

Welcome!

This evening's supper includes three courses from our dinner menu.  
You choose your starter, main course and dessert.

## STARTERS

Swedish squid and nduja  
Cod liver and grapes on fried brioche  
Gratinated crab with fermented beans and leafy greens  
Sliced tuna with grilled and tangy tomatoes  
Creamy potatoes with vendace roe and browned butter  
Lobster, silver onion and grilled bread  
Langos with Jerusalem artichoke

## FROM THE GRILL

Saithe, pommes frites, grilled tomato, green beans and béarnaise sauce  
Salmon from the Faroe Islands, sivri pepper, aged cheese sauce, crayfish reduction and vegetables  
Red fish with steamed rice, Swedish saffron, oyster mushroom and Sandefjord sauce

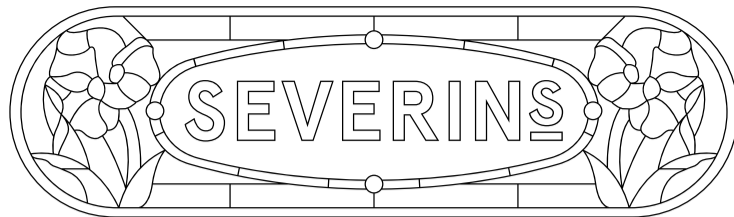
## DESSERTS

Crème brûlée  
Chocolate fondant with vanilla gelato  
Aged cheese, apple compote and toasted almonds  
Hazelnut gelato, rosemary and caramel  
Chocolate praline  
Affogato

Share a bottle of wine and let our sommelier guide your choice.  
Fixed price per bottle, suitable for 2–4 guests.  
To finish, a glass of dessert wine is included to round off the evening.

Classic wines carefully selected 1000  
Depth and complexity from smaller producers 1500  
Exclusive wines to elevate the dining experience 2500

Allergies or dietary requirements? Please let us know.



## WINES BY THE GLASS

### SPARKLING

Ästad Vingård, Solaris, Halland	180/1080
NV Valldolina, Cava Brut Nature, Xarel-lo, Macabeo & Parellada, Penedès	145/870
NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne	200/1200
NV Veuve Clicquot, Rosé, Pinot Noir, Chardonnay & Meunier, Champagne	250/1500
2017 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

### WHITE

#### FRANCE

2022 Dom. Pierre Vessigaud, Mâcon-Charnay, Bois Maréchal, Chardonnay, Bourgogne	185/925
2023 Bruno Colin, Bourgogne Blanc, Chardonnay, Bourgogne	285/1425
2023 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne	185/925
2025 Dom. Guiberteau, Les Moulins Saumur Blanc, Chenin Blanc, Loire	195/975
2023 Paul Prieur, Sancerre, Sauvignon Blanc, Loire,	200/1000

#### SPAIN

2024 Adegas Gran Vinum, Albariño, Rías Baixas	190/195
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#### GERMANY

2021 Joh. Jos. Prüm, Bernkastler Lay, Riesling Spätlese, Mosel	220/1100
2023 Weingut Diefenhardt, Trocken, Riesling, Rheingau (1000 ml)	145/725

#### AUSTRIA

2023 Weingut Rabl, Käferberg Alte Reben, Grüner Veltliner, Kamptal	185/925
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### ROSÉ

#### FRANCE

2025 Ch. Galoupet, G, Grenache, Cinsault, Rolle, Syrah & Tibouren, Côtes de Provence	145/725
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### CHILLED RED

#### ITALIEN

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

#### FRANCE

2024 Louis Jadot, Coteaux Bourguignons, Pinot Noir & Gamay, Bourgogne	150/750
2020 René Bouvier, Marsannay, Le Finage, Pinot Noir, Bourgogne	200/1000
2019 Johann Michel, Cornas, Syrah, Rhône	300/1500

#### ITALY

2022 Scarzello, Langhe, Nebbiolo, Piemonte	185/925
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#### SPAIN

2021 Bodegas Numanthia, Termes, Tinta de Toro/Tempranillo, Castilla y Leon	180/900
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## FORTIFIED AND SWEET

### SHERRY

NV Bodegas Baron, Micaela Manzanilla, Palomino Fino, Andalucien	60/5cl
NV Bodegas Baron, Micaela Amontillado, 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, Frasqueira, Malvasia Cândida, Madeira	300/5cl
10YO Bodegas Barbeito, Reserva Velha, Sercial, Madeira	75/5 cl

### SWEET

2009 Château Raymond-Lafon, Semillon, Bordeaux, Frankrike	120/5 cl
1998 Château d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux	135/cl
NV H. Giraud, Ratafia Champenois Solera 1990-2019, Pinot Noir & Chardonnay, Champagne	195/5 cl
1977 Gérard Bertrand, Maury Tuilé Legend Vintage, Grenache, Languedoc	85/cl
2023 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel	110/5 cl

## COCKTAILS

Sandhamn gimlet <i>Vodka, peach and olive oil</i>	175
Summer Negroni <i>Hernö gin, Campari, strawberry and red vermouth</i>	180
Mint Spritz <i>Eminente rum, lime, mint cordial and soda</i>	165
Rebujito <i>Manzanilla sherry, citrus soda and lemon</i>	145

## ... AND TONIC

Hernö Dry Gin	165
Grön Chartreuse	165
Arette Reposado Tequila	165

## BEER AND CIDER

Pine Brewing, Italo Pils <20ppm gluten 25 cl/40 cl draught beer	55/85
Subbe Bryggeri, Kaleidoscope New England IPA 33 cl	85
Poppels, Russian Imperial Stout 33 cl	95
Golden cider company, Apple cider 27,5 cl	85

## NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
Hvonn, Galder, Wild flowers and gooseberry, Norrland	95/475
Hvonn, Raudr, Eed berries, herbal leaves and meadow flowers, Norrland	95/475
Apolinaire, NO.3, Apple, lemon & ginger	75
Apolinaire, NO.6, Apple, blackcurrant, lime & fennel	75
Nogroni Sbagliato, Sandberg bitter, Hvonn Raudr & soda water	185
TwoFace Brew, Raspberry soda 25 cl	55
Pine Brewing, Goofy Giraffe's non-alcoholic lager 33 cl	45
Sparkling water, first bottle	35

## COFFEE AND TEA

Filter coffee	30
Tea, black, green or red (pot 40 cl)	80
Espresso	35
Cappuccino	45

Please feel free to ask for our extensive wine list.