

Vin | Wine

Low Octane.

Mousserande | Sparkling

Low alcoholic spritzers with a twist and more...

Bollinger Special Cuvée NV, FR 170/895
Agustí Torelló Mata, Cava 16, ES 120/595

Rosé Wine

La Vieille Ferme Rosé, Ventoux, Rhône, -19, FR 125/550

Vitt | White

La Vieille Ferme, Côtes du Rhône, -19, FR 95/395
Albariño, Bodegas del Palacio de Fefiñanes -19, ES 125/550
Santorini, Argyros, -16, GR 155/695
Bourgogne Blanc, Chavy-Chouet, -18, FR 155/695
Riesling, "Lebenshilfe", Pfalz, -16, DE 155/695

Rött | Red

Anterra, Nero d'Avola, Sicilien, -17, ITA 95/395
Cauru, Etna Rosso, Torre Mora, -18, ITA 155/695
Viña Pedrosa, Ribera del Duero Crianza -16, ES 155/695
Bourgogne, Closerie des Alisiers -18, FR 155/695
Cavalotto Dolcetto d'Alba "Vigna Scot" -18, ITA 155/695
Long Meadow Ranch, Napa Valley -15, USA 185/895

Öl | Beer

Fat | Draught

Brooklyn Lager, 5,2%, Brooklyn Brewery, USA 65
Carlsberg Unfiltered, 4,5%, DK 58
Hanalei Session IPA, Kona Brewing Co, 4,5%, USA 85

Flaska | Bottle

Lager

Carlsberg Hof "Organic" 4,2% (330ml), DK 65
Peroni Nastro Azzurro, 5,1% (330ml), ITA 75
Pilsner Urquell, 4,4% (330ml), CZE 75

Ale

Woodland Winter IPA, Northern Exposure, 6,3% (440ml), SE 98
Community Beer, Åre Bryggcompagni, 6% (330ml), SE 95
Mango, Sour Fruit Ale, Dugges, 4,5% (330ml), SE 92

Veteöl | Weisse

BesserWeisser, Stockholm Brewing Co, 5,5% (440ml), SE 98

Stout

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

Cider

El Mayu, Sidra Asturiana, 4,1% (250ml), ES 55

Italian Spritzer

(Aperol, Italicus, Mondino, Seltzer vatten)

126

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

AG Sangria

(Rött och Vitt Vin, Vermouth)

115

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

Fresh.

Sour, Fruity, Fragrant

Pisco Disco

(Pisco, Vanilla, Ingefära, Tranbär, Citron)

154

A Pisco Sour with vanilla, ginger and cranberry!

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

(Roku Gin, Sakura Vermouth)

154

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.

Gimlet (á la AG)

(Edinburgh Gin "Cannonball" Navy Strength, Lime, Lemongrass, Lime leave)

148

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

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

152

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

GT #2

(Edinburgh Cannonball Gin, Jasmine, Absinth, Citron, Tonic)

156

Edinburgh Cannonball Gin mixed with Jasmine tea and topped up with Tonic Water, an Absinthe mist and a splash of fresh lemon juice.

GT #3

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

164

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)

160

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

GT #5

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

168

Blend of gins with pickled pineapple hearts in coconut vinegar and spiced up with Sumatran Batak pepper topped with Tonic.

AG's Lemonade Supérieure

75

Rooibos, färskpressad citronjuice, honung och ingefära lemonade.

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

Berries 'n' Spice

65

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

Kött | Meat

Jamon Serrano

Lufttorkad skinka från Spanien.
Dry cured ham from Spain.

Prosciutto San Daniele ^(L)

Lufttorkad skinka från Friulli.
Dry cured ham from Friulli.

Cecina de Alba Real

Lättrökt och lufttorkat nötkött från Spanien.
Lightly smoked and cured beef from Spain.

Chorizo Iberico

Spansk lufttorkad chorizo med pimenton.
Spanish cured chorizo spiced with pimenton.

Chorizo Barbacoa ^(L)

Stekt färsk chorizo.
Pan fried fresh chorizo.

Fläsksvål

Friterade fläsksvålar av ibericogris.
Fried pork rinds from iberico pigs.

Nötrygg

Tapasversionen av AG's nötkött.
The tapas version of AG's beef.

Salame al Tartufo

Tryffel salami från Italien.
Truffle salami from Italy.

Sobrasada

Sobrasada med honung och crostini.
Sobrasada served with honey and crostini.

