



COCKTAILS

175

APEROL SPRITZ

MOJITO

PASSION MARTINI

GIN & TONIC

WHISKEY SOUR

ESPRESSO MARTINI

KIR ROYAL

MOSCOW MULE



MAIN COURSE

TOAST SKAGEN

Fresh shrimp with house mayonnaise, roe, lemon and dill. Served with butter-fried toast

1/2 225 | 1/1 325

STEAK TARTARE

Steak tartare with dried lingonberries, fried root vegetables, onions, dijon mayonnaise, french fries and aioli

1/2 225 | 1/1 325

GRILLED SALMON

Green apples, trout roe, sandefjord sauce

345

MOULES FRITES

Cream-cooked mussels, garlic, thyme, french fries and aioli

325

PASTA CARBONARA

Guanciale, egg yolk, freshlyground black pepper and parmesan

285



CHARCUTERIE PLATE

The chef's selection of charcuterie

295

GARLIC BREAD

Freshly baked garlic bread

95



OUR CLASSICS

ENTRECÔTE

And béarnaise sauce

395

CLASSIC MEATBALLS

Freshly fried meatballs, mashed potatoes, cucumber, lingonberries and cream sauce

285

SCHNITZEL

Butter brown schnitzel, marsala wine gravy, herb butter

295

ADD YOUR SIDES

85

FRENCH FRIES WITH PARMESAN

MASHED POTATO

TOMATO & ONION SALAD

BOILED NEW POTATO WITH BUTTER



DESSERT

CRÈME BRÛLÉE 125

CHOCOLATE FOUNDANT 165

Salted caramel, house vanilla ice cream and roasted peanuts

PANNACOTTA 125

Vanilla panna cotta with raspberries

SORBET ICECREAM 95

Ask for today's flavour



STARTER & SNACK

MARINATED OLIVES 65

MARCONA ALMONDS 75

BREADBASKET 75

Freshly whipped butter

FRIED CAULIFLOWER 135

Garlic and lime oil

FRIED SCAMPI 155

Chili flakes, aioli and lime

BURRATA 165

Pesto oil, tomatoes and basil

BRUSCHETTA 165

Cold pressed olive oil, tomatoes and basil



PIZZA

Our pizzas are made with sourdough and are baked in a stone oven

PROSCIUTTO CRUDO

San Marzano-pomodoro, mozzarella, prosciutto crudo, basil, freshly ground black pepper and olive oil

265

BIANCO

Mozzarella cheese, pecorino, champagne boiled mushrooms, arugula and mascarponecreme

245

NDUJA

San Marzano-pomodoro, mozzarella, ventrecina, nduja, arugula and parmigiano

265

DI MARE

San Marzano-pomodoro, mozzarella, chili and garlic milled shrimp, aioli, mussels, lime and parsley

275

MARGERITHA

San Marzano-pomodoro, mozzarella, and basil

225



TURN THE PAGE FOR DRINKS & BEVERAGES

ALLERGIES? ASK US



SPARKLING WINE

NV. CHAMPAGNE GASTON BURTIN (FRA)

Glass | Bottle
170 | 935

NV. SOGAS MARSCARO CAVA BRUT (SPA)

Glass | Bottle
135 | 670



RED

Glass | Bottle

2019 CONDE VALDEMAR RIOJA CRIANZA (SPA)	165 740
2021 MÉTAYAGE PINOT NOIR (FRA)	165 740
2021 DEMARIE BARBERA D'ALBA (ITA)	170 765
2022 LAS MESAS TINTO (SPA)	150 675
2021 RIZZARDI RIPASSO BLACK LABEL (ITA)	170 765
2017 ORG DE RAC CABERNET SAUVIGNON (ZA)	175 780

ROSÉ

NV BADET CLÉMENT PRESTIGE (FRA)	150 675
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WHITE

2022 ABBOTTS & DELAUNAY SAUVIGNON BLANC (FRA)	160 720
2022 KOENIG RIESLING SELECTION (FRA)	155 695
2022 LAS MESAS BLANCO (SPA)	150 675
2019 DELTA CHARDONNAY (NZL)	160 720
2023 SANCERRE BLANC DOMAINE THOMAS (FRA)	190 855
2021 THIERRY MOTHE CHABLIS (FRA)	190 855



BEVERAGE

DRAFT BEER

Pripps Blå Export Lager	100
Eriksberg Karaktär Amber Ale	105
Birra Poretti Lager	105
Brooklyn East India IPA	105

BOTTLED BEER

Kronenbourg 1664 Lager 33cl	95
Erdinger Hefe Weissbier 50cl	115
Non-alcoholic / Beer 33cl	65

CIDER

Somersby Apple Cider 4.5%	95
Somersby Pear Cider 4.5%	95

SODA AND COFFEE

Soda Pepsi, Pepsi Max, Zingo, 7-Up	55
Mineral water	55
Juice Orange, Apple, Cranberry	55
Coffee	55
Tea	55



AVEC

COGNAC, CALVADOS, ARMAGNAC, BRANDY

Rémy Martin vsop	34
Baron Otard vsop	32
Armagnac Jeanneau vsop	28
Calvados Père Magloire vsop	32

RUM

Bacardí 8 Años	32
Appleton Estate V/X	28
El Dorado 12y	37
El Dorado 21y	46
Diplomatico 12y	37

LIQUEUR

D.O.M Bénédicte	27
St-Germain	28
Cointreau	26

GIN, VODKA, TEQUILA

Bombay Sapphire	28
Star Of Bombay	35
Hendrick's Gin	36
Grey Goose	36
Arette Blanco	33

WHISKEY

Wild Turkey 81	28	Glenfiddich 15y	38
Oban	38	Glenfiddich 18y	48
Tullamore Dew	26	Dalwhinnie 15y	35
Tullamore Dew 12y	32	The Balvenie Double Wood 12y	32
Monkey Shoulder	32	Lagavulin 16y	43
Glenfiddich 12y	32		