



Welcome to Reisen

WHERE HISTORY SETS THE STAGE, AND INDULGENCE WRITES THE SCRIPT.

For centuries, Hôtel Reisen has been where Stockholm meets the world. From Fredrik Reiss' 18th-century coffee house where contraband beans fueled whispered deals - to today's landmark on Skeppsbron, the house has always drawn those who live a little larger.

Restaurant Reisen carries that spirit into a new era. Brasserie classics arrive with unapologetic attitude, martinis with gravitas. The menu balances tradition and innovation, familiar yet daring, with flavor at center stage. At the bar, martinis rule supreme. Reinvented with precision and a touch of mischief, they embody the house's edge: elegance without restraint.

More than a restaurant, Reisen is where locals and travelers meet, where stories are shared, and where past and present flow together into one living story.

Because some places don't just stand the test of time - they define it.



Something to start

APERITIF

GASTON CHIQUET TRADITION BRUT	215
Pinot Meunier, Chardonnay, Pinot Noir Gaston Chiquet, Champagne, France NV	
TAITTINGER COMTES 2013	425
Chardonnay, Taittinger, Champagne, France	
CLASSIC MARTINI	195
Tanqueray No.10, Vermouth	
MALFY	195
Ramsbury, Lemon, Sugar Kelp, Olive Oil	
OLD TOWN	195
Monkey Shoulder, P.X. Sherry, Carpano Classico, Orange, Banana	

CAVIAR

Served With Butter Fried Brioche, Tomato Chutney, Creme Fraiche, Chives.

BAERII
30g / 595

BELUGA ROYAL
30g / 1995

OSCIETRA
30g / 895

OGIN BARLEY VODKA
4cl / 145

OYSTERS

GILLARDEAU	65/st
Au Naturel	
GILLARDEAU "REISEN"	145/st
Baerii Caviar, Dill, Oil	
BAKED GILLARDEAU	95/st
Espelette Bechamel, Herbs Crumble	

If you have any dietary requests, allergies, or would like to know the origin of the protein, please ask your waiter.



Small plates

SNACKS

BREAD & BUTTER	75
Grilled Potato Bread, Cafe de Paris Butter	
FRIES & CAVIAR	185
Aioli, Baerii Caviar 10g	
TUNA & CAVIAR	165
Crispy Tartlet, Blue Fin Tuna, Baerii Caviar 5g	
SMOKED TROUT ROE	105
Dill Cream, Cured Salmon, Crispy Tartlet	

STARTERS

GRILLED TUNA	365
Blue Fin Tuna Collar, Truffle Sauce, Fennel Crudite	
SKAGEN ROLL	215
Brioche Roll, Shrimps, Dill, Mayo Mix, Kalix Vendace Roe	
HAMACHI	225
Cara Cara Orange, Cucumber, Trout Roe, Dill Cream, Basque Dressing	
STEAK TARTAR	225
Swedish Sirloin, Marcona Almonds, Colatura, Smoked Ricotta, Taralli Biscuit, Onion Rings, Dijon, Mayo	
FRIED SMOKED PROVOLONE	195
Tomato, Espelette, Capers, Taralli	

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Mains

RAVIOLO REISEN	495
Lobster, Ricotta, Liquorice Root, Mussels Sauce, Baerii Caviar 10g, Bottarga	
GUINEA FOWL	435
Mushrooms Chicken Mousseline, Foie Gras Sauce, Oyster Mushroom, Brown Butter, Rice	
GRILLED SWEDISH ENTRECOTE	565
Grilled Oxtail Sauce, Confit Garlic Glaze, Borettana Onion, French Fries, Tomato Salad.	
MONKFISH ON BRIOCHE	435
Verjus Sauce, Scallop Mousseline, Fregola Sarda, Brown Butter, Parsnip Cream	
SWORDFISH MILANESE	415
Caponata, Crunchy Sage, Lemon, Cafe de Paris Sauce, Sea Fennel	
REISEN MEATBALLS	295
Lingonberry, Pickled Cucumber, Gravy, Potato Mousse	
TRUFFLE RISOTTO	295
Carnaroli Rice, Black Truffle, Parmesan, Lemon Zest	

SIDES

75

TOMATO SALAD

Dijon Dressing

STEAMED RICE

Togarashi

POTATO PURÉE

Black Truffle

FRENCH FRIES

Reisen Spice Mix

TO SHARE

SWEDISH GRILLED COTE DE BOEUF

1190 / 2prs

Grilled Oxtail Sauce, Confit Garlic Glaze, Borettana Onion, French Fries, Tomato Salad.

