayo, fried rice paper, radish and spring onion	145 kr
Potato "Royal" with truffle mayo and peccorino	135 kr
Grilled point cabbage with chimichurri, semi-dried tomato, fried flatbread, parmesan	125kr
Burrata with confectionery garlic, variety of tomatoes, smoked oil and brioche	159 kr
Roasted Broccoli with romanesco sauce roasted nuts and cheddar	125kr

Sharing menu

The chefs selection of "snacks"
three starters and one main course.
A total of five servings
The menu is served to the whole party.
425 kr / p.

Wine package

Good 395 kr
Better 650 kr

inc.
Salmon,
Beef Tartar,
Potato Royal
& Flank steak

Slush!

Craving something cold?
- Ask us what we serve tonight! 129kr

BIGGER

Flank steak with fried potatoes, carrot, spring onion, tarragon butter and red wine sauce	239 kr
Catch of the day with potato puree bellaverde, radish and mussel sauce	249 kr
Spring vegetables, grilled portabello and parmesan foam	195 kr

DESSERTS

Roasted peach with yoghurt foam and roasted white chocolate	99 kr
Strawberrys med crumbles elder flower/yoghurt ice cream	99 kr
A scoop of ice cream	35 kr
Creme Brulee with sorbet	115 kr
Truffle	39 kr

Dessert wine / Coffe? Ask us..

Classics from the bar..

Cava

Miquel Pons Brut Nature Reserva
98 kr

Champagne

Gosset Grande Réserve
180 kr

Poppels

85 kr

Melleruds, fat 40 cl

Lager
76 kr

Our Aviation

Dry gin, citron, Luxardo Maraschino
& violet liqueur
139 kr



Barrique guest
vinvinvin

If you have any allergies or special food
request do not hesitate to ask us...

All the dishes are smaller
in size so you can enjoy several dishes
and share, we recommend 3 each.

WINEBAR MENU

Chips and bleak roe	165 kr
Charcuterie With accessories	165 kr
Cheese plate With marmalade and hard bread	165 kr
Cheese & charcuterie	295 kr
2 pieces of cheese Ask your waiter for available varieties	85 kr
Boquerones, spanish speciality with chili, garlic and baguette	69 kr
Snacks:	
- Green Gordal	45 kr
- Marcona almonds	55 kr
- Potato Crisps	45 kr