

## White wines

Jabato blanco , Spa	124/519
Mehrlein, riesling dry, Ger	169/709
Domaine Durand Sancerre	172/ 722
Aveleda Alvariño, Spa	140/ 588
La 4éme tour, pinot blanc, Fra	164/680
Laroche Petite Chablis, Fra	165/ 693
Chavin Zero(non alc)Chard, Fra	77/340

## Red wines

Jabato Tinto, Spa	124/519
Valle Asnari Barbera D'asti, Ita	160/672
Bouchard EKO Organic, Pinot noir, Fra	175/735
Torre del Falasco Ripasso, Ita	140/588
Crozes - Hermitage Esquisse EKO, Ita.	150/630
Chavin Zero (non alc) Shiraz, Fra	77/340

## Rosé

Chavin cote de Provence	134/562
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## Sparkling

Jaume Serra Organic Brut EKO(Cava)	122/716
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## Champagne

Saint-Marceaux Brut, Fra	170/1048
Olivier Père & Fils Cuvée	1290
Philipponat Royale Brut non dose, Fra	1290
Möet & Chandon Imperial Brut, Fra	1690
Bollinger Special cuvee 1,5 LT, Fra	3500



## SIGNATURE COCKTAILS

– 165 –

### **Cuban Link**

White rum, over proof rum, citric acid, wild strawberry, mint, lemon grass, sparkling tea

### **Roc Vert**

Green Chartreuse, melon, gin, bergamot, dry vermouth and lemon,

### **Grape Escape**

Vodka, grapefruit, goji berries, sea buckthorn, citric acid, bitters

### **Twisted Pear**

Vodka, pear, citric acid, bergamot and selleri

### **Coco Chanel**

Patron tequila, blue curacao, chocolate bitters, coconut, lime

### **Bluetini**

White vermouth, gin, blue curacao

### **Bellini Bianca**

Vodka, peach, citric acid, champagne

\*contains egg

\*\*contains milk

\*\*\*contains both

## MOCKTAILS

– 75 –

### **Grape Pop**

Alcohol Free IPA, grapefruit, lemon & sprite

### **Passion Fizz'**

Passion fruit, lime, mint & tonic

## BEER

Draught 40cl

Mariestad Export 5.3%	87
Mariestad Ofiltrerad 5,8%	95
Melleruds utmärkta 4,7%	95
Ship full of IPA 5,8%	97
Sleepy bulldog 4,8 %	97

## BOTTLED

Mariestads Export 50cl	95
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## CAN

London lager IPA 44cl(Gluten free)	113
Sitting bulldog IPA	93
Omaka A.k.a. IPA	93
Heineken	80
Tail of the Whale(veteöl)	87

## Non alcoholic

Lazy estate 0.0%	77
Easy rider 0.5%	57
Mariestad 0.5%	59
Briska fläder 0.5%	57
Chateauneuf-du-muu 0.0%	34
Non-alcoholic red / white / rose	77
Softdrinks	41

## MAIN DISHES

### **Räksmörgås**

halv eller hel 145/225:-

Färskost, pepparrot, sallad, picklad lök, ägg,  
majonnäs, citron & dill.

### **Shrimp sandwich**

Served with cream cheese, horseradish,  
lettuce, pickled onion, egg, mayonnaise,  
lemon & dill.

### **Caesarsallad 225:-**

Romansallad, Caesardressing & krutonger.  
Välj mellan svensk kyckling, räkor eller svensk  
grillost.

Romaine lettuce, Caesar dressing & croutons  
Choose between Swedish chicken, shrimps  
or a Swedish halloumi styled cheese.

### **Köttbullar 210:-**

Potatispuré, gräddsås, inlagd gurka &  
rårörda lingon

### **Meatballs**

served with potato puree, cream sauce,  
pickled cucumbers & lingonberries

### **\* Cheese Burger 225:- \***

Senap, ketchup, aioli, sallad, tomat, picklad  
lök & gurka, ost, lökringar & pommes.

### **Cheese burger\***

Mustard, ketchup lettuce, pickled onion &  
cucumber, tomato, cornichons, cheese,  
onion rings & fries.

Fråga din servitör om dagens **dessert** 125:-

Ask your waiter for the **dessert** of the day 125:-

\* kan göras vegansk

\* can be vegan

## ESSENTIAL CLASSIC COCKTAILS

– 165 –

### **Pendennis Cocktail**

Gin, apricot brandy, lime, bitters

### **Moscow Mule**

Vodka, fresh pressed ginger, lime & ginger  
beer

### **Manhattan**

Rye whiskey, sweet vermouth, bitters &  
cherry

### **Last Word**

Gin, green Chartreuse, luxardo liqueur, lime

### **Negroni**

Gin, Campari, sweet vermouth

### **Daiquiri**

White rum, lime, sugar

### **Margarita**

Tequila, triple sec, lime

### **Whiskey Sour\***

Bourbon, lemon, sugar, egg white

### **Cosmopolitan**

Vodka, triple sec, cranberry juice, lime

### **Paloma**

Tequila, lime, grapefruit

### **Dry Martini**

Gin, dry vermouth & olives

### **Naked and Famous**

Mezcal, Aperol, yellow Chartreuse & lime

## SIGNATURE G&T

– 175 –

### **Hernö** (Swe)

Rosemary, lime wheel & Three cents tonic water

### **Malfy Rosa** (Ita)

Thomas Henry tonic, dried orange wheel

### **Monkey 47** (Ger)

Juniper berries, lemon & Fentimans tonic

### **Hendrick's** (Sco)

Cucumber, black peppercorn & Thomas

Henry tonic

### **Gotland** (Swe)

Juniper berries, lime and Thomas Henry tonic

### **The gardener** (Fra)

Three cents tonic, lemon & pink peppercorn

HOTSHOT: 80 :-

HOTSHOT TREE X 6: 480 :-

HOTSHOT TREE X 12: 960:-



## STARTERS/ BAR FOOD

### **Nocellaraoliver** 55:-

Nocellara olives

### **Marconamandlar** 85:-

Marcona almonds

### **Charkuterier** 115:-

Coppa, Salami Ventricina, Salami Tryffel Al

tartufo

### **Ost** 95:-

Wrångebäcksost & fikon marmelad

Cheese

Wrångebäcks - cheese & figs marmelade

### **Toast Skagen** 145:-

Majonnäs, räkor, dill, pepparrot, löjrom &

brioche

Mayonnaise, shrimps, dill, horse radish,

vendace roe & toasted brioche bread

## MAIN DISHES

### **Steak Minute** 275:-

Steak minute med rödvinssås. Tomatsallad

med silverlök. Bearnaisesås & pommes.

Steak minute with red wine sauce, Tomato

salad with silver onion. Bearnaise sauce &

fries.

### **Spetskål** 245:-

#### **Pointed cabbage**

Miso-bakad spetskål. Vegan majonnäs med

cornichons, kapris & persilja. Rostade

hasselnötter & friterad spenat.

Miso-baked pointed cabbage. Vegan

mayonnaise with cornichons, capers &

parsley. Toasted hazelnuts & fried spinach.