

Pre Dinner

SNACKS

Bleak Roe Caviar tartelett, potato crème & dill	65 kr/piece
Potato chips	40 kr
Cold cuts house made salami, ham, coppa	135 kr
Boquerones on toast lemon aioli & parsley	100 kr
Valencia almonds salted& toasted	55 kr
Manzanilla olives G*	50 kr
Fried Artichokes togarashi, sesame, cress G*	75 kr

TO DRINK

Bartenders choice on the black board.....	
Spicy Margarita tequila reposado, lime, jalapeno	170 kr
Italion Stallion grappa, amaretto, lime, lemon, pink grape	175 kr
Sicilian Daiquiri Rhum, sweet vermouth, lime, basil & blood orange from Sicily	180 kr
The Greenpoint flower , Bulleit Rye, Chartreuse, vermouth, orange bitters, angostura, Elder flower	198 kr
Negroni gin, sweet vermouth, Campari	165 kr
Gin & Tonic Beefeater gin, lemon	165 kr
Gin & Elderflower Tonic Hernö dry gin	165 kr
Hendricks Gin Tonic cucumber, black pepper	195 kr
Landsorts lager Nynäshamn bryggeri	DRAFT 85 kr
Indian Pale Ale Brewery of the month	DRAFT 85 kr
Celebration Ale Sierra Nevada Brewery	DRAFT 95 kr
Pang Pang Piña Colada Pusher	0,33L 95 kr
Pilsner Fåra Bryggeriet	0,33L 70 kr
Golden Cider Company Appel cider	70 kr

Menu

STARTERS

Diver Scallops , lobster-ponzu, kimchi, radicchio & trout roe	190 kr
Plin ai fungi , handmade pasta filled with mushroom served with fried nettles & Piedmontese Hazelnuts	G* 170 kr
White AAA asparagus , grilled cream, cucumber, dill, charred silver onion & Valencia almonds	G* 165 kr
Beef tartare , fermented daikon, soy roasted buckwheat, jalapeno oyster sauce, pickled shallots & herb salad	165 kr

G* = vegetabilie based, is/can go vegan

MAIN COURSES

Duck breast from Skåne fried artichoke, watercress, sweet & sour duck sauce	320 kr
Plin ai fungi , handmade pasta filled with mushroom served with fried nettles & Piedmontese Hazelnuts	G* 285 kr
Grilled Potato terrine , spring veggies, rams onion, fresh cabbage & sauce of leeks	G* 260 kr
Backloin of cod , champagne & chicken velouté, dill oil, ginger, oyster leaves & bok choi	335 kr
Beef tartare , fermented daikon, soy roasted buckwheat, jalapeno oyster sauce, herb salad & french fries	295 kr
Spring Lamb from Norrby farm , red thai curry, sugarsnaps, broccoli & lamb jus with Xeres	340 kr

Allergies? Please let us know!!

AFTER DINNER

Tonight's Cheese , marmalade & crisp bread	85 kr
Chocolate toffee Tart , raspberry ice cream, pistachios & candied almonds	135 kr
Dream dessert , Swedish rhubarb, almond & fancy vanilla cream	120 kr
Tonight's sorbet	50 kr splash avec 95 kr
Brigadero arrak, chocolate sprinkles	40 kr
Gubbkaffe Brigadero, your choice of coffee & avec	135 kr
Espresso Martini	170 kr
Kaffe Karlsson	150 kr
Irish Coffee	155 kr

ALCOHOL FREE

Apple juice	60 kr
Plais Kombucha lemon, ginger, apple	55 kr
Tonights Cocktail suiting & fresh	115 kr
Soda Coca Cola, Cola Zero, Fanta, Sprite	35 kr
LOKA natural sparkling water	35 kr
Alcoholfree Lager Stella Artois 0,0%	60 kr
Alcoholfree IPA St Eriks Brewery 0,5%	65 kr
Sin-Tonic Elderflower sin alcoholica	105 kr

SPIRITS

Marnes Blanches Marc du Jura	40 kr/cl
Janneau Armagnac VSOP	30 kr/cl
Cognac Mestreau VS	30 kr/cl
Cognac Mestreau VSOP	45 kr/cl
Sibona Grappa barbaresco	40 kr/cl
Chartreuse Grön	40 kr/cl
Chartreuse Gul	35 kr/cl
Andrea Scovero Grappa	40 kr/cl
Sibona Grappa Port Wood Riserva	45 kr/cl
Boulard Calvados VSOP	30 kr/cl
Metusalem Rom Solera 7	40 kr/cl
Havanna Club Anejo Especial	30 kr/cl
Ardbeg Islay Singel Malt	45 kr/cl
Glenlivet Whiskey Founders Reserve	30 kr/cl
Bulleit Bourbon 10y	50 kr/cl
Bulleit Bourbon Rye	50 kr/cl
Don Julio Tequila Anejo	48 kr/cl
Domaine de l'Arlot Fin de Bourgogne	60 kr/cl
Staubano Limoncello	25 kr/cl
Långviks Punch	30 kr/cl