

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** :-

Hazy Island IPA 6%, Fjäderholmarna Brewery **115** :-

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

Early Bird Lager 6%, Fjäderholmarna Brewery **105** :-

Landsort Lager, Lager (50cl) 5,3%, Nynäshamns Steam Brewery **125** :-

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

Carlsberg Hof 4,2%, Carlsberg **78** :-

San Miguel Gluten Free 5,4%, San Miguel **95** :-

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 **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** :-

Swede Hollow

MENU

BUBBLES!

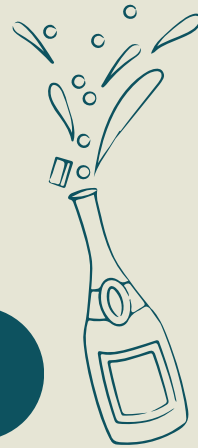
NV Reine Pédauque, Crémant
Bourgogne, France 165/825 :-

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

Cinder Negroni
Gin, sweet vermouth, campari, strawberries & mango

Circuit Breaker
Rum, strawberry, lime, black currant

Crème Brûlée
Vanilla vodka, cream, cane sugar

Bar SNACKS

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 75 :-

Toast skagen, shrimps & cress
Small / Full size 95 / 145:-

Wasabi Peas

Tandoori cashews

Smoked almonds

Green Olives

STYCKPRIS 45 :-

TRIOPRIS 110 :-

STARTERS

SMOKED RAINBOW TROUT

Green asparagus, rainbow trout roe & lemon oil
145 :-

BUFFALO MOZZARELLA

Tomatoes, yellow beets, truffle balsamico & almonds
145 :-

BEEF TARTARE

Comté cheese cream, capers, silver onion & crispy potatoes
Small / Full size 145 / 195 :-

MAIN COURSES

RISOTTO VERDE

Green asparagus, spinach, mint, petit pois, king oyster
mushroom & pecorino 245 :-

RAINBOW TROUT

Hollandaise sauce, smoked shellfish oil, baby carrots, spring
onion & asparagus 295 :-

STEAK FRITES

Sirloin steak, sauce à la parisienne, tomato sallad
& french fries 365 :-

CLASSIC MEATBALLS

Cream sauce, potato purée, lingon berries
& pickled cucumber 275 :-

CHEESEBURGER SINGLE/DOUBLE

Hamburger, cheddar cheese, dressing, caramelized onion,
pickled cucumber & french fries 195/225 :-

CAESAR SALAD

Chicken or shrimps, romaine salad, caesar dressing, bacon,
croutons & parmesan 225 :-

SHRIMP SANDWICH

Brioche, lemon mayonnaise, avocado, radishes & pickled silver
onion 195 :-

DESSERTS

CHOCOLATE DOME

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

VANILLA ICE CREAM

Fresh strawberries, whipped cream & meringue
95 :-

CRÈME BRÛLÉE

Baked vanilla custard & caramelized sugar
75 :-



Tiny but tasty!

ICE CREAMS & SORBETS

45 :- per scoop

Ask us about today's flavors!

CHOCOLATE TRUFFLE 35 :-

Don't miss our icebar!


VISIT THE ICEBAR
AFTER YOUR MEAL
AND GET 10% OFF!

ICEBAR
BY ICEHOTEL
STOCKHOLM

Talk to us!

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!