



WHILE YOU CHOOSE

SNACKS

Curry-roasted cashew nuts 45

Smoked almonds 45

Marinated olives 45

Lightly salted crisps 45

Homemade fries with cheese:

served with vendace roe dip 125

served with herb mayonnaise 85

served with aioli 75

2 OYSTERS & CHAMPAGNE

250

FRENCH

OYSTERS

Gillardeau 35/piece

Half a dozen 200

A dozen 400

TONIGHT'S COCKTAIL

160

SLIGHTLY SMALLER

STARTERS

Bond cheese from Skrea 175

winter truffle, frisée, macadamia and baked beetroot

Cured halibut 175

blood orange, browned butter, trout roe and kohlrabi

Vendace roe from the Bothnian Bay 295

brioche, soured cream, red onion, chives and lemon

Toast Severin 175

lobster, shrimp, pickled silver onion and vesterhavs cheese

SEVERIN'S

MAIN COURSES

Baked plaice 295

sandefjord sauce, spinach, trout roe, chives and potato purée

Seared hake fillet 325

steamed rice, truffle, sautéed mushrooms, browned butter and aged cheese sauce

Risotto with langoustines 325

swedish saffron, beetroot and tangy fennel

Steamed Arctic char 295

blue mussel broth, aioli and garlic bread

Autumn soup 275

jerusalem artichoke, seasonal mushrooms, roasted poppy seeds and cabbage



IF YOU MUST HAVE MEAT

MEAT DISHES

Organic chicken from Bosarp 325

buttered vinegar jus, tarragon-pickled endive and baked pointed cabbage

FINALE

DESSERTS

Pistachio gelato 165

pistachio butter and caramelized croissant

Crème brûlée 125

classic style

Tonight's pastry 125

from our pastry chef

Cheese 95

aged hard cheese, roasted hazelnuts and apple compote

Homemade praline 55

from our pastry chef

CRÈME BRÛLÉE & 3 CL CHÂTEAU D'YQUEM

495

FEEL FREE TO ORDER MULTIPLE DISHES TO SHARE.
ALLERGIES OR SPECIAL DIETARY NEEDS? TALK TO US.

WINES BY THE GLASS

SPARKLING

NV Valldolina, Cava Brut Nature, Xarel-lo, Macabeo & Parellada, Penedès 145/870
2022 Sébastien Brunet, PetNat, Chenin Blanc, Loire 160/960
NV Mandois, Brut Origine, Chardonnay, Pinot Noir & Meunier, Champagne 180/1080
NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne 200/1200
NV Veuve Clicquot, Rosé, Pinot Noir, Chardonnay & Meunier, Champagne 250/1500
2015 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne 550/3300

WHITE

FRANCE

2022 Dom. Pierre Vessigaud, Mâcon-Charnay, Bois Maréchal, Chardonnay, Bourgogne 180/900
2022 Domaine Leflaive, Mâcon-Verzé, Chardonnay, Bourgogne 250/1250
2023 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne 185/1250
2022 François Carillon, Cap au Sud, Chardonnay, Languedoc 200/1000
2023 Château Pierre-Bise, Le Haut de la Garde, Chenin Blanc, Loire 185/925
2023 Domaine Vigneau-Chevreau, Vouvray Cuvée Silex, Chenin Blanc, Loire 160/800
2023 Paul Prieur, Sancerre, Sauvignon Blanc, Loire 200/1000

PORTUGAL

2023 Barroca da Malhada, White, Arinto & Bical, Lisboa 160/800

SPAIN

2023 Bodegas Albamar, Albariño, Rias Baixas 195/975

GERMANY

2023 Fritz Haag, Trocken, Riesling, Mosel 170/850
2021 Joh. Jos. Prüm, Bernkastler Lay, Riesling Spätlese, Mosel 220/1100
2024 Julian Haart, J.J., Riesling Kabinett, Mosel 190/950
2024 Weingut Dreihornmühle, Vom Kalk, Riesling, Rheingau 145/725

