

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

PINEAPPLE EXPRESS

Bacardi rum blend, lemon, roasted pineapple sugar, pineapple juice, honey

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

NEGRONI

Bombay sapphire gin, Campari, Sweet vermouth

NEGRONI ALLA FRAGOLA

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

NEJGRONI 89:-

Non alcoholic Negroni
0,5%

RHUBARB LEMONADE 109:-

Rhubarb syrup, mint, fresh citrus, soda water

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
Red onion marmalade, cornichons, roasted levai	
FRIED ARTICHOKEs	75
Romesco sauce	

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

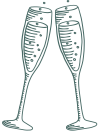
White wine, parsley, garlic, cream, toasted bread, aioli, French fries.

HEL 265 / HALV 175

TREAT YOURSELF!

“R” DE RUINART,
RUINART

Chardonnay, Pinot Noir, Pinot Meunier.
Champagne, France



185 / 1100

STARTERS

BURRATA	155
Apricots, fennel, pickled red onion, Marcona almonds	
BLINI WITH BLEAK ROE	155
Marinated beets, chèvre cream, fresh figs, browned butter	
GARLIC-FRIED SHRIMP	105
Parsley, lemon, grilled bread	
SALMON RILLETTE	115
Granny Smith apple, pickled red onion, vendace roe, rye bread	

MAIN COURSES

GRILLED POINTED CABBAGE	225
Mushroom sauce, fried oyster mushrooms, parsley butter, freshly grated Gruyère	
HONEY-GLAZED DUCK BREAST	295
Baked pears and apples, celeriac cream, confit potato, bigarade sauce	
POACHED RAINBOW TROUT	345
Blue mussels, green peas, butter-fried leek, miso white wine sauce, whitefish roe, chives, baby potatoes	
GRILLED SWEDISH RIBEYE	395
French fries, butter-fried spinach, pepper sauce, béarnaise sauce	
GRILLED STEAK FRITES	295
French fries, bearnaise sauce, green salad	
SMASH BURGER	255
Brie cheese, caramelized onion, pickled red onion, tomato, romaine lettuce, truffle mayo, French fries (Available as a kid's portion for 185 sek)	

DESSERTS

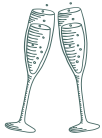
CRÈME BRÛLÉE	105
Raspberry sorbet	
A SCOOP OF ICE CREAM OR SORBET	45
Vanilla ice cream, miso ice cream, raspberry sorbet, pineapple sorbet	
SNOW EGG “ÎLE FLOTTANTE”	115
Vanilla sauce, caramelized almonds, salted caramel	



Allergies? Please inform our staff.

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

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	VALMONT BLANC, PAUL MAS <i>Grenache, Vermentino, Chenin Blanc. Pays d'Oc, France</i>	125 / 550
2023	ALLO ALVARINHO, SOALHEIRO <i>Alvarinho. Monção e Melgaço, Portugal</i>	135 / 595
2020	"LA SPLENDEUR DU SOLEIL", DIORA WINES <i>Chardonnay. California, USA</i>	140 / 620
2023	RIESLING RESERVE, GUSTAVE LORENTZ <i>Riesling. Alsace, France</i>	145 / 650
2022	RIED HOCHSTRASSER, ALZINGER <i>Gruner Veltliner, Niederösterreich, Austria</i>	850
2024	ANTHÍLIA, DONNAFUGATA <i>Lucido, Sicily, Italy</i>	695