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Something Sweet

DESSERTS

DESSERT OF THE WEEK	165
Ask your waiter	
CHOCOLATE & MERINGUE	135
Soft Milk Chocolate, Burnt Meringue, Peanut Butter Caramel	
RIZ AU LAIT BRÛLÉ	115
Bourbon Vanilla, Caramel Sauce	
PRALINE SELECTION	55/pcs
Princess Cake, Raspberry Cake, Dark Chocolate, Coffee	
CHEESE SELECTION	75/pcs
Tomato Marmalade	

THE SWEET FINALES

ESPRESSO MARTINI	195
Ogin Barley, Coffee Liqueur, Reisen Espresso, Salt	
TOFFEE CREAM SODA	195
Eldorado 5y, Tonka, Espresso, Salty Rock Candy, Cream (LF), CO ₂	
GULDKANT	175
Rémy Martin V.S.O.P, Kronan Punsch	

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Beer

BEER

MARIESTADS EXPORT	Lager, 40cl	85
MARIESTADS EXPORT OFILTRERAD	Unfiltered lager, 40cl	89
HAZY BULLDOG APA	American Pale Ale, 40cl	95
ESTRELLA DAURA	Lager, Gluten Free, 33cl	78
SHIP FULL OF IPA	Indian Pale Ale, 33cl	87
GOTLANDS BRYGGERI WISBY STOUT	Stout, 33cl	87
GOTLANDS BRYGGERI WISBY PILS	Lager, 33cl	87
GOTLANDS BRYGGERI WISBY WEISSE	Weissbier, 50cl	105

Non Alcoholic

VIRGIN COCKTAIL	95
Ask your bartender	
SPARKLING WINE	105
Richard Juhlin, Non Alcoholic Blanc de Blancs, France	
EASY RIDER	75
Non Alcoholic IPA, Gotlands Bryggeri, 33 cl	
MARIESTAD ALKOHOLFRI	65
Non Alcoholic Lager, Gotlands Bryggeri, 33 cl	



Wine

THE CHAMPAGNE & SPARKLING WINE

GASTON CHIQUET TRADITION BRUT	215 / 1075
Pinot Meunier, Chardonnay, Pinot Noir Gaston Chiquet, Champagne, France NV	
TAITTINGER COMTES 2013	425 / 2200
Chardonnay Taittinger, Champagne, France	
CREMANT DE JURA NV	175 / 845
Chardonnay, Pinot Noir Fruitière Vinicole d'Arbois, Jura, France	

THE WHITE

SANCERRE BLANC DOMAINE DES EMOIS	195 / 895
Sauvignon Blanc, Joseph Mellot, Loire, France 2023	
BOUZERON	215 / 1075
Aligoté, Maison Louis Jadot, Bourgogne, France 2023	
SYBILLE KUNTZ TROCKEN	170 / 775
Riesling, Sybille Kuntz, Mosel, Germany 2023	
GRANBAZÁN ALBARIÑO ETIQUETA VERDE	165 / 755
Albariño, Granbazán, Rías Baixas, Spain 2024	
HEAD HIGH	170 / 775
Chardonnay, Head High, Sonoma, USA 2022	



Wine

THE RED

CHÂTEAU BEL-AIR LUSSAC ST-ÉMILION

160 / 725

Merlot, Cabernet Franc, Bel-Air, Bordeaux, France 2020

FERRATON CROZES-HERMITAGE ROUGE LA MATINIERE

185 / 830

Syrah, Ferraton, Rhone, France 2023

RATTI LANGHE NEBBIOLO

165 / 755

Nebbiolo, Ratti, Piemonte, Italy 2023

BODEGA LANZAGA

215 / 995

Tempranillo, Garnacha, Graciano, Lanzaga, Rioja Alavesa, Spain 2021

KEN WRIGHT

225 / 1015

Pinot Noir, Ken Wright Cellars, Willamette Valley, Oregon, USA 2023



Cocktails

THE MARTINIS

CLASSIC	195
Tanqueray No.10, Vermouth	
DECADENT	195
Plymouth, Yogurt & Cucumber Washed Gin, Olives	
MALFY	195
Ramsbury, Lemon, Sugar Kelp, Olive Oil	
NORDIC	210
Ogin, Dolin, Elderflower, Sea Buckthorn	
MINI MARTINIS	395
A set of small versions of: Dekadent, Malfy & Nordic	

THE CLASSICS REWRITTEN

SCARLET HARBOUR	195
Ogin, Campari, Aperol, Spriteriets Red Vermouth, Maurin, Cherry	
OLD TOWN	195
Monkey Shoulder, P.X. Sherry, Carpano Classico, Orange, Banana	
REISEN BLOODY MARY	195
Wet City Aquavit, Portwine, Reisen Bloody Mix, Tomato	
RASPBERRY & WHEY	195
Ocho Blanco, Raspberry, Oat Whey, Cacao Blanc, Salt	
PIÑA MARTINI	195
Veritas Rum, Clarified Pineapple, Roasted Coconut Foam	