

WHITE

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

2024 Wongraven Morgenstern, Riesling
Pfalz, Tyskland **155/775** :-

2024 Grandes Perrières, Sauvignon Blanc
Sancerre, Frankrike **175/875** :-

2024 Domaine Laroche, L Chablis, Chardonnay
Chablis, Frankrike **170/850** :-

2023 Domaine Laroche, L'Essence des Climats, Chardonnay
Chablis Premier Cru, Frankrike **220/1100** :-

2024 Le Vigne di Zamò, Pinot Grigio
Friuli, Italien **165/825** :-

2024 Robert Mondavi Vint, Chardonnay
California, 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** :-

2022 Campillo Crianza, Tempranillo
Rioja, Spain **160/800** :-

2023 Cascina Valle Asinari, Barbera d'Asti
Piemonte, Italy **175/875** :-

2022 Château St. Michelle, Cabernet Sauvignon
Columbia Valley, USA **145/725** :-

2022 Xavier Vignon Lirac, Syrah/Grenache
Rhône Valley, France **155/775** :-

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 moth (Ask us!)



BOTTLED BEER & CIDER

Carlsberg Hof, Lager 4.2% **78** :-

Buzzin Amber Ale 5.6%, Fjäderholmarna Brewery **105** :-

Serenity Session IPA 4.5%, Fjäderholmarna Brewery **105** :-

Pickla Pils, Pilsner (50cl) 4.8%, Nynäshamns Steam Brewery **129** :-

Fjädevikt Stout 4.7%, Fjäderholmarna Brewery **105** :-

Somersby Pear Cider 4.5% **85** :-

Galipette Apple Cider Brut 4% **95** :-

ALCOHOL-FREE

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

Ramlösa Original **42** :-

Ginger Beer, Ginger Ale **45** :-

Rudenstams Black Currant Soda **75** :-

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!

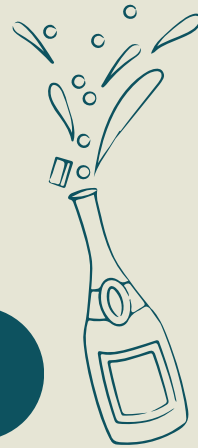
NV Reine Pédauque, Crémant
Bourgogne, France 165/825 :-

NV Parés Baltà Brut, Cava
Catalonia, Spain 150/750 :-

NV Villa Degli Olmi Bio, Prosecco
Veneto, Italy 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

C You Later
Gin, crème de mûre, lime, figs

City Spritz
Limoncello, rhubarb, lime, prosecco

Coretto Negroni
Espresso, gin, vermouth, campari

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

Crème Brûlée
Vanilla vodka, cream, cane sugar

TO SHARE

Bread rolls, fennel crisp & butter 35 :-

Swedish artisanal charcuteries & pickled swede 75 :-

Pizzetta Bufalina, basil & Virgin Olive Oil 75 :-

Swedish artisanal cheese & dried mini figs 65 :-

Bar SNACKS

Wasabi Peas

Tandoori cashews

Smoked almonds

Green Olives

STYCKPRIS 45 :-
TRIOPRIS 110 :-

STARTERS

GREEN ASPARAGUS SOUP

Smoked salmon tartar, rainbow trout roe & lemon oil
145 :-

SKAGEN TOAST

Hand peeled shrimps, lemon, cress, lump fish roe & brioche
165 :-

BEEF CARPACCIO

Comté cream, hazelnuts, crispy jerusalem artichoke
165 :-

MAIN COURSES

RISOTTO VERDE

Green asparagus, spinach, mint, petit pois, king oyster mushrooms & pecorino 0 :-

RAINBOW TROUT

Hollandaise sauce, smoked shellfish oil, baby carrots, spring onion & asparagus 0 :-

STEAK FRITES

Sirloin Steak á la parisienne, spring onion, broccolini & french fries 65 :-

FRIED COD

Ramson mayonnaise, grilled lemon, crudité vegetables & new potatoes 0 :-

DOUBLE SMASH BURGER

Smash burger, cheddar cheese, dressing, caramelized onion, pickled cucumber & french 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

CHOCOLATE DOME

Chocolate brownie, vanilla ice cream, berries & caramel sauce
115 :-

RHUBARB TARTLETTE

Vanilla baked rhubarb, white chocolate & pistachio crumble
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!