



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.



New Years Eve Menu

SNACKS

LOBSTER & CAVIAR TARTLET

Bechamel, Lemon, Baeri Caviar

BALFEGO TUNA & CAVIAR TARTLET

Otoro, Baerii Caviar, Cucumber.

STARTER

SURF & TURF

Toasted Brioche, Seared Foie Gras, Lobster Nage, Radicchio Tardivo

MAIN

BEEF WELLINGTON

Perigord Truffle, Sauce, Swedish Beef Tenderloin, Potato Pave

DESSERT

REISEN SNOWFLAKE CHEESECAKE

Cheese Cream, Soft Sponge Cake, Lingonberry Jam

ADD ON : CAVIAR SERVING

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

BAERII

30g / 595:-



New Years Eve Menu

SNACKS

BEETROOT TARTLET

Goat Cheese, Pickled Beetroot

STARTER

TRUFFLE VICHISIOSSE

Warm Potato veloute, Truffle Vinaigrette, Brioche

MAIN

TRUFFLE RAVIOLO

Ricotta Cheese, Perigord Truffle, Fermented Mushroom Sauce

DESSERT

REISEN SNOWFLAKE CHEESECAKE

Cheese Cream, Soft Sponge Cake, Lingonberry Jam

ADD ON :CAVIAR SERVING

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

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