

BRUNCH

Brunch menu 375

Brunch menu with a glass of sparkling wine 445

Baked Egg Royale

cold-smoked salmon, crispy cucumber, watercress, organic avocado

Butter-fried brioche

lobster skagen

Potato waffle

whitefish roe, soured cream, onion

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Almers toast

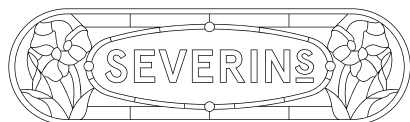
charred gem lettuce, warm-smoked pork belly, jalapeño, boquerones

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Gelato from Severini

selected flavours from our gelateria

All dishes are included in the brunch and served in three courses.
Enjoy your meal.



BEVERAGES

CHAMPAGNE

NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne	200/1200
2015 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

WHITE

2022 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne, Frankrike	185/925
2023 Weingut Diefenhardt, Trocken, Riesling, Rheingau, Tyskland 1000 ml	145/725

RED

2021 Bodegas Numanthia, Termes, Tempranillo, Castilla y Leon, Spanien	160/750
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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 <i>whiskey and yogurt punch with cardamom and lemon foam</i>	175
Kåsa Martini <i>barsebäck gin, skrea backe aquavit, lime cordial and verbena berries</i>	180
Negroni Sbagliato <i>aperitif bitter, rosso vermouth and sparkling wine</i>	185

BAR

Pine Brewing, Märzen draught beer 25 cl	60
Pine Brewing, Shady Shark IPA 33 cl	85
Vega Bryggeri, Portside pilsner, <20ppm gluten 33 cl	75
Poppels, Russian Imperial Stout 33 cl	95
Pomologik, Gravensteiner Apple cider 33 cl	75
TwoFace Brew, Tropic Soda 25 cl	45
Pine Brewing, Goofy Giraffe's non alcoholic lager 33 cl	45
Sparkling water	35