

## Cocktails

<b>Summer in the City</b>	<b>175</b>
Norrbottnens forest gin - elderflower liqueur - orange & bergamot soda lemon juice	
<b>Umegi</b>	<b>185</b>
Stockholms bränneri pink gin - fresh melon - vanilla liqueur - lemon juice	
<b>Kalix Cosmo</b>	<b>175</b>
Absolut citron - grapefruit liqueur lime - lingonberries	
<b>Saripu</b>	<b>185</b>
Fresh watermelon - tequila - lime juice simple syrup - soda water	
<b>Swedish Daiquiri</b>	<b>185</b>
Hernö gin - strawberry - cucumber lemon juice - simple syrup	
<b>Bonbon Rose</b>	<b>175</b>
Santi rosa - jagermeister orange cranberry - passion fruit	

## Mocktails

<b>Watermelon Punch</b>	<b>85</b>
Fresh watermelon - lime juice simple syrup - soda water	
<b>Lingolemonade</b>	<b>85</b>
Lingonberry syrup - lemon simple syrup - soda water	

## Draught beer

<b>Pripps Blå</b>	<b>80</b>
<b>Carlsberg Hof</b>	<b>78</b>
<b>Jack Session IPA</b>	<b>104</b>
<b>Eriksberg Karaktär</b>	<b>88</b>
<b>Kronenbourg 1664 Blanc</b>	<b>98</b>

## Beer & cider

<b>Oppigårds New Sweden IPA</b>	<b>105</b>
<b>Jämtlands Bärnsten</b>	<b>98</b>
<b>Jämtlands Mango IPA</b>	<b>98</b>
<b>Magros Ljusa Lager</b>	<b>78</b>
<b>Kiviks dry Äppelcider</b>	<b>95</b>
<b>Somersby Päroncider</b>	<b>85</b>

## Sparkling wine

<b>2023 Ruida Domo Cava Brut EKO</b>	<b>145 / 725</b>
Barcelona Spain (Spanien)	
<b>NV Champagne Roederer Theophile Brut</b>	<b> / 950</b>
Champagne, France (Frankrike)	

## White wine

<b>2024 Rabl Grüner Veltliner Langenlois</b>	<b>155 / 775</b>
Kamptal, Austria (Österrike)	
<b>2023 Laroche Chardonnay Réserve</b>	<b>155 / 775</b>
Bourgogne, France (Frankrike)	
<b>2023 Umani Trebbiano d'Abruzzo</b>	<b>140 / 690</b>
Abruzzo, Italy (Italien)	
<b>2023 Leitz Out Riesling</b>	<b>160 / 790</b>
Rheingau, Germany (Tyskland)	

## Red wine

<b>2022 Xavier Grenache Vieilles Vignes</b>	<b>155 / 770</b>
Côtes du Rhône, France (Frankrike)	
<b>2022 Chateau La Guillaumette Merlot</b>	<b>160 / 790</b>
Bordeaux, France (Frankrike)	
<b>2023 Umani Montepulciano d'Abruzzo</b>	<b>140 / 690</b>
bruzzo, Italy (Italien))	
<b>2022 Castello Bossi Chianti Classico</b>	<b>165 / 825</b>
Tuscany, Italy (Italien)	
<b>2023 Ballard Lane Pinot Noir</b>	<b>165 / 825</b>
California, USA	
<b>2023 Carlin de Paolo, Barbera D'Asti</b>	<b>160 / 795</b>
Piedmont, Italy (Italien)	

## Non-alcoholic

<b>Sparkling Water</b>	<b>42</b>
<b>Soda</b>	<b>45</b>
Pepsi, Pepsi-Max, 7-Up, Zingo	
<b>Ekobryggeriet Tonic</b>	<b>45</b>
<b>Nils Oscar Gold Lager</b>	<b>65</b>
<b>Brooklyn Special Effects IPA</b>	<b>60</b>
<b>Somersby Päron Alkoholfri</b>	<b>60</b>
<b>Richard Juhlin Mousserande</b>	<b>85</b>
<b>Barrels &amp; Drums White Wine</b>	<b>65</b>
<b>Barrels &amp; Drums Merlot</b>	<b>65</b>

Alla priser är i SEK och inkluderar moms.  
All prices are in SEK and include VAT.

