

COCKTAILS

NEGRONI	165 kr
Premium gin, Antica formula, Campari	
SWEDISH CUCUMBER COOLER	165 kr
Premium gin, cucumber juice, citrus, soda	
FROZEN MARGARITA	165 kr
Tequila, orange liqueur, lime	
RÖKERIETS MOJITO	165 kr
Premium rum, mint, lime, sugar, soda	
APEROL SPRITZ	165 kr
Sparkling wine, Aperol, soda	
ESPRESSO MARTINI	165 kr
Vodka, Kahlúa, sugar, espresso	


SAVOURY SNACKS


- PERFECT TO SHARE -

SMOKED SHRIMPS	big: 235 kr
sourdough bread & aioli	smal: 165 kr
SWEDISH SEAFOOD MIX	310 kr
smoked shrimps, aioli, skagen mix, najad salmon, beetroot pickled salmon, chili herring, mustard herring, salmon terrine on smoked crème fraiche, Västerbotten cheese, hard bread, red onion, chives and sour cream	
CHARKUTERIER	245 kr
smoked duck, salchichon, sobrasada, smoked pork loin, grilled sourdough bread, sweetened gooseberries and pickled vegetables	

STARTERS

SWEDISH TOAST SKAGEN	
Laroche Chablis Saint Martin	185 kr / 832 kr
mixture of shrimps, mayonnaise and dill served on butter fried bread with red onion, chives and roe	
big:	275 kr
smal:	195 kr
MATJES HERRING	
Bryggmästarens Bästa Pils 50 cl	95 kr
pickled herring on roasted dark rye bread with smetana, trout roe, browned butter and chives	
	155 kr
RÖKERIETS TARTAR	
Sancerre Rouge - Pinot Noir	185 kr / 832 kr
smoked beef, trout roe, dijonnaise, salt pickled egg yolk, chips on Jerusalem artichoke and french fries	
big:	275 kr
smal:	155 kr

SUMMER SALAD		
Le Petit Rosé		140 kr / 630 kr
mixed herb salad, in strawberry vinaigrette, sliced vegetables, smoked tomatoes, fermented rhubarb and roasted almonds		
		150 kr

MUSHROOM TARTAR		
875m Chardonnay		135 kr / 605 kr
vegetarian tartar with mushrooms and soy broth, pickled onions, mayonnaise with lemon, mushroom duxelle and french fries		
big:	245 kr	
smal:	165 kr	

FLIP THE PAGE TO SEE MAIN COURSES AND DRINKS

CREME BRÛLÉE	98 kr
browned butter and coffee roasted hazelnuts	
SWEDISH CHEESECAKE	125 kr
sweetened apples, roasted almonds and whipped Amaretto cream	
CHOCOLATE TRUFFLE	55 kr
ask your waiter about the taste of the day	

VANILLA PARFAIT		115 kr
marinated strawberries and almond sponge cake		
ALMOND AND CHOCOLATE		125 kr
brown butter almond cake, lemon curd, and chocolate cremeux		
ICE CREAM AND BERRIES		85 kr
fresh berries according to season		

SWEETS

MAIN COURSES

PAN-FRIED HERRING 185 kr
Artesis Côtes du Rhône Blanc 130 kr / 585 kr
 potato puree, browned butter, lingonberries and lemon

MEATBALLS 245 kr
Langhe Nebbiolo DOC - EKO 190 kr / 850 kr
 potato puree, cream sauce, lingonberries and pickled cucumber

CURED SALMON 235 kr
875m Chardonnay 135 kr / 605 kr
 cream stewed potatoes with dill, crudité on fennel, dill and radish

HOT SMOKED SALMON 265 kr
La 4ème Tour Pinot Gris - EKO 170 kr / 765 kr
 fennel cream, butter baked carrots, lemon mayonnaise and boiled potatoes with dill

THE HOUSE STEAK 395 kr
Lirac les Chenaies 150 kr / 675 kr
 fillet of beef (Tournedos) with buttered green beans, rissole potatoes, red wine reduction and choron sauce

RÖKERIETS HAMBURGER 285 kr
Pasqua Valpolicella Ripasso 140 kr / 630 kr
 burger on sirloin and brisket with brioche bun, dressing on roasted corn, lettuce, beef tomato, cheddar and french fries

