

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

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

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

RISOTTO WITH FRESH TRUFFLE

Risotto with Västerbottensost cheese, sautéed porcini mushrooms, and freshly shaved winter truffle

335

SEARED RAINBOW TROUT

Parsley cream, shellfish sauce, potatoes, bell peppers

345

GRILLED SWEDISH RIBEYE

Red wine sauce with marrow, green salad, French fries

395

DUCK BREAST

Braised red cabbage, caramelized apple, fondant potatoes, and red wine sauce infused with orange and rosemary

305

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

BUDAPEST ROLL

Served with roasted plums, plum sorbet, and caramelized almonds.

115

A SCOOP OF ICE CREAM OR SORBET

Choose from raspberry sorbet, chocolate ice cream, vanilla ice cream, or plum sorbet

45

THREE SMALL COOKIES

Chocolate cookie with hazelnuts and hazelnut cream, almond cookie with blackberry marmalade, shortbread cookie with buttercream

55



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

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

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

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

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

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

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