

## SIGNATURE COCKTAILS

### CUTE CUMBER

Beefeater, Bergamott, Gurka, Citron  
Beefeater, Gin, Bergamott, Cucumber, Lemon

185

### ALCOHOL YOU LATER

Patron Tequila, Chili, Äpple, Ananas  
Patron Tequila, Chili, Apple, Pineapple

185

### MELON SMASH

Belvedere Vodka, Vattenmelon, Hallon, Tranbär  
Belvedere Vodka, Watermelon, Raspberry, Cranberry

185

### FRENCH KISS

Monkey 47, St Germain, Viol, Blåbär, Äggvita  
Monkey 47, St Germain, Viol, Blueberry, Egg white

185

## BUBBLES

### NV MOET & CHANDON BRUT IMPÉRIAL

185 | 1190

### NV MOET & CHANDON ICE IMPÉRIAL

215 | 1290

### MULDERBOSCH, CHENIN SPARKLING

175 | 850

## SEAFOOD

### HUMMER

Kokt hummer serveras med citron, dill och aioli  
Boiled lobster served with lemon, dill and aioli

1/2 295 | 1/1 495

### IRLÄNDSK KRABBA

Kokt krabba serveras med citron, dill och aioli  
Boiled Irish crab served with lemon, dill and aioli

1/2 195 | 1/1 295

### RÖKTA RÄKOR

Rökta räkor serveras med citron, dill och aioli  
Smoked shrimps served with lemon, dill and aioli

175

## SIDE DISHES

### SMASHAD POTATIS

Smashed potatoes

75

### POMMES FRITES

French fries

95

### TOMATSALLAD

Tomato salad

65

### GRILLAT BRÖD

Grilled bread

65

### BEARNAISESÅS

Bearnaise sauce

35

### AIOLI

Aioli

35

### RÖDVINSSÅS

Red wine sauce

35

### RAMSLÖKSMAJONNÄS

Spring onion dressing

35

## OYSTERS

### OYSTERS FINE DE CLAIRE

CHAMPAGNE- & SHALOTTENLÖKVINÄGRETT,  
BLOODY MARY DRESSING, TABASCO & CITRON

Served with champagne &  
shallot vinaigrette, bloody mary  
dressing, tabasco & lemon

• 3 pc. 99 • 6 pc. 195 • 12 pc. 395

OSTRON ÄR SÅ KALLADE HÖGRISKLIVSMEDEL OCH BÖR DÄRFÖR ÄTAS MED FÖRSIKTIGHET  
OYSTERS ARE SO CALLED HIGH RISK FOODS AND SHOULD BE EATEN WITH CAUTION

## CAVIAR

Serveras med blini, rödlök, gräslök,  
och smetana

Served with blini, red onion, chive, dill  
and smear

OSCIETRA IMPERIAL 30g - 990  
Madagaskar 50g - 1490  
125g - 3490

BELUGA ROYALE 30g - 1490  
Kina 50g - 2290  
125g - 4990

## SEAFOOD PLATEAU

1/2 hummer, 1/2 irländsk krabba,  
2 havskräftor, röka räkor, 3 ostron,  
Champagne- &  
shallottenlökvinägrett,  
bloody mary dressing, aioli

1/2 boiled lobster, 1/2 Irish crab, 2 langoustines,  
smoked shrimps, 3 oysters, champagne  
and shallot vinaigrette, bloody mary dressing, aioli

795 P.P

OSTRON ÄR SÅ KALLADE HÖGRISKLIVSMEDEL OCH BÖR DÄRFÖR ÄTAS MED FÖRSIKTIGHET  
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## GRILL PLATEAU FOR TWO OR MORE

Ryggbiff, kycklinglårfile,  
spansk Chorizo, majscolv,  
grönsaker, smashad potatis,  
rödvinsås, bearnaisesås, aioli

Sirloin steak, chicken thigh fillet,  
spanish Chorizo, corn-cop,  
vegetables, smashed potatoes,  
red wine sauce, bearnaise sauce,  
aioli

595 P.P

## TRE RÄTTERS

### MENY 1

Burrata - Torskrygg - Eton Mess  
Burrata - Cod back - Eton Mess

735

### MENY 2

Toast Skagen - Entrecôte - Crème Brûlée  
Toast Skagen - Entrecôte - Crème Brûlée

