

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

### NEJGRONI 69:-

Non alcoholic Negroni  
0,5%

## 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>Romesco sauce</i>                                  |     |

## OYSTER

### OSTRON "MARENNE" AU NATUREL

Lemon, shallot vinaigrette, tabasco  
1pc. 39 • 6 pc. 195 • 12 pc. 395



## 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

Orange, grapefruit, mint, pistachios

155

### LEEK TERRINE

Dijonvinegrette, tomatoes, tarragon, roasted hazelnuts

145

### GARLIC-FRIED SHRIMP

Parsley, lemon, grilled bread

105

### SALMON RILLETTE

Granny Smith apple, pickled red onion, vendace roe, rye bread

115

## MAIN COURSES

### BRAISED POINTED CABBAGE

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

245

### HONEY-GLAZED GUINEA FOW

Confit potatoes, green peas, pearl onions, carrots, bacon, tarragon jus

295

### SEARED RAINBOW TROUT

Spinach cream, seafood sauce, artichokes, new potatoes, bell peppers

345

### GRILLED SWEDISH RIBEYE

French fries, butter-fried spinach, pepper sauce, béarnaise sauce

395

### GRILLED STEAK FRITES

French fries, bearnaise sauce, green salad

295

## DESSERTS

### CRÈME BRÛLÉE

Raspberry sorbet

105

### BUDAPEST PASTRY

Roasted plums, plum sorbet, caramelized almonds

125

### A SCOOP OF ICE CREAM OR SORBET

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

45

### SNOW EGG "ÎLE FLOTTANTE"

Vanilla sauce, caramelized almonds, salted caramel

115



## BUBBLES

**CAVA BRUT, LOS MONTEROS**  
*Macabeo. Cava, Spain*  
115 / 660



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

## WHITE WINE

|  |            |
|--|------------|
| <b>2022 CHABLIS, LOUIS ROBIN</b><br><i>Chardonnay. Burgundy, France</i>  | 160 / 700  |
| <b>2021 SANCERRE LA GUIBERTE, ALAIN GUENEAU</b><br><i>Sauvignon Blanc. Loire, France</i>                                       | 160 / 700  |
| <b>2023 SAAR RIESLING TROCKEN, DONATUSHOF</b><br><i>Riesling. Mosel, Germany</i>   | 135 / 595  |
| <b>2022 VALMONT BLANC, PAUL MAS</b><br><i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>                            | 115 / 520  |
| <b>2023 ALLO ALVARINHO, SOALHEIRO</b><br><i>Alvarinho. Monção e Melgaço, Portugal</i>  | 135 / 595  |
| <b>2020 COLLECTION 446, NOBLE VINES</b><br><i>Chardonnay, Kalifornien, USA</i>   | 140 / 620  |
| <b>2021 KABINETT ROYAL RIESLING, PRINZ VON HESSEN</b><br><i>Riesling. Pfalz, Germany</i>                                       | 795        |
| <b>2022 M DE MINUTY ROSÉ, CHATEAU MINUTY</b><br><i>(Magnum)</i><br><i>Grenache, Syrah, Cinsault. Cotes de Provence, France</i> | 155 / 1400 |

