

Welcome!

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

STARTERS

Raw scallop, pear & horseradish
Butter-fried mushrooms, deep-fried Jerusalem artichoke, comté & hazelnuts
Toast Severin, creamy langoustine and hand-peeled prawn filling, silver onion & mature cheese
Stone-oven bread, squid, mackerel 'nduja, pancetta & lemon
Gratinated crab, miso cream, chives, pickled onion & apple
Slices of tuna with grilled, tangy tomatoes
Creamy potato, vendace roe & browned butter

FROM THE GRILL

Salmon from the Faroe Islands, baked cabbage, Sandefjord sauce & boiled potatoes
Turbot quenelles, pommes frites, grilled tomato, salad leaves & béarnaise sauce
Saithe, steamed rice, Swedish saffron, seasonal mushrooms & mature cheese sauce
Celeriac, browned butter, comté, capers & crispy shallots

DESSERTS

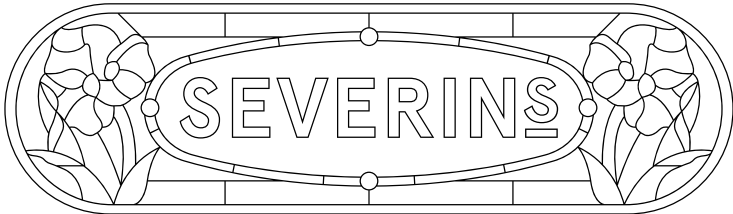
Crème brûlée
Chocolate fondant with vanilla gelato
Mature hard cheese, apple compote & toasted almonds
Hazelnut ice cream, Italian meringue, rosemary & caramel
Cheesecake with macerated raspberries & whipped cream
Strawberry sorbet, pistachios & cream
Chocolate praline

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

Our new wine room is now complete. Just let us know
if you'd like to step inside and choose tonight's bottle.

Allergies or dietary requirements? Please let us know.



WINES BY THE GLASS

SPARKLING

Ästad Vingård, Solaris, Halland	180/1080
NV Fruitière Vinicole d'Arbois, Crémant du Jura Brut, Chardonnay & Pinot Noir, Jura, Frankrike	150/900
NV Thierry Fournier, Réserve, Meunier, Chardonnay & Pinot Noir, Champagne, Frankrike	200/1200
NV Veuve Clicquot, Rosé, Pinot Noir, Chardonnay & Meunier, Champagne, Frankrike	250/1500
2017 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne, Frankrike	550/3300

WHITE

FRANCE

2024 Dom. Pierre Vessigaud, Mâcon-Charnay, Bois Maréchal, Chardonnay, Bourgogne	185/925
2023 Bruno Colin, Bourgogne Blanc, Chardonnay, Bourgogne	285/1425
2023 Dom. Bernard Defaix, Petit Chablis, Chardonnay, Bourgogne	170/850
2025 Dom. Guiberteau, Les Moulins Saumur Blanc, Chenin Blanc, Loire	195/975
2024 Paul Prieur, Sancerre, Sauvignon Blanc, Loire	200/1000

SPAIN

2025 Adegas Gran Vinum, Albariño, Rías Baixas	190/950
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GERMANY

2025 Julian Haart, J.J. Riesling Kabinett, Mosel, Tyskland	180/900
2025 Weingut Diefenhardt, Trocken, Riesling, Rheingau 1000ml	145/725

AUSTRIA

2024 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

ITALY

2023 A. Camillo, Tutti i Giorni Rosso, Merlot & Cabernet Sauvignon, Toscana 1000ml	170/850
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RED

FRANCE

2025 Louis Jadot, Coteaux Bourignons, Pinot Noir & Gamay, Bourgogne	150/750
2023 Dom. Jean Fournier, Marsannay Cuvée Saint-Urbain, Pinot Noir, Bourgogne	300/1500
2024 Franck Balthazar, Côtes du Rhône, Syrah & Grenache, Rhône	170/850

ITALY

2023 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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SWEET & FORTIFIED

SHERRY

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

MADEIRA

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

SWEET

2020 Ch. Coutet, Barsac 1:er Cru Classé, Semillon, Bordeaux, Frankrike	140/5cl
1997 Ch. d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux, Frankrike	135/cl
NV H. Giraud, Ratafia Champ. Solera 1990-2019, Pinot Noir & Chardonnay, Champagne, Frankrike	195/5cl
1975 G. Bertrand, Maury Tuilé Legend Vintage, Grenache, Languedoc, Frankrike	85/cl
2024 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel, Tyskland	110/cl

COCKTAILS

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

... & TONIC

Hernö Dry Gin	165
Grön Chartreuse	165
Arette Reposado Tequila	165

BEER & CIDER

Pine Brewing, Italo Pils <20ppm gluten 25 cl/40 cl draught beer	55/85
Pine Brewing, West Coast IPA 33cl	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 & gooseberries, Norrland	95/475
Hvonn, Raudr, Red berries, aromatic leaves & 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	85
TwoFace Brew, Raspberry soda 25 cl	55
Pine Brewing, Alcohol-free lager 33 cl	45
Sparkling water, First bottle	35

COFFEE & TEA

Filter coffee	30
Tea, Black, Green or Red Pot 40 cl	80
Espresso	35
Cappuccino	45

Please feel free to ask for our wine list.