

Dear Guests,

We invite you to enjoy culinary experiences inspired by the lush greenery of the nearby park, the rich flavors of Paris, and the lively energy of Stockholm.

COCKTAILS

165

HONEY BASIL DAIQUIRI

Bacardi Carta Blanca, lime, basil, cardamom, honey

BOCCA LIMONE

Limoncello, basil, lemon, Cava

COULEUR CAFÉ

Old fashioned with Bacardi and Rum Eminente, Stockholms Bränneri coffee liqueur, aromatic bitters

NABOS DRY MARTINI

Bombay Sapphire Premier Cru, cherry blossom, Vermouth

SPICY TAJÍN MARGARITA

Jalapeño-infused Tequila Patron Blanco, Cointreau, blue curaçao, lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

THE MEXICAN WRESTLER #2

Patron Silver & Añejo Tequila, Volcan Blanco, Grand Marnier, agave honey, chocolate bitters

WILD SWEDISH SUMMER

Bombay Sapphire & Bombay Bramble Gin, wild strawberry sugar, lemon, licorice foam

MAPLE RE-FASHIONED

Bourbon, Whistlepig rye whiskey, barrel-aged organic Vermont maple syrup, aromatic bitters

NEGRONI ALLA FRAGOLA

Bombay Sapphire gin, Pimms, Aperol, strawberry-infused vermouth

SNACKS & ASSIETTES

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|---|-----|
| MARCONA ALMONDS | 75 |
| LEMON AND ROSEMARY MARINATED OLIVES | 75 |
| FRENCH FRIES WITH DIPP | 65 |
| PIMIENTOS DE PADRÓN | 75 |
| CHEESE AND CHARCUTERIE PLATE | 165 |
| <i>Red onion marmalade, cornichons, roasted levai</i> | |
| FRIED ARTICHOKEs | 75 |
| <i>Aioli</i> | |



OYSTER

OSTRON "MARENNE" AU NATUREL

Lemon, shallot vinaigrette, tabasco
1pc. 39 • 6 pc. 260 • 12 pc. 450



TOAST SKAGEN

Hand-peeled shrimp in dill mayonnaise, horseradish, bleak roe, lemon

FULL 265 / HALF 175

STEAK TARTARE

Swedish sirloin with capers, cornichons, mustard, tarragon, and parsley.
French fries served with full portion

FULL 265 / HALF 165

MOULES FRITES

White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

SHARING FOR TWO

SWEDISH CLUB STEAK 600 GRAM

Served with Potato Gratin, mixed salad and red wine sauce.

Serve for two
525

TREAT YOURSELF!

"R" DE RUINART BRUT, RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France

185 / 1100

STARTERS

BURRATA

Tomato coulis, fried basil, Serrano crisp

155

BONE MARROW & SNAILS PROVENÇALE

Snails, garlic butter, parsley, grilled bread, mustard

165

LEEK TERRINE

Truffle vinaigrette, tomatoes, tarragon, roasted hazelnuts

145

GARLIC-FRIED SHRIMP

Parsley, lemon, grilled bread.

105

MAIN COURSES

BRAISED POINTED CABBAGE

Butter-fried oyster mushrooms, garlic, fried parsley, parmesan, truffle butter

245

CHEVRE CHAUD

Gratinated goat cheese, baked celeriac, artichoke, mixed salad, pickled silver onion, roasted walnuts, haricots verts, apple, truffle honey vinaigrette.

245

SEARED RAINBOW TROUT

Parsley cream, shellfish sauce, potatoes, bell peppers

345

GRILLED SWEDISH RIBEYE

Red wine sauce with marrow, green salad, French fries

395

PRIME RIB BURGER

Cheddar cheese, truffle mayonnaise, pickled silver onion, tomato, romaine lettuce, French fries (Available as a kid's portion for 185 sek)

255

GRILLED STEAK FRITES

French fries, bearnaise sauce, green salad

295

DESSERTS

CRÈME BRÛLÉE

Raspberry sorbet

105

PROFITEROLES

Hazelnut and pumpkin seed praline, white chocolate cream with nutmeg, star anise, and vanilla, chocolate sauce.

135

CHOCOLATE MOUSSE

Rum-soaked cherries, Oreo crumbs, grated chocolate

125

A SCOOP OF ICE CREAM OR SORBET

Choose between dairy ice cream, chocolate ice cream & forrest berries sorbet

45

CHOCOLATE TRUFFLE

45

BUBBLES

CAVA BRUT, LACRIMA BACCHUS
Macabeo. Cava, Spain
115 / 660



NICOLAS FEUILLATTE BRUT RESERVE
Chardonnay, Pinot Noir, Pinot Meunier. Champagne, France
155 / 930

WHITE WINE

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|------|--|-----------|
| 2022 | CHABLIS, LOUIS ROBIN <i>Chardonnay. Burgundy, France</i> | 160 / 700 |
| 2021 | SANCERRE LA GUIBERTE, ALAIN GUENEAU <i>Sauvignon Blanc. Loire, France</i> | 160 / 700 |
| 2022 | FIANO DI AVELLINO, CANTINA SANPAOLO <i>Fiano. Campania, Italy</i> | 155 / 680 |
| 2023 | SAAR RIESLING TROCKEN, DONATUSHOF <i>Riesling. Mosel, Germany</i> | 135 / 595 |
| 2022 | VALMONT BLANC, PAUL MAS <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i> | 115 / 520 |
| 2023 | ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i> | 135 / 595 |
| 2020 | DIORA, LA SPLENDEUR DU SOLEIL <i>Chardonnay, Monterey. California, USA</i> | 140 / 620 |
| 2023 | GEWURZTRAMINER RÉSERVE, GUSTAVE LORENTZ <i>Gewurztraminer. Alsace, France</i> | 130 / 570 |
| 2022 | RIESLING TRADITION, PFLUGER <i>Riesling. Pfalz, Tyskland</i> | 735 |