Salame con Oca

Salami på gås och gris från Piemonte.
Salami made from goose and pork from Piemonte.

Salami Nino

Handskuren salami på pancetta och parmaskinka culatellon.
Hand cut salami on pancetta and culatello from prosciutto.

Lite Större | Larger Dishes

AG- Burgare ^(G-L)

165

Med Svarta Sara, bacon, tomat, lök, dijonnaise och ketchup.
Danish cheese, bacon, tomato, onion, dijonnaise and ketchup.

Serveras medium/ Served medium

Vegetariskt | Vegetarian

75 Pimientos de Padrón

85

Friterade små gröna paprikor.
Deep fried small green peppers.

75 Mandlar

60

Marconamandlar friterade i solrosolja.
Marcona almonds, deep fried and salted.

80 Jordnötter

60

Deep-fried peanuts.

Oliver

70

65 Marinerade oliver.
Marinated olives.

Pan Con Tomate ^(G)

50

65 Rostat kristallbröd med tomat- och vitlök.
Toasted cristal bread rubbed with garlic and tomato.

Patatas Bravas

55

45 Friterad klyftpotatis med aioli och pimenton.
Deep fried potato wedges with aioli and pimenton.

Pizza ^(G-L-S)

95

85 San Marzano tomater och mozzarella.
San Marzano tomatoes and mozzarella.

76

+ Anchoas 25.-
+ Salami Nino 20.-
+ San Danielle 27.-

84 Fisk | Fish

Ostron

55

Fine de Claire, Super Chiron Fils No:1, Amélie, Frankrike

55 Boquerones

65

Vit ansjovis inlagd i olivolja och citronjuice.
White anchovies marinated in olive oil and lemon juice.

60 Calamares ^(G)

85

Friterad bläckfisk, aioli, citron.
Deep fried squid., aioli, lemon.

Anchoas

70

Saltad anchovis i olivolja.
Salted anchovies in olive oil.

165 Ventresca de Bonito

85

Confiterad tonfiskbuk i olivolja.
Canned confit of tuna belly in olive oil.

Tala om för oss om eventuella allergier

Let us know about eventual allergies

Alla rätter serveras så fort de är färdiga

All dishes are served when they are ready

Efterrätt | Dessert

Créma Catalana

Créma Catalana.

Kladdkaka (L)

AG:s kladdkaka med lättvispad grädde.

AG:s chocolate mudcake with whipped cream.

Glass | Ice Cream (L)

Vanilj eller dagens sorbet.

Vanilla or sorbet of the day.

Romrussinglass | Rum raisin ice cream (L)

Ost | Cheese

95	Manchego	55
	Spansk hårdost av fårmjolk.	
	<i>Spanish hard cheese.</i>	
55	Monte Enebro (P)	55
	Spansk krämig getost.	
	<i>Spanish creamy cheese from goat's milk.</i>	
55	Queso de Valdeón (P)	55
	Spansk blåmögelost på get- och komjolk.	
	<i>Spanish blue cheese from goat- and cow's milk.</i>	
55	Cabra del Tiétar (P)	55
	Spansk hårdlagrad getost.	
	<i>Spanish aged goat's cheese.</i>	

Förrätter

Gratinerade franska sniglar XXL med vitlök & persilja (6st)	195
Escargot (6pcs)	
Tomatsallad med Bloody Mary-sås & silverlök	95
Tomato salad	
Burratina mozzarella med grillad paprika & friterad schalottenlök	145
Mozzarella burratina with grilled peppers & fried shallot	
Grillat lättrökt bacon från Fällmans kött	65
Grilled lightly smoked bacon from Fällmans	
Jamon Iberico de Bellota, grand reserva, 36 månader (50g)	265
Jamon Iberico de Bellota, grand reserva, 36 months (50g)	

Varmrätter

Pepparstek oxfilé med lardoinlindade haricots verts & grönpepparsås	395
Pepper fried tenderloin of beef with lardo wrapped haricots verts & green pepper sauce	
AG's Hamburgare med pommes frites	225
AG's Hamburger with fries	

Från grillen

AG Entrecôte, Victoria Selected, Polen, 300g	370
AG Biff, Mjölkkko, Sverige, 300g	375
Black Angus Biff, USDA Prime, Creekstone Farm, USA, 300g	520

Serveras med pommes frites, bearnaisesås, bakad tomat & sallad med parmesanost