

## BUBBEL

R de Ruinart Brut, Nv  
215/1250 kr

Veueve Clicquot Vinatge, 2008  
350/1950 kr

Dom Pérignon Vintage, 2013  
750/4500 kr

La Rosca Cava Brut,  
150/850 kr

## VITT VIN

Chardonnay/Viognier  
145/750 kr

TRIMBACH  
Riesling Alsace  
175/800 kr

JEAN-MARC BROCARD  
Chablis, Sainte Claire  
195/900 kr

DOMAINE DES BROSSES  
Sancerre  
175/800 kr

BODEGA RAFAEL PALACIOS  
Louro, Godello  
190 /900kr

LA TRUCHA  
Albariño, Rías Baixas  
185/850 kr

BLACK STALLION  
Chardonnay, Napa Valley  
215/1050 kr

## RÖTT VIN

LAURENT MIQUEL  
Syrah/Grenach  
145/750 kr

DELAS  
Côtes-Du-Rhône  
175/800 kr

RENZO SEGHEsIO  
Barbera d'Alba, Piedmont  
185/850 kr

VILLA ANTINORI  
Super Tuscans  
175/800 kr

LOUIS LATOUR  
Côtes de Beaune Villages  
230/1050 kr

ALTARE  
Langhe Barbera  
230/1050 kr

BLACK STALLION  
Cabernet Sauvignon, Napa Valley  
215/1050

## COCKTAILS

175KR

BE A..  
Bourbon, strega, citron, tranbärsjuice  
Bourbon, strega, lemon, cranberryjuice

CHAMPAGNE SHOWER  
Tequila, äppeljuice, citron, champagne  
Tequila, apple juice, lemon, champagne

MARINAI  
Rom, galliano, citron, angostura  
Rum, galliano, lemon, angostura

GUADALUPE  
Rom, hallonsockerlag, ananas soda  
Rum, raspberry syrup, pineapple soda

PEACH SOUR  
Gin, Persika, Citron, Champagne  
Gin, Peach liqueur, lemon, Champagne

CINNAMON SINNER  
Cognac, kanel, vaniljgrädde  
Cognac, cinnamon, vanilla cream

ESPRESSO MARTINI  
Vodka, kaffelikör, espresso  
Vodka, coffee liqueur, espresso

Alkoholfria alternativ finns

## SNACKS / FÖRRÄTTER

Varm brödservering med vispat smör 75 kr

Ostron Fine de clair No4 45 kr

Pimentos de padron med havsalt 70 kr

Burrata med bakade plommontomater, balsamico, pinjenötter & basilika 175 kr

Dirty Fries med parmesan, chili, bacon, srirachamajonnäs & gräslök 95 kr

## BRUNCH

Ägg Benedict 205 kr / Ägg Royal 215 kr

Dagens omelett med grönsallad 205 kr

Fattiga riddare på brioche, dulce de leche grädde & rostade hasselnötter 145 kr

Smördegssinbakade grönsaker med bakad purjolökskräm & hösttryffel (vegan) 245 kr

Smashed avokado med smörstekt levainbröd & rökt lax / prosciutto 225 kr

Croque monsieur med dijonsenap, tomat & grönsallad 235 kr

Smash burgare med cheddarost, tomat, senap, krispsallad, dressing & pommes frites 235 kr

## KLASSIKER

Koreansk råbiff med kimchimajonnäs 185/295 kr

Kyckling ”Paillard” med rostad lök, ruccola, konfiterade tomater,

parmesan & smörad hönsfond 255 kr

Grillad kalvschnitzel med asiatisk råkostsallad, brynt sojasmör, koriander,

sesam, chili & srirachaemulsion 310 kr

## DESSERT

Crème Brûlée 115 kr

Marängsviss 155 kr

Glass / Sorbet 65 kr

Chokladtryffel 45 kr

Allergier? Fråga personalen!



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Dom Pérignon Vintage, 2013  
750/4500 kr

La Rosca Cava Brut,  
150/850 kr

## WHITE WINE

LAURENT MIQUEL  
Chardonnay/Viognier  
145/650 kr

TRIMBACH  
Riesling Alsace  
175/800 kr

JEAN-MARC BROCARD  
Chablis, Sainte Claire  
185/900 kr

DOMAINE DES BROSSES  
Sancerre  
175/800 kr

BODEGA RAFAEL PALACIOS  
Louro, Godello  
190 /900kr

LA TRUCHA  
Albariño, Rías Baixas  
185/850 kr

BLACK STALLION  
Chardonnay, Napa Valley  
215/1050 kr

## RED WINE

LAURENT MIQUEL  
Syrah/Grenache  
145/650 kr

DELAS  
Côtes-Du-Rhône  
175/800 kr

RENZO SEGHEO  
Barbera d'Alba, Piedmont  
185/850 kr

VILLA ANTINORI  
Super Tuscan  
175/800 kr

LOUIS LATOUR  
Côtes de Beaune Villages  
215/1050 kr

ALTARE  
Langhe Barbera  
195/950 kr

BLACK STALLION  
Cabernet Sauvignon, Napa Valley  
215/1050 kr

## COCKTAILS

175 kr

BE A..  
Bourbon, strega, citron, tranbärsjuice  
Bourbon, strega, lemon, cranberryjuice

CHAMPAGNE SHOWER  
Tequila, äppeljuice, citron, champagne  
Tequila, apple juice, lemon, champagne

PEACH SOUR  
Gin, persika, Citron, Champagne  
Gin, peach liqueur, lemon, Champagne

GUADALUPE  
Rom, hallonsockerlag, ananas soda  
Rum, raspberry syrup, pineapple soda

MARINAI  
Rom, galliano, citron, angostura  
Rum, galliano, lemon, angostura

CINNAMON SINNER  
Cognac, kanel, vaniljgrädde  
Cognac, cinnamon, vanilla cream

ESPRESSO MARTINI  
Vodka, kaffelikör, espresso  
Vodka, coffee liqueur, espresso

Alkoholfria alternativ finns

## SNACKS / STARTERS

Warm bread with butter 75 kr

Oyster fine de clair No4 45 kr

Pimentos de padron with salt 70 kr

Dirty fries with parmesan, bacon, srirachamayonnaise & chives 95 kr

Burrata with baked plum tomatoes, balsamic, pine nuts & basil 175 kr

## BRUNCH

Eggs Benedict 205 kr / Eggs Royal 215 kr

Omelette of the day & green salad 195 kr

French toast with dulce de leche cream & roasted hazelnuts 145 kr

Vegetables baked in puff pastry with baked leek cream & autumn truffle 245 kr

Smashed avocado with butter-fried levain & smoked salmon / prosciutto 225 kr

Croque monsieur med dijon mustard, tomato & green salad 235 kr

Smash burger with cheddar cheese, tomato, crispy salad, mustard, dressing & french fries 235 kr

## CLASSICS

Korean steak tartar with kimchi mayonnaise 185/295 kr

Chicken "Paillard" with roasted onion, rucola, confit tomato,  
parmesan & creamy chicken stock 255 kr

Grilled veal schnitzel with asian raw food salad, soy butter, cilantro, sesame,  
chili & sriracha mayo 310 kr

## DESSERT

Crème Brûlée 115 kr

"Marängsviss" 155 kr

Ice cream / Sorbet 65 kr

Chocolate truffle 45 kr

Allergies? Ask your waiter.