

# BARRIQUE.

## Gin & Tonic etc.

### Sneaky Syrup

Sazerac on ice, Rye Whiskey,  
Absinthe and maple syrup.  
142 kr

### Peachy Lemon

Malfy Gin Limone flavored  
with Sicilian lemons mixed with  
super nice white peach beverage  
158 kr

### Luxury GT

Malfy Pink Grapefruit gin, tonic,  
grapefruit and rosépepper  
148 kr

## BEFORE DINNER

A glass of dry cava 95 kr

Miquel Pons Brut Nature Reserva

Crispy premium champagne 156 kr

Gosset Grande Réserve

Fresh and spicy IPA from the capital

86 kr

## PARTY MENU.

Sharing menu in five servings

The kitchens choice of snacks, three  
starters and one main course. A total of  
five servings to share amongst the table.

The menu is served to the whole party.

395 kr / p.

### CURIOUS WITCH DISHES

#### THAT'S INCLUDED IN THE MENU?

Bleak roe cones with snacks,  
Rhyming salmon, tartar of beef  
and of course Potato Royal.  
Main course Veal fillet.  
Do you have any allergies  
please let us know

### PACKAGE WITHOUT THE DIZZINESS

(Non-Alcoholic)  
Sparkling wine,  
Non-Alcoholic beer,  
Verjus and  
100% blueberry

289 kr

### WINE PACKAGE

Good 395 kr

Better 650 kr

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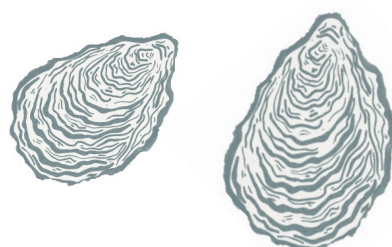
Shut-up-bottle-  
package

Daily price

### OYSTERS & CHAMPAGNE

2 x Oysters 1 glass champagne 199 kr

Oysters 35 kr / each.



# SMALLER.

Hello nice to meet you! On this page you will find both smaller dishes and bigger dishes. All the dishes are slightly smaller in size so you can enjoy several dishes during the evening. If you are interested in only eating smaller dishes and share, we recommend 3 smaller dishes per person. If you want a wine recommendation, please talk to anyone of us in the staff. Welcome!

## 4X BLEAK ROE CONE

Mini cones with bleak roe, smetana, chives and red onion

125 KR

## OYSTER

Oyster with shallot vinegar and lemon

35 KR  
/EACH

## FOIE GRAS A LA SAUTERNES

Butter fried brioche, duck liver terrine and Sauternes jelly

139 KR

## SMOKED DUCKBREAST

Blackberry coulis, pickled shiitake, deep fried black salsify and browned butter with smoked pork belly

125 KR

## SARDELLINAS "SERRATS"

Premium sardines from Spain served with lemon and crispy bread

135 KR

## GARDEN TARTAR

Celery, apple, cherry tomatoes, soy mayo, pickled red onion and deep fried silver onion

115 KR

## THE "RHYMING" SALMON

ASC certified Salted salmon with ramson cream, rye bread crisps, carrot and grated Cheddar Cheese

145 KR

## TARTAR "LUXURY BEEF"

Nice mix of grated truffles and Belprado Cheese, deep fried lotus root, sour cream and pickled black salsify

129 KR

## POTATO "ROYALE"

Potatoe croquettes flavoured with flakes of parmesan, truffle mayo, pommes allumette and grated truffle pecorino

120 KR

## VEAL FILLET

Served with parsnip cream, red wine sauce, primeur vegetables, parmesan, deep fried capers, herb and marrow butter

225 KR

## HAKE RIDGE

Served with potato purée, blue mussels in frothy sauce, fresh herbs and pommes allumettes

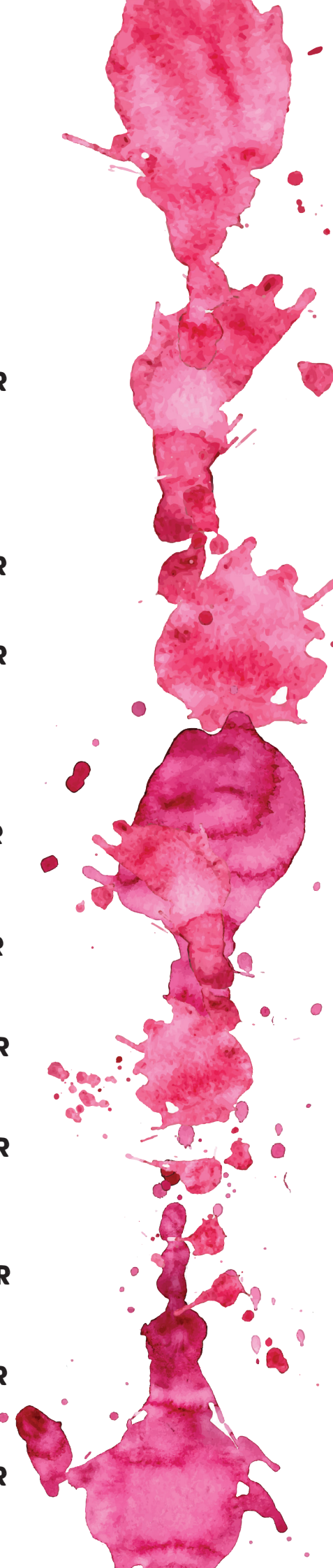
215 KR

## BUTTERNUT SQUASH

Butternut squash with Chèvre cheese, roasted pumpkin purée, salt-roasted walnuts, variety of onion & chives oil

185 KR

# BIGGER.



# WINE BAR MENU

## **CHARCUTERIE**

With accessories

**165 KR**

## **CHEESE PLATTER**

With marmalade and hard bread

**145 KR**

## **CHEESE & CHARCUTERIE**

With accessories

**285 KR**

## **A PIECE OF CHEESE**

Ask the staff for available varieties

**65 KR**

## **SARDELLINAS "SERRATS"**

Premium sardines from Spain  
served with lemon and hard bread

**135 KR**

## **SNACKS**

Green olives Gordal  
Marcona almonds  
Crisps, different flavours

**45 KR**



# SWEET

## ALMOST AN APPLEPIE

95 KR

Apples with white chocolate créme, cardamom & lemon crumble served with vanilla ice cream

## KRABELLURING, THE SWEDISH WAY 95 KR

Butter fried spongecake with vanilla ice cream, elderflower marinated strawberries and candied pistachio

## CRÈME BRÛLÉE

75 KR

Simply

## 5 X CHEESE

145 KR

With accessories

## ONE SCOOP ICE CREAM OR SORBET

35 KR

Ask the staff

## CHOCOLATE TRUFFLE

25 KR

## DESSERT WINE

Rutherglen, Muscat,  
Victoria, Australia  
129 kr

Alasia, Moscato  
d'Asti  
Piemonte, Italy  
95 kr

Château la Truffière,  
Monbazillac, France  
95 kr

Famille Perrin, Muscat,  
Baumes de Venise Blanc  
95 kr



*Something smashing  
after dinner!*

**Classic Irish coffee**  
135 kr

...you can of course order  
"Coffe-Karlsson" & Coffe Baileys  
also for the same price!

**Coffe**  
Regular Farmers Coffee 32 kr  
Espresso 29 kr  
Cappuccino 35 kr  
Latte 35 kr