

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
 Sancerre, Juliern & Clement Raimbault, 19' FRA 155/695
 Schloss Lieser, Riesling 21' DE 155/695

Rött | Red

Anterra, Nero d'Avola, Sicilien, 20', ITA 115/495
 Langhe Nebbiolo, Sobrero Francesco, Piemonte, 20', ITA 155/695
 Viña Pedrosa Crianza, Ribera del Duero, 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
 Burst IPA, Mikkeller, 5,5% (330ml), DK 90
 Estrella Galicia, 5,5%, ES 75

Flaska | Bottle

Lager

Japanese Rice Lager, Mikkeller 5.5% (440ml), DK 98
 Carlsberg Hof "Organic" 4,2% (330ml), DK 75
 Peroni Nastro Azzurro, 5,1% (330ml), ITA 80
 Landsort Lager, 5,3% (500ml), SE 98

Ale

Peter, Pale & Mary, Mikkeller, 4,6% (330), DK 95
 Besserweisser, Stockholm Brewery, 5,0% (440ml), SE 98
 Burst IPA, Mikkeller, 5,5% (330ml), DK 98
 House of Pale Ale, To Öl, 5,4% (440ml), DK 98
 Northern Exposure, KLIVE #14 6.5% (440ml) 98
 Northern Exposure, KAOS #15 6.5% (440ml) 98

Stout

Samuel Smith Imperial Stout 7,0%(330ml) 85

Cider

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

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

Silverback Gorilla

(Monkey Shoulder, Rooibos Soda) **158**
 We upgraded the monkey to a Gorilla with this one. Mixed with our very own Compagnie de Limonadier's "Rooibos" alcohol free drink, flavoured with honey and fresh ginger.

Le Blanche

(Ketel One, Persika, Calvados, Äpple, Citron, Mint) **160**
 Clarified, fresh and fruity.

Gimlet (á la AG)

(Edinburgh Gin "Cannonball" Navy Strength, AG's Lime Cordial) **168**
 We make it our own way by adding homemade lemongrass cordial, fresh lime and kaffir lime leaves.

AG Gin Tonics.

The King of long drinks re imagined

GT #1

(Edinburgh Gin "Cannonball", Italian Vermouth, Lime, Tonic Water) **162**
 Edinburgh Gin "Cannonball" 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, Batakpeppar, 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
Äppelmust, Värmdö Musteri, SE	35

Charkuterier | Charcuteries

Pata Negra 30gr	160
Jamon Iberico de bellota grand reserva. 36 mån. <i>Jamon Iberico de bellota grand reserva. 36 months.</i>	
Jamon Serrano Reserva 30gr	75
Lufttorkad skinka från Spanien. <i>Dry cured ham from Spain.</i>	
Chorizo Iberico 30gr	65
Spansk lufttorkad chorizo med pimenton. <i>Spanish cured chorizo spiced with pimenton.</i>	
Sobrasada 30gr	84
Mjuk och smakrik korv med ljungblomshonung och crostini. <i>Soft and spicy sausage served with heather honey and crostini.</i>	
Lomo Iberico Bellota 30gr	75
Lufttorkad fläskfile gjort på Iberico gris. <i>Dry cured pork loin made by Iberico pigs.</i>	
Fuet 30gr	55
Lufttorkad korv från Catalunya. <i>Dry cured salami from Catalunya.</i>	
Cecina de Alba Real 30gr	80
Lättrökt och lufttorkat nötkött från Spanien. <i>Lightly smoked and cured beef from Spain.</i>	
Kött Meat	
Pork Belly Pintxos (3pcs)	75
Serveras på en skiva baguette med chorizo majonnäs och chimichurri. <i>Served on a baguette slice with Chorizo-Mayo and Chimichurri.</i>	
Croquetas de Serrano (3pcs)	95
Friterade kroketter med serrano, serveras med chiliaioli. <i>Fried croquettes with serrano, served with chiliaioli.</i>	
Chorizo a la Sidra	95
Stekt chorizo, serveras i spansk cider. <i>Fried chorizo, served in spanish cider.</i>	
Slider	60kr/st.
Slider på ibericogris med karamelliserad rödlök, aioli och guendillas. <i>Slider on Iberico meat with caramelised onions, aioli and guendillas.</i>	
Nötrygg	110
Tapasversionen av AG's nötkött. <i>The tapas version of AG's beef.</i>	
Wagyu 100gr	dagspris
Japansk Wagyu. <i>Japanese Wagyu.</i>	
AG:s Tryffelburgare	195
Hamburgare med tryffelmajonnäs, friterad och karamelliserad lök. <i>Hamburger with truffle mayonnaise, fried and caramelised onions.</i>	

Övrigt | Various

Mandlar	60
Marconamandlar friterade i solrosolja. <i>Marcona almonds, deep fried and salted.</i>	
Oliver	70
Marinerade oliver. <i>Marinated olives.</i>	
Champinjoner	75
Champinjoner stekta i vitlökssmör, serverade med persillade. <i>Mushrooms fried in garlic butter, served with persillade.</i>	
Pizza	155
Tryffelbechamel toppad med kronärtskocka, parmesan och citron. <i>Pizza with truffle bechamel, artichoke, parmesan cheese and lemon.</i>	
Pan con Tomate	55
Rostat kristallbröd med tomat- och vitlök. <i>Toasted cristal bread rubbed with garlic and tomato.</i>	
Patatas Fritas	85
Friterad pommes serverad med pimenton, aioli och våran Salsa Roja. <i>Potato fries served with pimenton, aioli and our house Salsa Roja.</i>	
Croquetas de Porcini (3pcs)	85
Friterade kroketter med Karl-Johan svamp, serveras med aioli <i>Fried croquettes with Porcini mushrooms, served with aioli.</i>	
Manchego	45
Lagrad färost med kvittenmarmelad <i>Aged cheese made by sheep milk with Quince marmelade.</i>	
Pimientos de Padron	65
Små gröna paprikor från nordvästra Spanien. <i>Small green mild peppers from north-west Spain.</i>	

Fisk | Fish

Boquerones	65
Vit ansjovis inlagd i olivolja och citronjuice. <i>White anchovies marinated in olive oil and lemon juice.</i>	
Calamares	85
Friterad bläckfisk med aioli och citron. <i>Fried squid served with aioli and fresh lemon.</i>	

Efterrätt | Dessert

Kladdkaka	75
AG:s kladdkaka med lättvispad grädde. <i>AG:s chocolate mudcake with whipped cream.</i>	
Crema Catalana	95

Tala om för oss om eventuella allergier

Let us know about your allergies

Alla rätter serveras så fort de är färdiga

All dishes are served when they are ready