## RED WINE

|   |           |
|---|-----------|
| <b>2022 "LES COTILLES" PINOT NOIR, FAMILLE ROUX</b><br><i>Pinot Noir. Burgundy, France</i>              | 135 / 595 |
| <b>2020 PETIT PAVEIL, CHATEAU PAVEIL DE LUZE</b><br><i>Cabernet Sauvignon, Merlot. Bordeaux, France</i> | 135 / 595 |
| <b>2019 VALPOLICELLA RIPASSO, BOLLA</b><br><i>Corvina, Rondinella, Veneto, Italy.</i>                   | 155 / 695 |
| <b>2022 LANGHE NEBBIOLO, CA'BIANCA</b><br><i>Nebbiolo. Piemonte, Italy</i>                              | 145 / 650 |
| <b>2017 CHIANTI DEL CAVALIERE RISERVA, GRATI</b><br><i>Sangiovese. Toscana, Italy</i>                   | 145 / 650 |
| <b>2022 ORGANIC SHIRAZ, GEMTREE WINES</b><br><i>Shiraz, South Australia, Australia</i>                  | 115 / 520 |
| <b>2021 ROSSO &amp; BIANCO, COPPOLA</b><br><i>Cabernet Sauvignon. California, USA</i>                   | 155 / 680 |
| <b>2022 PINOT NOIR, IRONY WINES CELLAR,</b><br><i>Pinot noir. Monterey, USA</i>                         | 135 / 595 |
| <b>2018 BARBARESCO SERRABOELLA, PAITIN</b><br><i>Nebbiolo, Piemonte, Italy</i>                          | 185 / 850 |

## NATURAL WINES

|  |                   |
|--|-------------------|
| <b>2023 DOMAINE DE MAJAS (ORANGEVIN)</b><br><i>Sauvignin blanc. Cotes catalanes, France</i>  | 135/450 (50 cl)   |
| <b>2023 VIN ROUGE, CLOS DU TUE BOEUF</b><br><i>Gamay, Côt, Pineau d'Aunis. Loire, France</i> | 145 / 485 (50 cl) |

## DESSERT WINES

|   |           |
|---|-----------|
| <b>ROYAL OPORTO TAWNY, REAL COMPANHIA VELHA</b><br><i>Touriga nacional, touriga francesa. Douro, Portugal</i> | 95 (8 cl) |
| <b>2019 SAUTERNES, CHATEAU MOUTON CADET</b><br><i>Sauvignon blanc, Semillon. Bordeaux, Frankrike</i>          | 85 (8 cl) |

## SOMMELIER'S CHOICE

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

**2018 SACCENTE BRUNELLO DI MONTALCINO, GEOGRAFICO**  
*Sangiovese. Toscana, Italy*  
895

**2020 BARBARESCO PRUNOTTO**  
*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<sup>ER</sup> CRU VOGROS, LOUIS ROBIN**  
*Chardonnay. Burgundy, France*  
850

**2021 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON MAGNUM**  
*Grenache, Syrah, Mourvedre. Rhone, Frankrike*  
850

## BEERS & CIDER

|   |    |
|---|----|
| <b>BIRRA MORETTI</b><br><i>4,6%, Lager, Italy</i>                       | 82 |
| <b>KRONENBOURG 1664 BLANC</b><br><i>5%, 33cl, Wheat beer, France</i>    | 86 |
| <b>LAGUNITAS ISLAND BEATS IPA</b><br><i>5%, 33cl, IPA, USA</i>          | 88 |
| <b>LA CIDRAIE CIDRE BRUT</b><br><i>4%, Apple cider, France</i>          | 82 |
| <b>ESTRELLA GALICIA</b> <i>Gluten free</i><br><i>5,5%, Lager, Spain</i> | 86 |
| <b>BIRRA MORETTI</b><br><i>0,0%, Lager, Italy</i>                       | 68 |

## DRAUGHT

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

## DIGESTIF (PRIS/CL)

|  |     |
|--|-----|
| <b>GRAPPA CLASSICA,</b><br><i>Gustavo poli, Italy</i>                              | 42  |
| <b>COGNAC GODET</b><br><i>Reserve exclusive, France</i>                            | 36  |
| <b>BACARDI GRAN RESERVA DIEZ</b><br><i>Puerto rico</i>                             | 38  |
| <b>THE GLENROTHES</b> <i>12 years old</i><br><i>Speyside Single Malt, Scotland</i> | 42  |
| <b>WHISTLE PIG 10 YEARS OLD</b><br><i>Small batch rye, Canada</i>                  | 55  |
| <b>IRISH COFFEE</b><br><i>Jameson whiskey, demerara sugar, Cream</i>               | 165 |