

WHITE

2024 Umani Ronchi Montipagano, Trebbiano
Abruzzo, Italy 120/575 :-

2024 Bassermann-Jordan, Riesling Trocken
Pfalz, Germany 155/775 :-

2024 Grandes Perrières, Sauvignon Blanc
Sancerre, France 165/850 :-

2023 Domaine Laroche, L CHablis, Chardonnay
Chablis, France 175/875 :-

2022 Domaine Laroche, Essence des Climats, Chardonnay
Chablis Premier Cru, France 220/1100 :-

2024 Ken Forrester, Chenin Blanc
Stellenbosh, South Africa 155/775 :-

2018 MERF, Chardonnay
Columbia Valley, USA 135/675 :-



ROSÉ

2024 Triennes Rosé, Syrah, Grenache, Merlot
Provence, France 145/725 :-

2023 GB Pinot Noir Rosé
Rheingau, Germany 145/725 :-

RED

2023 Umani Ronchi Montipagano, Montepulciano
Abruzzo, Italy 120/575 :-

2022 Robert Mondavi, Private Selection, Pinot Noir
California, USA 135/675 :-

2020 Izadi, Reserva, Tempranillo
Rioja, Spain 170/850 :-

2022 Castello di Bossi, Sangiovese
Chianti Classico, Italy 155/775 :-

2022 Château St. Michelle, Cabernet Sauvignon
Columbia Valley, USA 145/775 :-

2022 Penfolds Max's, Shiraz
South Australia, Australia 165/825 :-

2020 Vidal Fleury, Châteauneuf du Pape, Grenache, Syrah, Mourverde
Rhône Valley, France 220/1100 :-

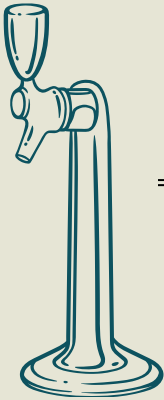
DRAUGHT BEER 40cl

Carlsberg Export 82 :-

Kronenbourg Blanc 92 :-

Eriksberg Karaktär 86 :-

Nya Carnegie Brewery 100W IPA 105 :-



BOTTLED BEER & CIDER

Carlsberg Hof, Lager 78 :-

NCB, Halo Sour 115 :-

San Miguel Gluten Free 95 :-

Guinness, Extra Stout 105 :-

Somersby Cider (Pear, Sparkling Secco, Sparkling Rose) 85:-

ALCOHOL-FREE

Pepsi, Pepsi Max, Zingo, 7up 42 :-

Ramlösa Original 42 :-

Ginger Beer, Ginger Ale 45 :-

Ekobryggeriet Bitter Tonic 42 :-

Brooklyn Special Effects IPA 33cl 63 :-

Brooklyn Special Effects Lager 33cl 63 :-

Somerby Cider 0% (Pear, Sparkling Secco) 33cl 63 :-

Barrels & Drums Chardonnay or Merlot 85/415 :-

COFFEE



Brewed Coffee 40 :-

Single Espresso 35 :-

Double Espresso 40 :-

Double Macchiato 42 :-

Cappuccino, Latte 45:-

Swede Hollow
MENU

BUBBLES!

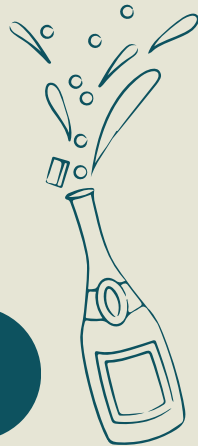
NV Crémant d’Alsace, Dopff au Moulin,
Cuvée Julien Brut Alsace, Frankrike 165/825 :-

NV Cava Juvé y Camps, Essential Purpura Reserva
Catalonia, Spanien 150/750 :-

NV Villa Degli Olmi Bio, Prosecco Veneto,
Italien 135/675 :-

Small moments, big cheers!

Champagne Louis Roederer, Brut Premier
Champagne, France 995 :-



SIGNATURE COCKTAILS

Enjoy a signature or classic cocktail! 175 :-

Cheeky Chatreuse
Bourbon, chartreuse, blackberry, lime, egg white

C You Later
Cognac, cointreau, guava, prosecco

City Spritz
Limoncello, rhubarb, lime, prosecco

Caffeine Kiss
Stolichnaya salted caramell, coinreau, espresso

Crimson Garden
Gin, aperol, lemon, basil, strawberry

Cream And Comfort
Baileys, kahlua, amaretto, cream

Citrus Bloom
Pink gin, amaro montenegro, guava, lime

TO SHARE

Mushrooms bruschetta,
horseradish & trout roe 60 :-

Gem salad, dijonnaise, bacon &
parmesan 45 :-

Pizzetta Bufalina, Rocket Salad
& Virgin Olive Oil 75 :-

Västerbottens cheese, tomato
marmelade & tarragon 55 :-

Bar
SNACKS

Truffle popcorn
Tandoori cashews
Smoked almonds
Green Olives

STYCKPRIS 40 :-
TRIOPRIS 110 :-

STARTERS

CHÈVRE TARTELETTE 
Beets, pickled mustard seeds, frisée,
almonds & truffle honey 145 :-

BEEF TARTAR
Dijonnaise, capers, pickled silver onion, crispy potato &
parmesan cheese 175 :-

MUSHROOMS BISQUE 
Mushroom bruschetta, horseradish,
trout roe & Västerbottens cheese 145 :-

MAIN COURSES

PASTA FORESTERIÈRE 
Creamy pasta with cep mushroom, green kale, pumpkin,
almond & truffle pecorino 245 :-

MOULES FRITES
Wine Braised Mussels, Cream, Green Chili,
French Fries & Aioli 245 :-

FISH & SHELLFISH CASSEROLE
Tomato, root vegetables, fennel crudite,
rouille & sourdoug croutons 285 :-

SEARED ARCTIC CHAR
White wine sauce, trout roe, green kale,
chantarelles & potato purée 325 :-

STEAK FRITES
Sirloin Steak, Cafe De Paris butter, baked tomato,
gem salad & french fries 365 :-

VEAL SCHNITZEL
Red wine sauce with sage, broccoli, capers, lemon,
parmesan & roasted potatoes 295 :-

CONFIT DUCK
Boneless confit baked duck leg, malt vinegar jus, mushrooms,
puy lentils, pearl onions & potato purée 305 :-

ICE CREAM BONANZA!

Ask us about our special Ice Cream Bonanza
menu! Discover all our homemade ice creams –
and we’ll bring a tray of toppings to your table
so you can create your dream combo!

DESSERTS

VANILLA ICE CREAM
Whipped cream, meringue, hot chocolate sauce 110 :-

CHOCOLATE MOUSSE
Dark chocolate, raspberries & hazelnuts 85 :-

APPLE CLAFOUTIS
French apple cake, roasted almond & vanilla cream 105 :-

CRÈME BRÛLÉE
Baked vanilla custard & caramelized sugar 95 :-



Tiny but tasty!

ICE CREAMS & SORBETS
45 :- per scoop

Ask us about today’s flavors!

CHOCOLATE TRUFFLE 35 :-

MACARONS 2PCS 55 :-

All prices are in SEK, including VAT.
Got questions about ingredients or allergies? Ask us!
 – dishes that are or can be made vegetarian.
We choose meat from suppliers who follow our welfare
and production policies. Want to know more? Just ask!