## Bites & starters

<b>Löjromsdipp med potatischips</b>	<b>110</b>
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*Vendace roe dip with potato chips*

### Dirty fries 110

**Med pimentos de padrons, tryffelmajonnäs & lagrad parmesanost**

*Dirty fries with padrón peppers, truffle mayonnaise, & aged Parmesan*

### Charkbricka 175

**Med grillat bröd, padrones & vitlöksmajonnäs**  
*Charcuterie board with grilled bread, padrón peppers, & garlic mayonnaise*

### Skagen <sup>1/1</sup>195 <sup>1/2</sup>125

**Skagenröra på Danskt rågbröd med löjrom & dill**  
*Skagen shrimp salad served on Danish rye bread, with vendace roe & dill*

### Kall grön tomatsoppa 165

**Med fetaost, krutonger, örter & kallpressad rapsolja**  
*Green tomato soup with feta cheese, croutons, fresh herbs, & cold-pressed rapeseed oil*

## Seasonal 3-course 475

### Skagen

**Skagenröra på Danskt rågbröd med löjrom & dill**

*Skagen shrimp salad served on Danish rye bread, with vendace roe & dill*

### Steak minute

**Bankad biff med ramlökssmör, rödvinssås, tomat, grillad lök & pommes frites**

*Tenderized steak with ramson butter, red wine sauce, tomato, grilled onion, & French fries*

### Färksa jordgubbar

**Färkska jordgubbar med vaniljglass, maräng & fläder**

*Fresh strawberries with vanilla ice cream, meringue, & elderflower*

Fråga din servitör om våra vegetariska alternativ.  
*Ask your server about our vegetarian alternatives.*

## Snacks & sides 65

**Rökta mandlar**  
*Smoked almonds*

**Kalamata oliver**  
*Kalamata olives*

**Banderillas**  
*Banderillas*

**Pommes frites**  
*French fries*

## Mains

### Sommarsallad 220

**Med grönkål, svartris, sesam, salladslök, mynta, halloumi & sojamajonnäs**

*Kale, black rice, sesame, spring onion, mint, halloumi, & soy mayonnaise*

### Caesarsallad 235

**Med grillat kycklingbröst, rökt sidfläsk, caesardressing, parmesanost, romansallad, grönkål & krutonger**

*Grilled chicken breast with smoked bacon, Caesar dressing, Parmesan, romaine lettuce, kale, & croutons*

### Cheeseburger 255

**Hamburgare på högrev & bringa, dressing, lagrad ost, sallad, karamelliserad lök & pommes frites**

*Cheeseburger made from ground chuck & brisket, with dressing (burger sauce), aged cheese, lettuce, caramelized onions, & French fries*

### Risotto 265

**Med avorioris, lagrad parmesan, tryffel, gulbetor, grillad lök & olivolja**

*Arborio rice risotto with aged Parmesan, truffle, yellow beets, grilled onion, & olive oil*

### Röding 295

**Bakad rödingfilé från Landösjön med grön sparris, vitvinssås, forellrom, fänkål och skott & blad**

*Baked Arctic char fillet from Lake Landösjön with green asparagus, white wine sauce, trout roe, fennel, seasonal greens*

### Steak minute 295

**Bankad biff med ramlökssmör, rödvinssås, tomat, grillad lök & pommes frites**

*Tenderized steak with wild garlic butter, red wine sauce, tomato, grilled onion, & French fries*

## Dessert

### Färksa jordgubbar 125

**Med vaniljglass, maräng & fläder**

*Fresh strawberries with vanilla ice cream, meringue, & elderflower*

### Kaffegodis 115

**Pralin, Paté fruit & Tryffel**

*Coffee confections: Pralines, Pâte de fruit, & Truffle*