775

### MENY 3 VEGAN

Broccolini - Portabello - Sorbet  
Broccolini - Portabello - Sorbet

775

## SHARING DISHES

### DIRTY MARTINI MARINERADE OLIVER

Dirty Martini marinated olives

75

### ROSTADE MARCONAMANDLAR

Roasted marcona almonds

85

### LÖJROMSCHIPS

Hemlagade lantchips, rödlök, gräslök, dill,  
smetana, löjrom

Potato chips, red onion, chives, dill, smear,  
whitefish roe

295

### BURRATA VEG.

Variation på tomater, rostad solroskräm,  
basilika och fänkålspollen

Variation of tomatoes, roasted sunflower cream,  
basil and fennel pollen

185

### GRILLAD BROCCOLINI VEG. AVAILABLE AS VEGAN

Parmesan, ramslöksmajonnäs

Grilled broccolini with parmigiano reggiano and  
spring onion mayonnaise

175

### FRITERADE BABY BLÄCKFISKRINGAR

Aioli, citron

Fried baby octopus served with aioli and lemon

165

### GAMBAS

Chili, vitlök, persilja, aioli, citron och grillat bröd

Gambas marinated with, chili, garlic, parsley  
served with aioli, lemon and grilled bread

205

### RÅBIFF

Äggula, friterad kapris, lök, rödbeta,  
cornichonger, senapskräm, västerbottenchips

Steak tartar with egg yolk, capers,  
onion, beetroots, cornichons, mustardcream,  
Västerbotten cheese chips

195

### BLACK ANGUS SMASH SLIDERS x3

Cheddarost från Väddö gårdsmejeri, stekt lök,  
ramslöksmajonnäs

Smash burgers with cheddar cheese from Väddö,  
fried onion, spring onion mayonnaise

295

### TOAST SKAGEN

Brioche, löjrom

Shrimps in mayonnaise touch with whitebait roe  
and brioche

195

### TRYFFELPIZZA VEG.

Västerbottenost, skogssvamp, vårlök, rostad vitlök,  
riven färsk tryffel

Truffle pizza, Västerbotten cheese, forest mushrooms,  
spring onions, roasted garlic and fresh truffle

295

### LÖJROMSPIZZA

Västerbottenost, smetana, gräslök, rödlök,  
dill, löjrom

Whitebait roe pizza, Västerbotten cheese, smear, chives,  
red onion and dill

295

## MAINS

### TORSKRYGG

Kokt gotlandspotatis, handskalade räkor, pepparrot, brynt smör

Cod back, boiled potatoes from Gotland, fresh shrimps,  
horseradish, browned butter

395

### LINGUINI GAMBERETTI

Gambas, chili, vilök, citron, persilja, parmigiano reggiano

Gambas, chili, garlic, lemon, parsley, parmigiano reggiano

265

### GRATINERAD PORTABELLO VEGAN

Blomkålspuré, friterad grönkål, purjolök, variation på morot

Gratinated Portabellomushroom, cauliflower purée,  
fried kale, leek, variation of carrots

265

### ENTRECÔTE 300g

GRAIN FED, BLACK ANGUS

Serveras med rödvinsås, bearnaisesås,  
tomatsallad, pommes frites

Ribeye, served with red wine sauce, bearnaise sauce,  
tomato salad and fries

445

### JOSEFINA SALLAD

Mango, melon, granatäpple, koriander, mynta,  
karamelliserade valnötter, cassawachips, sojadressing  
Med halstrad tonfisk eller friterad halloumi

Salad with mango, pomegranate, melon, coriander, mint  
caramelized walnuts, cassawachips and soy dressing

With your choice of seared filet of tuna or  
deep fried halloumi cheese

295

HAR DU ALLERGIER ELLER FRÅGOR OM VÅRA INGREDIENSER,  
FRÅGA GÄRNA VÅR PERSONAL!

DO YOU HAVE ANY ALLERGIES OR QUESTIONS REGARDING OUR INGREDIENTS,  
PLEASE ASK OUR STAFF!

