

COCKTAILS 165:-

NEW YORK SOUR

Bourbon, lemon, suger, red wine

FROZEN DAIQUIRI

light rum, strawberries, lime, suger

FROZEN MARGARITA

Tequila, orange liqueur, lime, suger, salt

RHUBARB MOJITO

light rum, mint, lime, rhubarb, suger, soda

APEROL SPRITZ

sparkling wine, Aperol, soda

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

THYME COLLINS

gin, blackcurrants, thyme, suger, lemon, soda

NEGRONI - NON ALCOHOLIC

Franka non alcoholic

105 kr

STRAWBERRY - NON ALCOHOLIC

strawberry, lime, suger, sparkling tea

105 kr

SAVOURY SNACKS

- PERFECT TO SHARE -

SMOKED SHRIMPS

sourdough bread, lemon & aioli

big: 235 kr

smal: 165 kr

SWEDISH SEAFOOD MIX

320 kr

smoked prawns, aioli, Swedish skagen, najad salmon, beetroot-cured salmon, Rökeriets pickled herring, mustard herring, Swedish old man's mess with anchovy, Västerbotten cheese, hard bread, red onion, chives and sour cream

CHARCUTERIES

230 kr

smoked duck, smoked coppa, smoked venison, salami porcini, sourdough bread and gooseberries

STARTERS

SWEDISH TOAST SKAGEN

195 kr / 295 kr

mixture of shrimps, mayonnaise and dill served on butter fried bread with red onion, chives and roe

Wine tip: **Domaine Louis Moreau Chablis**

MATJES HERRING

155 kr

pickled herring on roasted dark rye bread with smetana, trout roe, browned butter and chives

Beer tip: **Bryggmästarens Bästa Pils 50 cl**

CURED DEER

175 kr

pickled fennel and onion, dijonnaise topped with sturgeon caviar

Wine tip: **Saint-Marceaux Brut Champagne**

PEA AND BROCCOLI



150 kr

cream on yellow pea with broccoli, mâche salad, radish, caper dressing and roasted hazelnuts

Wine tip: **Sancerre Blanc**

- BEER & CIDER -

DRAFT BEER

Bryggmästarens Bästa Pilsner 40cl	89:-
Bryggmästarens Bästa Mellis 40cl	79:-
Zlatopramen 40cl	95:-
Bron IPA 40cl	95:-
Hoegaarden 50cl	105:-

BOTTLED BEER

Bryggmästarens Bästa Pilsner 50cl	98:-
Peroni 33cl	87:-
San Miguel 33cl	87:-
Corona 33 cl	87:-
Fjäderholmarnas Bryggeri 33cl	98:-
- ask your waiter about the different flavors	

CIDER

Dry Apple 33cl	85:-
Peach Basil 33cl	85:-

- NON ALCOHOLIC DRINKS & SODA -

NON ALCOHOLIC BEER

Åbro Lager 33cl	53:-
Easy Rider 33cl	53:-

BEVERAGE

Färna Blackcurrant drink 33cl	59:-
Färna Rhubarb drink 33cl	59:-
Sparkling tea	79:-/355:-

SODA & JUICE

Cola, Cola Zero, Fanta, Sprite (33cl)	40:-
Apple juice	35:-
Orange juice	35:-
Smil 25cl (apple or pear)	25:-

MAIN COURSES

PAN-FRIED HERRING 185 kr

potato puree, browned butter, lingonberries and lemon

Beer tip: Fjäderholmarnas Bryggeri, Pilsner

MEATBALLS 245 kr

potato puree, gravy, lingonberries and pickled cucumber

Wine tip: Barbera d'Asti DOCG

CURED SALMON 245 kr

cream stewed potatoes with dill, crudité on fennel and radish

Wine tip: Solitär Riesling

HOT SMOKED SALMON 285 kr

dill potatoes, chive mayonnaise, blackend broccoli and deep-fried capers

Wine tip: La 4ème Tour Pinot Gris EKO

BUTTER BAKED CHAR 310 kr

burre blanc with cress, dill potatoes, smoked roe, pickled cucumber and fennel

Wine tip: Martín Códax Albariño

TENDERLOIN 395 kr

tomato salad, pommes frites, terragon, baked onion and red wine jus

Wine tip: Côtes du Rhône Gentilhomme

RÖKERIETS BURGER 295 kr

chuck eye, burger dressing, cheddar, carmalized onion and pommes frites

Wine tip: Valpolicella Ripasso Superiore DOC

ABANICO IBERICO 345 kr

sage potatoes, terragon, Jerusalem artichoke, baked tomato and red wine jus

Wine tip: Le Pas du Moine Rosé EKO

SMOKED CABBAGE 245 kr

Swedish yellow bean, grilled lentils, black cabbage and tomato vinaigrette

Wine tip: Martín Códax Albariño

ARCHIPELAGO SALAD 275 kr

romaine lettuce, nobis dressing, hand-peeled shrimps, cured salmon, tomatoes and fennel

Wine tip: Muscadet Sèvre et Maine

CAESARSALLAD 275 kr

romaine salad, caesar dressing, crutons, smoked pork, tomatoes, chicken and parmesan

Wine tip: 875m Chardonnay

- CAVA & CHAMPAGNE -

NV Montcadí	130:-/750:-
NV Saint-Marceaux Brut	165:-/990:-
NV Philipponnat Royale Réserve Brut	1140:-
2015 Philipponnat Grand Blanc Extra Brut	1250:-

- WHITE & ROSÉ -

2021 Muscadet Sèvre et Maine	135:-/608:-
2021 875m Chardonnay	140:-/630:-
2021 Solitär Riesling Trocken	160:-/720:-
2020 Martín Códax Albariño	155:-/698:-
2019 La 4ème Tour Pinot Gris EKO	170:-/765:-
2021 Sancerre Blanc	205:-/922:-
2020 Domaine Louis Moreau Chablis	195:-/878:-
2019 William Hill Napa Valley Chardonnay	960:-
2020 Ried Edelschuh Sauvignon Blanc	1269:-
2021 Domaine Louis Moreau Chablis 1er Cru	1125:-

NV LYV Rosé	145:-/653:-
2019 Le Pas du Moine Rosé EKO	180:-/810:-

- RED -

2018 Côtes du Rhône Gentilhomme	135:-/608:-
2020 Barbera d'Asti DOCG	145:-/653:-
2020 Valpolicella Ripasso Superiore DOC	160:-/720:-
2019 Langhe Nebbiolo DOC EKO	890:-
2015 Barolo Classico DOC	1230:-
2020 J Vineyards California Pinot Noir	820:-
NV Scalunera Etna Rosso	795:-
2018 Piemonte Albarossa DOC	1025:-
2018 Orin Swift Palermo	1985:-
2019 Châteauneuf-du-Pape Rouge	930:-

- SWEET -

2016 Boschendal Vin d'Or	22:-/cl
NV Vallado 10 yo Tawny Port	28:-/cl
NV Bratten äpple - non alcoholic	17:-/cl

DESSERT

CREME BRÛLÉE 125 kr

browned butter and coffee roasted hazelnuts

ICE CREAM 110 kr

Rökeriets home made ice cream with roasted white chocolate and sweetend berries

APPLE 125 kr

variation of apples, parfait with cardamom topped with cookie crumbles

CHOCOLATE TRUFFLE 55 kr

flavored with coffee liqueur