

## COCKTAILS

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

### SAVOURY SNACKS

## - PERFECT TO SHARE -

SMOKED SHRIMPS sourdough bread & aioli	big: 235 kr smal: 165 kr
SWEDISH SEAFOOD MIX smoked shrimps, aioli, skagen mix, najad salmon, cured salmon, chili herring, mustard herring, salmon terrine on smoked crème fraiche, Västerbotten cheese, hard bread, red onion, chives, sour cream and boiled potatoes	310 kr

## STARTERS

### SWEDISH TOAST SKAGEN

Winetip: 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

### CURED DEAR

Winetip: Barbera DOCG I Maneti 140 kr / 630 kr  
pumpkin cream, spruce shoot mayonnaise and chips  
on smoked beef  
165 kr

### GOAT CHEESE

Winetip: Sancerre Rouge - Pinot Noir 185 kr / 832 kr  
chevré terrine, fried panko, salt baked beets and  
spinach salad with honey vinaigrette  
145 kr

### MUSHROOM

Winetip: 875m Chardonnay 135 kr / 605 kr  
smoked mushroom duxelle, pickled pumpkin and  
carrot, salt-baked beets and chive mayonnaise  
155 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

VANILLA PARFAIT  115 kr  
raw-stirred currants and caramel  
crisp

CHOCOLATE TRUFFLE 55 kr  
ask your waiter about the taste of  
the day

### SWEETS

## MAIN COURSES

### PAN-FRIED HERRING 185 kr

Winetip: Artesis Côtes du Rhône Blanc 130 kr / 585 kr  
potato puree, browned butter, lingonberries and lemon

### MEATBALLS 245 kr

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

### CURED SALMON 235 kr

Winetip: 875m Chardonnay 135 kr / 605 kr  
cream stewed potatoes with dill, crudité on fennel, dill and radish

### HOT SMOKED SALMON 245 kr

Winetip: La 4ème Tour Pinot Gris - EKO 170 kr / 765 kr  
butter baked carrots, fir sprouts mayonnaise and boild potatoes with dill

### BEEF FILLET 395 kr

Winetip: Lirac les chenaies 150 kr / 675 kr  
butter baked carrots, green pepper sauce and rissole potatoes

### MOULE FRITES 275 kr

Winetip: Martín Códax Albariño 150 kr / 675 kr  
wine boiled mussels with smoked butter, French fries, toasted sourdough bread and aioli

### PERCH 295 kr

Winetip: Martín Códax Albariño 150 kr / 675 kr  
butter sauce with crème fraiche, smoked trout roe, fennel, pickled beets and boild potatoes with dill

### SMOKED CAULIFLOWER 245 kr

Winetip: Clos de Nouys Vouvray Sec 145 kr / 652 kr  
roasted turnip and puma, bean cream with sun-dried tomatoes

### ARCHIPELAGO SALAD 285 kr

Winetip: Château la Bidière Muscadet 130 kr / 585 kr  
romaine lettuce, nobis dressing, hand-peeled prawns, cured salmon, tomatoes and pickled silver onions

## - 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 AND ROSÉ-

CHÂTEAU LA BIDIÈRE MUSCADET	130 kr / 585 kr
875m CHARDONNAY	135 kr / 605 kr
SOLITÄR RIESLING TROCKEN	160 kr / 695 kr / 1390 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
LYV ROSÉ	140 kr / 630 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 PAPES CHÂTEAUNEUF-DU-PAPE	930 kr FL 1860 kr MGN

## - BEER & CIDER -

BRYGGMÄSTARENS BÄSTA PILSNER 50 CL	98 kr
MENABREA 33 CL	87 kr
SAN MIGUEL 33 CL - Gluten free	87 kr
ARTON56 33 CL	80 kr
FJÄDERHOLMARNAS BRYGGERI 33 CL	98 kr
- Ask the waiter	
APPLE DRY CIDER 33 CL	80 kr
ROSE BLUSH CIDER 33 CL	80 kr
ALCOHOL FREE BEER 33 CL (Nanny State alt. Åbro Lager)	40 kr

## DRAFT

Bryggmästarens	87 kr
Bästa Pilsner	
Bryggmästarens	79 kr
Bästa Mellanöl	
Zlatopramen	89 kr
Bron IPA	89 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