## ASK OUR STAFF FOR WINELIST

### BUBBLES

**NV MOET & CHANDON BRUT IMPÉRIAL**  
Pinot Noir, Pinot Meunier, Chardonnay Épernay, France

185 | 1190

**NV MOET & CHANDON ICE IMPÉRIAL**  
Demi-Sec, Pinot Noir, Pinot Meunier, Chardonnay Épernay, France

225 | 1490

**MULDERBOSCH, CHENIN SPARKLING**  
Western Cape, South Africa

175 | 850

### RED WINES

BY THE GLASS

2021	<b>THE WOLFTRAP</b> 750ml Coastal Region, South Africa	155   675
2020	<b>CHATEAU DU TRIGNON, CÔTES DU RHÔNE</b> 750ml Rhone, France	165   750
2020	<b>TERRAZAS, MALBEC</b> 750ml Mendoza, Argentina	195   990
2021	<b>SCHWARZ, THE BUTHCER PINOT NOIR</b> 750ml Burgenland, Austria	185   890
2019	<b>LIEVLAND SYRAH MOURVÉDRE CINSULT</b> 750ml Lievland, South Africa	175   790

### ROSÉ WINE

BY THE GLASS

2022	<b>LA DELIZIA, PINOT GRIGIO ROSÉ</b> Friuli, Italy	165   750
2022	<b>M MINUTY</b> Côtes de Provence, France	175   790
2019	<b>CHATEAU D'ESCALANS WHISPERING ANGEL</b> Côtes de Provence, France	220   1050

### SPRITZ

APEROL SPRITZ	175
ST. GERMAIN SPRITZ	175
ITALICUS SPRITZ	175
LIMONCELLO SPRITZ	175

### WHITE WINES

BY THE GLASS

2020	<b>CASAS PATRONALES CHARDONNAY</b> 750ml Valle Del Maule, Chile	155   675
2021	<b>STONELEIGH, RIESLING</b> 750ml Marlborough, New Zealand	165   750
2021	<b>TERRAZAS, CHARDONNAY</b> 750ml Mendoza, Argentina	195   990
2022	<b>CLOUDY BAY, SAUVIGNON BLANC</b> 750ml Marlborough, New Zealand	220   1050

### MOCKTAILS

	<b>VIRGIN RHUBARB</b> Rabarber, Tranbär, Citron Rhubarb, Cranberry, Lemon	105
	<b>VIRGIN STRAWBERRY</b> Jordgubb, Pink Grape, Guava Strawberry, Pink Grape, Guava	105

750ml

1 x FLASKA MOUSSERANDE  
12 x OSTRON FINE DE CLAIRE NO.4

### JUGS REC. FOR MIN 4 PERS

RED OR WHITE SANGRIA JUG	795
PATRON MARGARITA JUG	895
MOJITO JUG	895
ST. GERMAIN JUG	895

### AFTER WORK - EARLY BIRD ONSDAG - FREDAG 15:00 - 18:00

1 x FLASKA MOUSSERANDE 750ml	390
1 x GLAS MOUSSERANDE	99
1 x GLAS ODD BIRD SPARKLING NON ALCOHOLIC	49
1 x FLASKA MOUSSERANDE 750ml	490
12 x OSTRON FINE DE CLAIRE NO.4	
1 x ODD BIRD SPARKLING NON ALCOHOLIC	350
12 x OSTRON FINE DE CLAIRE NO.4	

### BEER & CIDER

<b>CARLSBERG EXPORT</b> 33cl Lager, Denmark, 5.0%	89
<b>1664 KRONENBOURG BLANC</b> 33cl Wheat Beer, France, 5.0%	89
<b>CARLSBERG HOF</b> 33cl Organic Lager, Denmark, 4.2%	86
<b>OPPIGÅRDS NEW SWEDEN IPA</b> 33cl IPA, Sweden, 6.2%	112
<b>OPPIGÅRDS PILSNER</b> 50cl Sweden, 4.7%	135
<b>POPPELS LONDON LAGER GLUTENFRI</b> 33cl Lager, Sverige, 5.0%	112
<b>SOMERSBY PEAR CIDER</b> 33cl Sparkling Cider, Denmark, 4.5%	89

### ALCOHOL FREE

<b>SAN PELLEGRINO</b> 250ml   750ml	58   89
<b>SOFT DRINKS</b> 330ml Coca Cola, Coca Cola Zero, Sprite, Fanta	58
<b>JUICE</b> Cranberry, Orange, Passion Fruit, Apple	58
<b>ALCOHOL FREE WINE</b> Red, white, rosé 750ml	89   390
<b>RICHARD JUHLIN SPARKLING</b> Non Alcoholic 750ml	155   650
<b>CARLSBERG NON ALCOHOLIC</b> 330ml	69
<b>SOMERSBY PEAR NON ALCOHOLIC</b> 330ml	69
<b>REDBULL</b> 250ml	105