

Drinks

Cocktails

White Christmas Margarita	175
tequila - coconut cream - triple sec lime juice - sugar (rosemary)	
Winter Spritz	175
vodka - elderflower liqueur cranberry juice - cava	
New Year Sour	185
gin - pomegranate juice - sugar lemon juice - egg white	
Holiday Mimosa	145
cava - cranberry juice - edible glitter	
Nordic Negroni	175
Akvavit fusion - röd aperitif sweet vermouth	
Espresso Martini	165
vodka - espresso - coffee liqueur simple syrup	

Mocktails

Winter Punch	85
Passion fruit puree - grapefruit soda simple syrup - lemon	
Lingonlemonade	85
Lingonberry syrup - soda water lemon - simple syrup	

Draught beer

Pripps Blå	80
Carlsberg Hof	78
Jack Session IPA	104
Enksberg Karaktär	87
Kronenbourg 1664 Blanc	98

Bottled beer & cider

Nils Oscar Kalas Julöl	98
Oppigårds New Sweden IPA	105
Poppels London Lager	95
Jämtlands Bärnsten	98
Poppelino Ale (gluten free)	85
Kiviks dry Äppelcider	95
Somersby Päroncider	85

Non-alcoholic

Julmust	65
Soda	42
Pepsi, Pepsi-Max, 7-Up, Zingo	
Fig leaf soda	45
Cheer cucumber & melissa	49

Nils Oscar Gold Lager	65
Hoppy Pale Ale (gluten free)	62
Brooklyn Special Effects IPA	60
Somersby Pärön Alkoholfri	60



LYKKE

Lykke Bar

Snacks

Vendace roe dip 110

with potato chips

Charcuterie board 185

with grilled bread, padrón peppers,
pickles & garlic mayonnaise

Dirty Fries 110

with pimentos de padrons, truffle mayonnaise,
aged parmesan cheese



Mains & Salads

Baked cod loin 310

With browned butter sauce, roasted pointed
cabbage, shimeji mushrooms & hazelnut

Red wine braised beef cheek 275

With potato puree, pork belly and mushrooms

Risotto 265

Avorioris, aged parmesan, truffles, yellow beets,
grilled onions, olive oil

Lykke's winter salad 285

With Swedish chicken fillet togarashi-cooked
bulgur, sesame-pickled carrots, cucumber, roasted
Brussels sprouts, kale, sesame & soy mayonnaise

Caesar salad 235

Grilled chicken breast, smoked pork belly,
Caesar dressing, parmesan cheese,
romaine lettuce, kale, croutons

Starters

Jerusalem artichoke soup 185

With butter-fried shimeji mushrooms,
crispy smoked pork belly, rye bread & truffle
(*can be made vegetarian)

Skagen 195

Skagen shrimp mix on Danish rye bread
with Kalix vendace roe and dill

Salmon 185

Salmon tataki with chili oil, sesame crisp,
spring onion & coriander

Desserts

Swedish cheese 145

Selected Swedish farm cheese (3pcs)
with marmalade and homemade
seed crispbread

Passion fruit and ginger mousse 125

Passion & ginger mousse with toasted chocolate
cream, blackcurrant & crystallized ginger

Coffee sweets 115

Praline - Paté fruit - Truffle

Alla priser är i SEK och inkluderar moms. Vänligen tala med vår
personal om du har frågor kring ingredienser eller allergier.

All prices are in SEK and include VAT. Please ask our staff if you have
any questions about ingredients or allergies.

Wines



Sparkling wine

GI / BI

2023 Ruida Domo Cava Brut EKO

Barcelona Spain (Spanien)

140 / 690

NV Champagne Roederer Theophile Brut

Champagne, France (Frankrike)

950

Henkell Brut Vintage

Rheingau, Germany (Tyskland)

900

White wine

GI / BI

2024 Laroche Chardonnay Réserve

Bourgogne, France (Frankrike)

155 / 775

2024 Umani Trebbiano d'Abruzzo

Abruzzo, Italy (Italien)

130 / 650

2024 Leitz Out Riesling

Rheingau, Germany (Tyskland)

160 / 785

2024 Rabl Langenlois Grüner Veltliner

Rheingau, Germany (Tyskland)

155 / 775

Red wine

GI / BI

2022 Xavier Grenache Vieilles Vignes

Côtes du Rhône, France (Frankrike)

155 / 770

2022 Chateau La Guillaumette Merlot

Bordeaux, France (Frankrike)

160 / 795

2024 Umani Montepulciano d'Abruzzo

Abruzzo, Italy (Italien)

130 / 650

2023 Ballard Lane Pinot Noir

California, USA

160 / 795

2023 Carlin de Paolo Barbera

Piedmont, Italy

160 / 795