

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

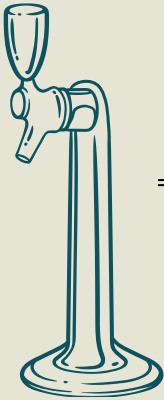
- 2024 Triennes Rosé, Syrah, Grenache, Merlot
Provence, France 145/725 :-
- 2023 GB Pinot Noir Rosé
Rheingau, Germany 145/725 :-

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 Xavier Vignon Lirac, Syrah/Grenache
Rhône Valley, France 165/825 :-
- 2020 Vidal Fleury, Châteauneuf du Pape, Grenache, Syrah, Mourverde
Rhône Valley, France 220/1100 :-

DRAUGHT BEER 40cl

- Carlsberg Export 82 :-
- Nya Carnegie Brewery 100W IPA 105 :-
- Eriksberg Karaktär 86 :-
- Tap of the month (Ask us!)



BOTTLED BEER & CIDER

- Carlsberg Hof, Lager 78 :-
- NCB, Halo Sour 115 :-
- San Miguel Gluten Free 95 :-
- Guinness, Extra Stout 105 :-
- Somersby Pear Cider 85:-
- Galipette Apple Cider Brut 95:-

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 Pear 0% 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!

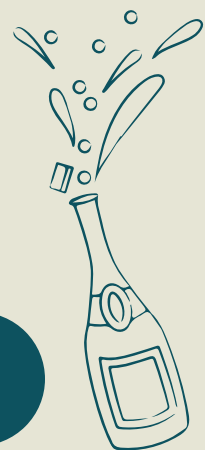
NV Crémant d’Alsace, Dopff au Moulin,
Cuvée Julien Brut Alsace, Frankrike 165/825 :-

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 :-

Cloud Rouge
Gin, maraschino, Carpano vermouth, sugar

Crown Truffle
Bourbon, truffle, maple syrup

City Spritz
Limoncello, rhubarb, lime, prosecco

Coretto Negroni
Espresso, gin, vermouth, campari

Caskfire
Bourbon, cinnamon, maple syrup, coffee, cream

Circuit Breaker
Mezcal, yellow chartreuse, maraschino, lime, cloudberry

Creme Brûlée
Vanilla vodka, cream, caramel

C You Later
Gin, creme de mure, lime, sugar, fig

TO SHARE

Bread rolls, fennel crisp &
butter 35 :-

Truffle salami, comte cheese
cream & hazelnuts 65 :-

Pizzetta Bufalina, basil & Virgin
Olive Oil 75 :-

Västerbottens cheese croquette
& cloudberry 60 :-

Bar
SNACKS

Wasabi Peas

Tandoori cashews

Smoked almonds

Green Olives

STYCKPRIS 45 :-
TRIOPRIS 110 :-

STARTERS

FRENCH ONION SOUP

Roscoff onion, truffle toast, comté cheese & pickled endive
salad 125 :-

SKAGEN TOAST

Hand peeled shrimps, lemon, cress, lump fish roe & brioche
145 :-

BEEF CARPACCIO

Comté cheese cream, hazelnuts, crispy jerusalem artichoke &
parmesan 165 :-

MAIN COURSES

PASTA CANNELLONI

Jerusalem artichoke, browned butter, shiitake mushrooms &
västerbotten cheese 0 :-

SEARED SALMON

White wine sauce, roasted celeriac, chestnut, cabbage, truffle
& potato purée 0 :-

STEAK FRITES

Sirloin Steak, Café De Paris butter, baked tomato,
gem salad & french fries 65 :-

VEAL MEATBALLS

Veal jus with browned butter, lingonberries, horseradish,
västerbotten cheese & potato purée 0 :-

DOUBLE BURGER

Smash burger, cheddar cheese, dressing, caramelized onion,
pickled cucumber & fries 0 :-

CAESAR SALAD

Chicken, romaine salad, caesar dressing, bacon, croutons &
parmesan 0 :-

SHRIMP SANDWICH

Brioche, lemon mayonnaise, avocado, radishes & pickled silver
onion 0 :-

PICK & MIX 75:-

Our Pick & Mix candy is bursting with color
and flavor. Scoop, choose, and create your
perfect blend of sweet favorites. Whether you're
into rich chocolate, chewy gummies, or bold
sour treats, this experience is all about you!

DESSERTS

VANILLA ICE CREAM

Whipped cream, almonds, meringue & cloudberry 115 :-

CHOCOLATE MOUSSE

Dark chocolate, orange & chocolate crisps 95 :-

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 :-

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!