RED WINE

2022	"LES COTILLES" PINOT NOIR, FAMILLE ROUX <i>Pinot Noir. Burgundy, France</i>	145 / 635
2020	CENT VISAGE CÔT, DOMAINE MERIEAU <i>Malbec, Loire, France</i>	130 / 580
2022	LANGHE NEBBIOLO, CA'BIANCA <i>Nebbiolo. Piemonte, Italy</i>	155 / 680
2017	CHIANTI DEL CAVALIERE RISERVA, GRATI <i>Sangiovese. Toscana, Italy</i>	145 / 650
2020	PRESTIGE ROUGE, CHATEAU MINUTY <i>Syrah, grenache, Cotes de Provence, France</i>	115 / 520
2022	ORGANIC SHIRAZ, GEMTREE WINES <i>Shiraz, McLaren Vale, Australia</i>	115 / 520
2022	CABERNET SAUVIGNON, TERRAZAS DE LOS ANDES <i>Cabernet Sauvignon, Mendoza, Argentina</i>	155 / 680
2020	BARBARESCO, PRUNOTTO <i>Nebbiolo, Piemonte, Italy</i>	195 / 895
2023	TRUS ROBLE, VINO DE FINCA TRUS <i>Tempranillo, Ribera del Duero, Spain</i>	145 / 650

NATURAL WINES

2023	MACERATO GIALLO <i>Romagna DOCG, Albana di romagna, Emilia-romagna, Italy</i>	145/475 (50cl)
2023	SOLARIS BARREL, KLAGSHAMNS VINGÅRD <i>Solaris, Skåne, Sweden</i>	165/545 (50 cl)

DESSERT WINES

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

SOMMELIER'S CHOICE

2018 LA MASSA, <i>(Super tuscan)</i> <i>Sangiovese, Tuscany, Italy</i> 895 2013 SAINT EMILLION GRAND CRU CLASSÉ, CHATEAU CÔTE DE BALEAU <i>Merlot, Cab franc, Cab Sauvignon, Bordeaux, France</i> 1050	<i>This week's sommelier' selection of extra fine wines at extraordinary prices</i> 2019 BAROLO, DOMINI SERTAIA <i>Nebbiolo. Piemonte, Italy</i> 895 2018 LIMITED RELEASE POSEIDON VINEYARD, BLACK STALLION ESTATE WINERY <i>Chardonnay. California, USA</i> 1200	2018 GRAND CRU KANZLERBERG RIESLING, MARCEL HUGG, <i>Riesling. Alsace, France</i> 995 2021 CHATEAUNEUF DU PAPE, CHATEAU MONT REDON <i>Grenache, Syrah, Mourvedre. Rhone, Frankrike</i> 950
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BEERS & CIDER

BIRRA MORETTI <i>4,6%, Lager, Italy</i>	82
KRONENBOURG 1664 BLANC <i>5%, 33cl, Wheat, France</i>	86
MIKKELLER BURST IPA <i>5,5%, 33cl, IPA, Denmark</i>	96
LA CIDRAIE CIDRE BRUT <i>4%, Apple cider, France</i>	82
ESTRELLA GALICIA <i>Glutenfri</i> <i>5,5%, Lager, Spain</i>	86

DRAUGHT

	25CL / 40CL
THREE TOWNS (EKO) <i>4,6%, Pilsner, Sweden</i>	52 / 82
ESTRELLA GALICIA <i>5,5%, Lager. Spain</i>	62 / 92
S:T ERIKS PALE ALE <i>4,5%, American Pale Ale, Sweden</i>	64 / 96
BUDVAR, BUDEJOVICKY <i>5.0%, Czech lager, Czech republic</i>	62 / 94
NON ALCOHOLIC	
BIRRA MORETTI <i>0,0%, Lager, It</i>	68
TÖRST ORGANIC SODAS <i>Ginger, Lemon, Raspberry & Elderflower, Sw</i>	55
PERRIER <i>Sparkl., 75cl, Fr</i>	68

DIGESTIF (PRIS/CL)

GRAPPA BIANCA, <i>Nardini, Italy</i>	42
COGNAC MARTELL <i>Fine cognac, France</i>	36
BACARDI GRAN RESERVA DIEZ <i>Puerto rico</i>	38
GLENMORANGIE <i>10yo Bourbon Cask</i> <i>Highland Single Malt, Scotland</i>	42
WHISTLE PIG 10 YEARS OLD <i>Small batch rye, Canada</i>	55