



COCKTAIL / MOCKTAIL

Sveavägen Spritz 165
Absolut Vodka, Lillet, grapefruit, lime, cava

Our signature cocktail is back with a seasonal twist; a refreshing summer spritz, balanced with bitter, sweet, and sour notes.

Banbrinken Brewski 68
Gnista, cherry tomato, tonic water

A non-alcoholic and classy mocktail with a warm, earthy base, and a sweet and refreshing twist.

HEY, THERE'S MORE.

We've got a bar and wine cellar filled with goodies ripe for the taking. Ask the waiter for our cocktail menu / wine list.

SNACKS

Assorted Nuts 48
Green Olives 48
Country Crisps 48

STARTERS

Garlicky Bread 85
Garlic, herbs, mozzarella, parmesan, spicy tomato sauce

Edamamer 65
Edamamer beans, soy, ginger, chilli, pumpkin seeds, sesame seeds

Salmon Tostada 165
Lemon, kvarg, horseradish, leek ash, dill, red onion

Caprese 145
Tomato, mozzarella, basil, balsamico, sourdough bread

MAINS

Campfire Pork Burger 245
Pickled green tomato, guacamole, lime and chipotle mayo, fries
(Option: Switch meat for plant-based Beyond Burger)

Fish & Seafood Casserole 295
Tomato, fennel, saffron, aioli, sourdough bread

Flank Steak "Maître d'Hôtel" 345
Tomato salad, parsley and lemon butter, fries

Moules Marinières 245
Mussels, wine, cream, shallots, sourdough bread

Fresh Falafel "Mid East" Salad 255
Watermelon, lime, tahini, mint

YUP. WE CARE.

We compensate by offsetting the greenhouse gas emissions from all the meat we buy.

AFTER

Vanilla Ice 125
Ice cream, strawberries, sponge cake, lemon balm

Blackcurrant Sorbet 125
Oat crumble, mint

Choco Truffle 55
Sea salt, dulce de leche

ROOM SERVICE ANYONE?

Check out the room service menu on your TV, and call 2151 from your in-room telephone to order. You can order every day between 5 and 10pm. The delivery fee is 150 sek.

Got allergies?

Talk to us, we'll guide you through every little ingredient.