RED WINE

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|------|---|-----------|
| 2022 | "LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Burgundy, France</i> | 135 / 595 |
| 2020 | PETIT PAVEIL, CHATEAU PAVEIL DE LUZE <i>Cabernet Sauvignon, Merlot. Bordeaux, France</i> | 135 / 595 |
| 2019 | VALPOLICELLA RIPASSO, BOLLA <i>Corvina, Rondinella, Veneto, Italy.</i> | 155 / 695 |
| 2022 | LANGHE NEBBIOLO, CA'BIANCA <i>Nebbiolo. Piemonte, Italy</i> | 145 / 650 |
| 2017 | CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese. Toscana, Italy</i> | 145 / 650 |
| 2022 | TINTO, JUNTO VA JUNTO <i>Tempranillo, Syrah. Castile la Mancha, Spain</i> | 115 / 520 |
| 2021 | ROSSO & BIANCO, COPPOLA <i>Cabernet Sauvignon. kalifornien, USA</i> | 155 / 680 |
| 2018 | SACCENTE BRUNELLO DI MONTALCINO GEOGRAFICO <i>Sangiovese, Tuscany, Italy</i> | 195 / 895 |
| 2018 | LE MORTELLE BOTROSECCO MAREMMA, MARCHESI ANTINORI <i>Cabernet Sauvignon, Cabernet franc. Tuscany, Italy</i> | 170 / 750 |

NATURAL WINES

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|------|--|-----------------|
| 2023 | DOMAINE DE MAJAS (ORANGE WINE) <i>Sauvignin blanc. Cotes Catalanes, France</i> | 135/450 (50 cl) |
| | BOVIN, HERVE VILLEMADE (1 liter) <i>Chardonnay, Chenin Blanc, Sauv. Blanc, Romorantin. Loire, France</i> | 155 / 960 |

NATURAL WINES

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|------|---|-------------------|
| 2021 | BASALTICA, RYO (PETILLANT NATUREL) <i>Garganega. Veneto, Italy</i> | 145 / 850 |
| 2023 | VIN ROUGE, CLOS DU TUE BOEUF <i>Gamay, Côt, Pineau d Aunis. Loire, France</i> | 145 / 485 (50 cl) |

SOMMELIER'S CHOICE

2018 LIMITED RELEASE SYRAH, BLACK STALLION WINERY
Syrah, California, USA
895

2021 BARBARESCO VALLEGRANDE CA' DEL BAIO
Nebbiolo. Piemonte, Italy
895

This week's sommelier's selection of extra fine wines at extraordinary prices

2019 BAROLO, DOMINI SERTAIA
Nebbiolo. Piemonte, Italy
850

2018 LIMITED RELEASE POSEIDON VINEYARD, BLACK STALLION ESTATE WINERY
Chardonnay. California, USA
1200

2021 CHABLIS 1^{ER} CRU VOGROS, LOUIS ROBIN
Chardonnay. Burgundy, France
850

2021 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON MAGNUM
Grenache, Syrah, Mourvedre. Rhone, Frankrike
1800

BEERS & CIDER

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|--|----|
| BIRRA MORETTI <i>4,6%, Lager, Italy</i> | 82 |
| HOEGAARDEN WIT-BLANCHE <i>4,9%, 33cl, Wheat, Belgium</i> | 86 |
| MIKKELER "PETER, PALE AND MARY" <i>4,6%, 33cl, Pale Ale Gluten free, Denmark</i> | 96 |
| LA CIDRAIE CIDRE BRUT <i>4%, Apple cider, France</i> | 82 |
| ESTRELLA GALICIA <i>Gluten free</i> <i>5,5%, Lager, Spain</i> | 86 |

DRAUGHT

| | 25CL / 40CL |
|--|-------------|
| THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i> | 48 / 76 |
| ESTRELLA GALICIA <i>5,5%, Lager, Spain</i> | 62 / 92 |
| SIGTUNA BRYGGHUS <i>4,5%, American Pale Ale, Sweden</i> | 64 / 96 |
| BUDVAR, BUDEJOVICKY <i>5,0%, Czech lager, Czech Republic</i> | 62 / 94 |

NON ALCOHOLICS

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|---|-----|
| BIRRA MORETTI <i>0,0%, Lager, Italy</i> | 68 |
| RICHARD JUHLIN "BLANC DE BLANC" <i>Sparkling, Chardonnay, 0,0%, 20cl, France</i> | 120 |
| ALAIN MILLIAT <i>Jus de fruit, 33cl, France</i> <i>Raisin Sauvignon Blanc / Raisin rouge Merlot</i> | 82 |
| TÖRST <i>Natural Organic & fairtrade, 33cl, Sweden</i> <i>Lemon / Raspberry / Elderflower / Ginger</i> | 55 |
| NEJGRONI <i>Alkoholritt Negroni</i> <i>0,5%, 25 cl</i> | 69 |