

## Vin | Wine

### Mousserande | Sparkling

Diebolt-Vallois, Blanc de Blancs, Champagne, FRA 175/895  
Agustí Torelló Mata, Cava -18, ES 125/650

### Vitt | White

La Vieille Ferme, Côtes du Rhône, 20', FR 115/495  
Albariño, Bodegas del Palacio de Fefiñanes, 19', ES 125/550  
Chablis, Eleni & Edouard Vocoret, 20' FRA 195/995  
Sancerre, Juliern & Clement Raimbault, 19' FRA 155/695  
Riesling, "Rüdesheimer Magdalenenkreuz", Leitz, 18' DE 155/695

### Rött | Red

Anterra, Nero d'Avola, Sicilien, 20', ITA 115/495  
Barbera d' Asti, Carlin de Paolo Piemonte, 20', ITA 155/695  
Viña Pedrosa, Ribera del Duero Crianza, 18', ES 155/695  
Bread & Butter, Pinot Noir, California, 20', USA 155/695

## Öl | Beer

### Fat | Draught

Brooklyn Lager, 5,2%, Brooklyn Brewery, USA 80  
Carlsberg Unfiltered, 4,5%, DK 75  
Estrella Galicia, 5,5%, ES 75

### Flaska | Bottle

#### Lager

Carlsberg Hof "Organic" 4,2% (330ml), DK 75  
Peroni Nastro Azzurro, 5,1% (330ml), ITA 80  
Landsort Lager, 5,3% (500ml), SE 98  
Estrella Galicia 5.5% (200ml), ES 40

#### Ale

Peter, Pale & Mary, Mikkeller, 4,6% (330), DK 95  
Besserweisser, Stockholm Brewery, 5,0% (440ml), SE 98  
East EIPA, Brooklyn Brewery, 6,9% (355ml), USA 95  
House of Pale Ale, To Öl, 5,4% (440ml), DK 98

#### Stout

O'Hara's Leann Follain Stout 6,0%(330ml) 75

#### Cider

El Mayu, Sidra Asturiana, 4,1% (250ml), ES 70

## Low Octane.

Low alcoholic spritzers with a twist and more...

### Italian Spritzer

(Aperol, Italicus, Campari, Seltzer vatten)

134

An all Italian AG mix topped with sparkling wine and a splash of sparkling water.

### AG Sangria

(Rött och Vitt Vin, Vermouth)

125

A blend of wines and vermouths with a hint of bergamot and elderflower.

## Fresh.

Sour, Fruity, Fragrant

### The Blue Hawaiian

(Bacardi Heritage, Ananas, kokos)

160

Created some time in the 50's in Los Angeles, this is a "Tiki-Classic" redesigned and modernised.

### Le Blanche

(Vodka, Persika, Calvados, Äpple, Citron, Mint Olja)

160

Clarified, fresh and fruity.

### Cucumber Mule

(Ketel One, Cucumber Soda)

158

Ketel One Vodka mixed with Compagnie de Limonadier's "Cucumber" alcohol free drink. It's flavored with real cucumber water, lemongrass and fresh ginger.

## AG Gin Tonics.

The King of long drinks re imagined

### GT #1

(Tanqueray 10, Martini Ambrato, Lime, Tonic Water)

162

Tanqueray Ten and a splash of Italian sweet vermouth topped with a dash of fresh lime juice and Tonic Water.

### GT #2

(Skagerrak Gin, Jasmine, Absinth, Citron, Tonic)

166

Skagerrak Nordic Gin is distilled with Sea Buckthorn and Elderflower together with classic Gin botanicals. We mix it with Jasmine tea and top it up with Tonic Water and a splash of fresh lemon juice.

### GT #3

(Hendriks Gin, Citrongräs, Gurka, Citron, Tonic)

168

Hendricks gin with hints of lemongrass and thin long slices of cucumber with Tonic Water and fresh lemon juice.

### GT #4

(Sipsmith Gin, Fläder likör, Vindruvor, Citron, Tonic)

164

Sipsmith gin laced with elderflower liqueur, lightly crushed green grapes and topped with Tonic Water.

### GT #5

(AG Gin, Picklad Ananashjärta, Batakepeppar, Lime, Tonic)

168

For this one we distilled in collaboration with Stockholms Bränneri a custom made Gin. We serve it with pickled pineapple in coconut vinegar and spiced up with Sumatran Batak pepper topped with Tonic.

### Roku Highball (a.k.a GT #6)

(Roku Gin, Sakura Vermouth)

164

Roku Gin comes from the land of the rising sun and we serve it Japanese style as an unusual "Highball" with Sakura Vermouth and tonic water.

## Virgin.

### **Rooibos/Compagnie de Limonadiers 80**

Rooibos, färskpressad citronjuice, honung och ingefära lemonade.

*Our homemade lemonade with Rooibos, honey, ginger and fresh lemon.*

### **Cucumber/Compagnie de Limonadiers 80**

Gurka med citrongräs, ingefära och citronjuice. Lång och gott!

*Cucumber with lemongrass, ginger and lemon juice served tall!*

### **Berries 'n' Spice 80**

Tranbärsjuice, citronjuice, ingefära och sockerlag. Kort och gott.

