



Welcome to Reizen

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

For centuries, Hôtel Reizen 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 Reizen 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, Reizen 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

Serveras med smörstekt brioche, tomatchutney, crème fraîche och gräslök

BAERII
30g / 595

BELUGA ROYAL
30g / 1995

OSCIETRA
30g / 895

OGIN BARLEY VODKA
145 / 4cl

OYSTERS

GILLARDEAU	65 /st
Au Naturel	
GILLARDEAU "REISEN"	145 /st
Baerii Caviar, Dill, Olja	
UGNSBAKAD GILLARDEAU	95 /st
Béchamelsås med Espelettepeppar, Örtcrumble	

*Har du särskilda önskemål, allergier eller vill du veta ursprunget på proteinet?
Fråga gärna din servitör.*



Small plates

SNACKS

BRÖD & SMÖR	75
Grillat Potatisbröd, Café de Parissmör	
POMMES FRITES MED KAVIAR	185
Aioli, Baeriikaviar 10g	
TONFISK & KAVIAR	165
Krispig Tartlett, Blåfenad Tonfisk, 5g Baeriikaviar	
RÖKT FORELLROM	105
Krispig Tartlett, Gravad Lax, Dillkräm, Rökt Forellrom	

STARTERS

GRILLAD TONFISK	365
Krage från Blåfenad Tonfisk, Tryffelsås, Fänkålsrudité	
SKAGEN ROLL	215
Brioche, Räkor, Dillmajonnäs, Kalixlöjrom	
HAMACHI	225
Cara Cara-apelsin, Gurka, Forellrom, Dillkräm, Baskisk Dressing	
STEAK TARTAR	225
Svensk Entrecôte, Marcona Mandlar, Colatura, Rökt Ricotta, Tarallikex. Lökringar, Dijonsås.	
FRITERAD RÖKT PROVOLONE	195
Tomat, Espelette, Kapris, Taralli	

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Mains

RAVIOLO REISEN	495
Hummer, Ricotta, Lakrisrot, Musselsås, Baerii Caviar 10g, Bottarga	
PÄRLHÖNA	435
Svamp & Kycklingmousseline, Foie Gras-sås, Ostronskivling, Brynt Smör, Ris	
GRILLAD SVENSK ENTRECOTE	565
Grillad Oxsvanssås, Confitvitlöksglasyr, Borretana-lök, Pommes Frites, Tomatsallad	
MARULKSKIND PÅ BRIOCHE	435
Verjussås, Mousseline på Pilgrismussla, Fregola Sarda, Brynt Smör, Palsternackskräm	
SVÄRDFISK MILANESE	415
Caponata, Krispig Salvia, Citron, Cafe de Paris Sås, Sea Fennel	
REISEN KÖTTBULLAR	295
Lingon, Inlagd Gurka, Sky, Potatismos	
TRYFFELRISOTTO	295
Carnaroliris, Svart Tryffel, Parmesan, Citronzest	

SIDES

TOMAT SALLAD

Dijon Dressing

75

POTATISPURÉ

Svart Tryffel

ÅNGAT RIS

Togarashi

POMMES FRITES

Reisen Kryddmix

TO SHARE

GRILLAD SVENSK CÔTE DE BOEUF

1190 / 2pers

Grillad Oxsvanssås, Confitvitlöksglasyr, Borettanalök, Pommes Frites, Tomatsallad

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Something Sweet

DESSERTS

VECKANS DESSERT	165
Fråga din servis	
CHOKLAD & MARÄNG	135
Mjuk Mjölkchoklad, Bränd Maräng, Jordnötssmörkaramell	
RIZ AU LAIT BRÛLÉ	115
Bourbonvanilj, Karamellsås	
URVAL AV PRALINER	55/pcs
Prinsesstårta, Hallongrotta, Mörk Choklad, Kaffe	
URVAL AV OSTAR	75/pcs
Tomatmarmelad	

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

Pinot Meunier, Chardonnay, Pinot Noir, Gaston Chiquet, Champagne, Frankrike NV

215 / 1075

TAITTINGER COMTES 2013

Chardonnay, Taittinger, Champagne, Frankrike

425 / 2200

CREMANT DE JURA NV

Chardonnay, Pinot Noir, Fruitière Vinicole d'Arbois, Jura, Frankrike

175 / 845

THE WHITE

SANCERRE BLANC DOMAINE DES EMOIS

Sauvignon Blanc, Joseph Mellot, Loire, France 2023

195 / 895

BOUZERON

Aligoté, Maison Louis Jadot, Bourgogne, France 2023

215 / 1075

SYBILLE KUNTZ TROCKEN

Riesling, Sybille Kuntz, Mosel, Germany 2023

170 / 775

GRANBAZÁN ALBARIÑO ETIQUETA VERDE

Albariño, Granbazán, Rías Baixas, Spain 2024

165 / 755

HEAD HIGH

Chardonnay, Head High, Sonoma, USA 2022

170 / 775



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

THE CLASSICS REWRITTEN

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