BUTTER BAKED CHAR 320 kr
Martin Códax Albariño 150 kr / 675 kr
 butter sauce with crème fraiche, smoked trout roe, fennel, pickled beets and boiled potatoes with dill

SMOKED CAULIFLOWER 245 kr
Clos de Nouys Vouvray Sec 145 kr / 652 kr
 green beans with tomatoes, bean puree and roasted lentils

SHRIMP SALAD 275 kr
Château la Bidière Muscadet 130 kr / 585 kr
 lettuce, hand peeled shrimps, salted cucumber, tomatoes, pickled silver onion with a dressing on egg, dijon and mayonnaise

CAESAR SALAD 275 kr
Sancerre Blanc 190 kr / 855 kr
 lettuce, caesar dressing, croutons, smoked bacon, sherry tomatoes, chicken and parmesan

- BUBBLES & CHAMPAGNE -

SIGNAT CAVA BRUT 125 kr / 480 kr
 CAVA MONTCADÍ 130 kr / 520 kr
 PHILIPPONAT ROYALE RÉSERVE BRUT 165 kr / 950 kr
 PHILIPPONAT GRAND BLANC EXTRA BRUT 1200 kr

- WHITE WINE & ROSÉ -

CHÂTEAU LA BIDIÈRE MUSCADET 130 kr / 585 kr
 875m CHARDONNAY 135 kr / 605 kr
 SOLITÄR RIESLING TROCKEN 160 kr / 695 kr
 ARTESIS CÔTES DU RHÔNE BLANC - EKO 140 kr / 630 kr
 CLOS DE NOUYS VOUVRAY SEC 145 kr / 652 kr
 MARTÍN CÓDAX ALBARIÑO 150 kr / 675 kr
 LA 4ème TOUR PINOT GRIS - EKO 170 kr / 765 kr
 SANCERRE BLANC 190 kr / 855 kr
 LAROCHE CHABLIS SAINT MARTIN 185 kr / 832 kr
 WILLIAM HILL NAPA VALLEY CHARDONNAY 920 kr
 SAINT-AUBIN 1er CRU LES CHAMPLOTS 1300 kr
 WUNDERWERK RIESLING 1000 kr

CHÂTEAU GASSIER ROSÉ 180 kr / 810 kr
 LE PETIT ROSÉ 125 kr / 562 kr

- RED -

CÔTES DU RHÔNE GENTILHOMME 130 kr / 585 kr
 BARBERA DOCG I MANETI 140 kr / 630 kr
 VALPOLICELLA RIPASSO SUPERIORE DOC 140 kr / 630 kr
 LIRAC LES CHENAIES 150 kr / 675 kr
 SANCERRE ROUGE - PINOT NOIRE 185 kr / 832 kr
 LANGHE NEBBIOLO DOC - EKO 190kr / 850 kr
 BAROLO DOCG CLASSICO 1150 kr
 CLOS DE BULLY ROUGE 900 kr
 BURGOGNE PONOT NOIR
 CLOS DE L'ORATOIRE DES 930 kr FL
 PAPES CHÂTEAUNEUF-DU-PAPE 1860 kr MGN

- BEER & CIDER -

BRYGGMÄSTARENS BÄSTA PILSNER 50 CL 95 kr
 MENABREA 33 CL 87 kr
 SAN MIGUEL 33 CL - NON GLUTEN 87 kr
 ARTON56 33 CL 80 kr
 FJÄDERHOLMARNAS BRYGGERI 33 CL 98 kr
 ask your waiter about the different flavours
 APPLE DRY CIDER 33 CL 80 kr
 ROSE BLUSH CIDER 33 CL 80 kr
 NON ALCOHOLIC BEER ÖL 33 CL 40 kr
 (Nanny State or Åbro Lager)

DRAFT

Bryggmästarens 87 kr
 Bästa Pilsner
 Bryggmästarens 79 kr
 Bästa Mellanöl
 Zlatopramen 89 kr
 Bron IPA 92 kr
 Hoegaarden 98 kr

SODA

Coca Cola 40 kr
 Coca Cola Zero 40 kr
 Fanta 40 kr
 Sprite 40 kr
 Juice 36 kr
 Milk 15 kr
 Smakis 25 kr