*Cranberry juice, lemon juice, ginger and a little bit of sugar. Shaken and served straight up.*

### **Virgin GT 132**

Alkoholfri Gin från Seedlip och Fever Tree Tonic.

*Alcohol free Gin from Seedlip and Fever Tree Tonic.*

### **Alkoholfria alternativ | Non alc. beverages**

Special Effects, 0,4% Brooklyn Brewery (355ml), USA	65
Peroni Libera 0% (330ml), ITA	65
Drink 'in The Sun, 0,3% Mikkeller (330ml), DK	65
Kolsyrat vatten (per person och kväll)	35
Läsk (300ml)	35
Juice (250ml)	35

## Charkuterier | Charcuteries

- Pata Negra 30gr**  
Jamon Iberico de bellota grand reserva. 36 mån.  
*Jamon Iberico de bellota grand reserva. 36 months.*
- Jamon Serrano Reserva 30gr**  
Lufttorkad skinka från Spanien.  
*Dry cured ham from Spain.*
- Chorizo Iberico 30gr**  
Spansk lufttorkad chorizo med pimenton.  
*Spanish cured chorizo spiced with pimenton.*
- Sobrasada 30gr**  
Sobrasada med ljungblomshonung och crostini.  
*Sobrasada served with heather honey and crostini.*
- Lomo Iberico Bellota 30gr**  
Lufttorkad fläskfile gjort på Iberico gris.  
*Dry cured pork loin made by Iberico pigs.*
- Fuet 30gr**  
Lufttorkad korv från Catalunya.  
*Dry cured salami from Catalunya.*

## Kött | Meat

- Oxfilemacka** 175  
Oxfile i rostade bröd med bbq, pepparrot och pankot.  
*Tenderloin in toasted bread with bbq, horseradish and panko.*
- Iberico rack** 165  
Plommonglaserat Iberico rack, serveras med syrad vitkål och dillmajonnäs.  
*Plumglazed Iberico rack, served with pickled cabbage and dillmayonnaise.*
- Croquetas de Serrano** 95  
Friterade kroketter med serrano, serveras med chilioli.  
*Fried croquettes with serrano, served with chilioli.*
- Chorizo a la Sidra** 95  
Stekt chorizo, serveras i spansk cider.  
*Fried chorizo, served in spanish cider.*
- Slider** 60 st.  
Slider på ibericogris med karamelliserad rödlök, aioli och guendillas.  
*Slider on Iberico meat with caramelised onions, aioli and guendillas.*
- Nötrygg** 110  
Tapasversionen av AG's nötkött.  
*The tapas version of AG's beef.*
- Wagyu 100gr** dagspris  
Japansk Wagyu.  
*Japanese Wagyu.*
- AG:s Tryffelburgare** 195  
Hamburgare med tryffelmajonnäs, friterad och karamelliserad lök.  
*Hamburger with truffle mayonnaise, fried and caramelised onions.*
- Secreto a la plancha** 120  
Stekt skuldra/nacke från Iberico de Bellota toppad med chimichurri.  
*Seared pork shoulder from Iberico pigs, served with chimichurri.*

## Tala om för oss om eventuella allergier

Let us know about your allergies

## Övrigt | Various

- Mandlar** 60  
Marconamandlar friterade i solrosolja.  
*Marcona almonds, deep fried and salted.*
- Oliver** 70  
Marinerade oliver.  
*Marinated olives.*
- Höstsvamp** 115  
En blandning av vitlöksstekt höstsvamp, serveras med äggula, persiljekrisp och serranochips.  
*A mix of garlic fried mushrooms, served with egg yolk, parsley-crisp and serrano chips.*
- Kantarellpizza** 155  
Pizza fylld med kantareller, mozzarella och pecorino, toppad med persiljeolja.  
*Pizza with chanterelles, mozzarella and pecorino, topped off with parsley oil.*
- Pan con Tomate** 55  
Rostat kristallbröd med tomat- och vitlök.  
*Toasted cristal bread rubbed with garlic and tomato.*
- Patatas Fritas** 85  
Friterad pommes serverad med pimenton, aioli och våran Salsa Roja.  
*Potato fries served with pimenton, aioli and our house Salsa Roja.*
- Flor de Esgueva 40gr** 45  
Lagrad fårost.  
*Aged cheese made by sheep milk.*
- Pimientos de Padron** 65  
Små gröna paprikor från nordvästra Spanien.  
*Small green mild peppers from north-west Spain.*
- Fisk | Fish**
- Gambas** 85  
Rödräkor a la plancha, på stekt bröd och baskisk vinägrett.  
*Red prawns "A la Plancha" with grilled bread and Basque vinaigrette.*
- Boquerones** 65  
Vit ansjovis inlagd i olivolja och citronjuice.  
*White anchovies marinated in olive oil and lemon juice.*
- Calamares** 85  
Friterad bläckfisk med aioli och citron.  
*Fried squid served with aioli and fresh lemon.*
- Efterrätt | Dessert**
- Kladdkaka** 75  
AG:s kladdkaka med lättvispad grädde.  
*AG:s chocolate mudcake with whipped cream.*
- Crema Catalana** 95

## Alla rätter serveras så fort de är färdiga

All dishes are served when they are ready

