

COCKTAILS

166:-

HIBISCUS COLLINS

GIN / HIBISCUS SYRUP / CITRON
EMPEROR'S FAVORITE

EASTERN NEGRONI

CAMPARI / RED VERMOUTH / MANDARIN SODA
GENGHIS KHAN SIGNATURE NEGRONI

SUN & SILK

ANANAS / GRAPEFRUIT / TEQUILA
FRUITY & SMOOTHY

M.S.G.

MANGO / SAKE / GIN / CITRON / INGEFÄRA
MANGO SAKE GIN

HUA MEI

GIN / APEROL / FLÄDER / CITRON / ÄGGVITA
PRINCESS

LYCHEE DAIQUIRI

ROM / LITCHI / LIME
CLASSY

SAKURA PEACH

TEQUILA / PEACH / LIME / GRAPEFRUIT
FROM THE JAPANESE GARDENS

TAROPASSION

GALIANO / RUM / PASSION FRUIT / EGG WHITE
THE TIGER PASSION

DRAUGHT BEER 40c1

HOF	89:-
CARLSBERG EXPORT	89:-
BROOKLYN LAGER	94:-
CARNEGIE 100W IPA	96:-
ERIKSBERG KARAKTÄR	94:-

BOTTLED & CANNED BEER 33c1

KIRIN ICHIBAN	78:-
TSINGTAO	88:-
SUIYUOBI NO NEKO	106:-
SAN MIGUEL - GLUTEN FREE	86:-
BROOKLYN IPA	91:-
STORDALEN APA (our own)	105:-
BLANC 1664	98:-
GUINNESS	82:-
SOUR BEER CARNEGIE	82:-

CIDER 33c1

SOMERSBY PEAR	78:-
SOMERSBY SPARKING ROSÉ	78:-

NON-ALCOHOLIC

WHITE/RED WINE	89:-
SPARKLING WINE	89:-
CARLSBERG	68:-
BROOKLYN SPECIAL E.	68:-
KIRIN 0%	68:-
PEAR CIDER	68:-
PEPSI/MAX/7UP/ZINGO	40:-
JUICE	40:-
MOJITO	89:-
ROSE LEMONADE	89:-
GINGER BEER	55:-

SHARING DISHES

EDAMAME

STEAMED EDAMAME BEANS WITH SESAME, GARLIC DRESSING AND FURIKAKE 75:-
(SESAME, GARLIC)

KIMCHI FRIES

FRENCH FRIES WITH OGBG'S HOMEMADE KIMCHI, SWEDISH PRIEST CHEESE AND SSAMJANG MAYO (EGG, MILK PROTEIN, MUSTARD) 90:-

KOREAN STEAMED BUNS

STEAMED KOREAN BREAD WITH ASIAN COLESLAW, HOISIN SAUCE AND PEANUTS
CHOOSE BETWEEN:PULLED PORK OR MIXED MUSHROOMS 110:-
(GLUTEN, EGG, MUSTARD, SESAME, PEANUTS)

CHICKEN WINGS

TEMPURA SWEDISH CHICKEN WINGS WITH GOCHUJANG GLAZE AND MISO MAYONNAISE 155:-
(GLUTEN, EGG, MUSTARD, SOY)

LET THE COW LIVE

LENTILS WITH QUINOA AND CASHW NUTS. SERVED WITH TAHINI DRESSING, NASHI PEARS,
WASABI MAYONNAISE, SMOKED EGG YOLK CREAM AND POMMES ALLUMETTES 175:-
(EGG, SESAME, SOYA, MUSTARD)

OGBG's TARTAR

JAPANESE MARINATED SWEDISH TOPSIDE (BEEF), WITH PICKLED CHILI AND ONION,
NASHI PEAR, WASABI MAYONNAISE, SMOKED EGG YOLK CREAM AND POMMES ALLUETTES
80gr 185:- / 120gr 245:- (10gr roe, 60 :-)
(EGG, SOYA, MUSTARD, SESAM)

TIGER PRAWNS WITH TOM YAM

TIGER PRAWNS WITH TOM YUM SAUCE, SERVED WITH HOMEMADE BREAD AND SESAME BUTTER
(FISH SAUCE, MILK PROTEIN, GLUTEN, SESAME) 185:-

HALIBUT

GLASS-BAKED HALIBUT WITH WAKAME, CUCUMBER, PICKLED VEGETABLE SALAD, WASABI OIL,
BONITO, YUZU SOY, MISO MAYONNAISE AND JERUSALEM ARTICHOKE 225:-
(SOYA, EGG, MUSTARD, SESAME)

OKONOMIYAKI

JAPANESE CABBAGE PANCAKE WITH WAKAME, CUCUMBER, PICKLED VEGETABLE SALAD,
WASABI OIL, MISO MAYONNAISE AND OKONOMIYAKI SAUCE 225:-
(SOYA, EGG, MUSTARD, SESAME)

COD

COD WITH SCALLOPS, SERVED WITH POTATO STOMP, COCONUT AND YUZU SAUCE,
SWEET CHILI OIL AND KALE CHIPS 275:-
(MUSSELS, MILK PROTEIN)

SIRLOIN

SWEDISH SIRLOIN WITH TERIYAKI SAUCE, CHILI MAYO AND JERUSALEM ARTICHOKE CHIPS
275:-
(EGG, MUSTARD, MILK PROTEIN)

DESSERT

STRAWBERRY AND WATERMELON SORBET

STRAWBERRY AND WATERMELON SORBET WITH SUMMER FRUITS, YUZU MERINGUE FOAM
AND CARDAMOM COOKIES 110:-
(EGG)

COCONUT PANNACOTTA

COCONUT AND MANGO PANNACOTTA WITH KOLASNIT COOKIE CRUMBLE 110:-
(MILK PROTEIN, GELATIN)

BROWNIE

DOUBLE CHOCOLATE BROWNIE WITH VANILLA CREAM, CLOUDBERRY JAM, AND
CRISPY RICE PAPER 110:-
(MILK PROTEIN, EGG, GLUTEN)

SET MENU

"CHOOSE NOT TO CHOOSE"

LET OUR CHEFS DECIDE FOR YOU AND GIVE YOU
A REAL TASTY AND COMPLETE EXPERIENCE
OF OUR MENU WITH THE BEST FLAVOURS OF EASTERN ASIA
SHARE FIVE DISHES, HAVE YOUR OWN DESSERT

575:- /PERS

(IN ORDER TO ORDER THIS MENU YOU NEED TO BE AT LEAST TWO PERSONS)

WINE PAIRING PACKAGE

345 :- / PERS



EST. 2016

OGBG

BAR & RESTAURANG