ROSÉ

FRANCE

2023 Gérard Bertrand, Gris Blanc, Grenache, Languedoc 95/475

SPAIN

2023 Bodegas Luzón, Rosado Colección, Monastrell, Jumilla 115/575

CHILLED RED

ITALY

2022 A. Camillo, Tutti i Giorni Rosso, Merlot & Cabernet Sauvignon, Toscana 1000 ml 170/850

PORTUGAL

2023 Arribas Wine Company, Saroto Palhete, Field blend, Trás-os-Montes 160/750

RED

FRANCE

2023 Confuron-Gindre, Bourgogne Rouge, Pinot Noir, Bourgogne 190/950

ITALY

2022 Scarzello, Langhe, Nebbiolo, Piemonte 185/925

PORTUGAL

2023 Barroca da Malhada, Red, Baga, Lisboa 170/800

SPAIN

2021 Bodegas Numanthia, Termes, Tinta de Toro/Tempranillo, Castilla y León 180/900

SHERRY

NV Bodegas Baron, Micaela Amontillado, Palomino Fino, Andalucien 60/5cl
NV Bodegas Baron, Micaela Manzanilla, Palomino Fino, Andalucien 60/5cl
NV Ximenez-Spinola, Muy Añejo, Pedro Ximenez, Jerez 125/5cl

MADEIRA

20YO Bodegas Barbeito, Bastardo/Trosseau, Madeira 200/5cl
1996 Bodegas Barbeito, Frasqueria, Malvasia Cândida, Madeira 300/5cl
10YO Bodegas Barbeito, Reserva Velha, Sercial, Madeira 75/5 cl

SWEET WINES

2009 Château Raymond-Lafon, Semillon, Bordeaux, Frankrike 120/5 cl
2022 Château Lafon, Sauternes, Semillon & Sauvignon Blanc, Bordeaux 135/5 cl
1998 Château d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux 135/5 cl
NV Henri Giraud, Ratafia Champenois Solera 1990-2019, Pinot Noir & Chardonnay, Champagne 195/5 cl
2007 Château Pierre-Bise, Quarts de Chaume, Chenin Blanc, Loire 210/5 cl
1975 Gérard Bertrand, Maury Tuilé Legend Vintage, Grenache, Languedoc 85/5 cl
2020 Tenute Folonari, Vin Santo del Chianti Classico, Trebbiano, Toscana 125/5 cl
2023 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel 110/5 cl

NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc 95/300
Hvonn, Miere, Apple, gooseberry and spruce shoots, Norrland 97/475
Hvonn, Galder, Wild flowers and gooseberries, Norrland 97/475
Hvonn, Njól, Dark berries and herbs, Norrland 97/475
Hvonn, Raudr, Red berries, spicy leaves and meadow flowers, Norrland 97/475

COCKTAILS

Lemon pie punch 175

whiskey and yogurt punch with cardamom and lemon foam

Surt lingon 160

crème de mûre, lingonberry liqueur and lingonberry syrup

Kåsa Martini 180

barsebäck gin, skrea backe aquavit, lime cordial and verbena berries

Clementine Spritz 160

campari, clementine och soda

Rökig gin & tonic 165

hernö gin, black cardamom and roasted rosemary

Affogato Sbagliato 185

vanilla gelato, amaretto, galliano and espresso

BAR

Pine Brewing, Mexican lager 40 cl 85

Pine Brewing, Amber lager 40 cl 85

Pine Brewing, No Monkey Buisness APA 44 cl 90

Pine Brewing, Shady Shark IPA 33 cl 85

Pine Brewing, Raspberry Kettle Sour 33 cl 80

Vega Bryggeri, Portside pilsner, <20ppm gluten 33 cl 75

Poppels, Belgian Witbier 33 cl 80

Poppels, Russian Imperial Stout 33 cl 95

TwoFace Brew/Omaka, Panaché 3,5% 25 cl 65

Pomologik, Gravensteiner Apple cider 33 cl 75

Englamust, Apple must 25 cl 45

Englamust, Gone surfing, sparkling 25 cl 45

TwoFace Brew, Citrus soda 25 cl 55

TwoFace Brew, Cherry soda 25 cl 55

GBG Soda, Blask Mango 33 cl 55

Pine Brewing, Goofy Giraffe's non alcoholic lager 33 cl 45

Vega Bryggeri, Easy IPA non alcoholic 33 cl 55

Coca-Cola/Fanta/Sprite 33 cl 45

Stenkulla, sparkling water 33 cl 45

Stenkulla, sparkling water 75 cl 95