



BAR MENU

LUNCH OF THE DAY IS SERVED
MONDAY-FRIDAY, 12:00-14:30

Curried cashews 55

Smoked almonds 55

Marinated olives 55

Lightly salted crisps 55

Aged hard cheese 95

Bread 55

Gilda skewer, olive, guindilla chilli and anchovy 125

Fuet 75

Homemade fries with aged hard cheese

with herb mayonnaise 85

with aioli 75

Boiled langoustines with aioli and bread 275

Gratinated oysters 55/each

Crudités with Nobis dressing 125

Matjes herring with brown butter and boiled potatoes 155

Carpaccio with Parmesan and baby leaves 195

Steak tartare with egg yolk and green salad 295

Smørrebrød with Skagen mix and boiled prawns 295

Lemon sorbet with vodka 125

Fried cinnamon bun with vanilla gelato 155

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
2015 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

WHITE

2023 Domaine Leflaive, Mâcon-Verzé, Chardonnay, Bourgogne	250/1250
2023 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne	185/925
2023 Paul Prieur, Sancerre, Sauvignon Blanc, Loire	200/1000
2023 Weingut Diefenhardt, Trocken, Riesling, Rheingau 1000ml	145/725

ROSÉ

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

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

	PRICE/5 CL
NV Bodegas Baron, Micaela Manzanilla, Palomino Fino, Andalusien	60
1998 Château d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux	135/cl
2023 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel	110
20YO Bodegas Barbeito, Bastardo/Trosseau, Madeira	200
1996 Bodegas Barbeito, Frasqueira, Malvasia Cândida, Madeira	300
10YO Bodegas Barbeito, Reserva Velha, Sercial, Madeira	75

COCKTAILS

Lemon pie punch <i>whiskey and yogurt punch with cardamom and lemon foam</i>	175
Sour lingonberry <i>crème de mûre, lingonberry liqueur and lingonberry syrup</i>	160
Kåsa Martini <i>barsebäck gin, skrea backe akvavit, lime cordial and verbena berries</i>	180
Clementine Spritz <i>campari, clementine and soda</i>	160
Smoky gin & tonic <i>hernö gin, black cardamom and toasted rosemary</i>	165
Affogato Sbagliato <i>vanilla gelato, amaretto, galliano and espresso</i>	185

SNAPS AND AQUAVIT

SNAPS

Gammel Dansk, Bitter Dram

Bäska Droppar

Hallands Fläder

Östgöta Sädesbrännvin

AQUAVIT

OP Andersson

Skrea Backe

Aalborg, Jubileum

Skåne, cask-aged

Lysholms Linie

PRICE/4CL

145

145

145

145

PRICE/4CL

145

145

145

145

145

BEER AND CIDER

Pine Brewing, Mexican lager, draught *40cl*

Pine Brewing, Amber lager, draught *40cl*

Pine Brewing, No Monkey Buisness APA *44cl*

Pine Brewing, Shady Shark IPA *33cl*

Pine Brewing, Raspberry Kettle Sour *33cl*

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

Poppels, Belgian Witbier *33cl*

Poppels, Russian Imperial Stout *33cl*

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

Pomologik, Apple cider *33cl*

85

85

90

85

80

75

80

95

65

75

NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
Englamust, apple juice <i>25cl</i>	45
Englamust, Gone surfing <i>25cl Sparkling</i>	45
TwoFace Brew, Citrus soda <i>25cl</i>	55
TwoFace Brew, Cherry soda <i>25cl</i>	55
GBG Soda, Blask Mango <i>33cl</i>	55
Pine Brewing, Goofy Giraffe's non-alcoholic lager <i>33cl</i>	45
Vega Bryggeri, Easy IPA non-alcoholic <i>33cl</i>	55
Sparkling water, first bottle	35

COFFEE AND TEA

Filter coffee	30
Tea – black, green or red <i>pot</i>	80
Espresso	35
Cortado	45
Espresso & tonic	60

DIGESTIFS

CALVADOS

	PRICE/CL
Adrien Camut, Réserve de Semainville	67
Adrien Camut, Réserve d'Adrien	95
Adrien Camut, Rareté	200
Pere Magloire, 12YO	40
Drouin, Hors d'Age	50

COGNAC

	PRICE/CL
Hine, Antique XO 1:er Cru	90
Ch. De Beaulon, 12YO	45
Grönsteds, VSOP Monopole	15
Remy Martin, XO	70
Hennessy, Paradis	350
Delamain, Pléiade	105

EAU-DE-VIE

	PRICE/CL
Louis Roque, Les Eaux-de-Vie, Framboise	25
Les Eaux-de-Vie, Poire Prisonnière, Carafe	25

DIGESTIFS

GRAPPA AND MARC

	PRICE/CL
Jacopo Poli, Amorosa di Settembre	50
Jacopo Poli, Oro	30
Marolo, Grappa Barolo 9YO	75
Levi, Bianco	75
Levi, Barbaresco	75
Levi, Moscato	60
Distilleria Montanaro, Grappagubben	50
Arlot, Fine de Bourgogne Hors d'Age	50

LIQUEURS

	PRICE/CL
Molinari, Limoncello di Capri	25
Verdrenne, elderflower liqueur	15
Chartreuse, green	25
Chartreuse, yellow	25
Giffard, Cassis Noir de Bourgogne	15
Episk, Raspberry	25
Bailey's	20

RUM

	PRICE/CL
Planteray, XO 20th Anniversary	40
El Dorado, 12YO	35
Diplomatico, Mantuano	20
Eminente, Reserva	35

DIGESTIFS

TEQUILA AND MEZCAL

	PRICE/CL
Don Julio, á 1942	95
Don Julio, Añejo	45
Del Maguey, Vida	45

TRIPLE SEC

Grand Marnier, Cordon Rouge	15
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VODKA

	PRICE/CL
Belvedere, Pure Organic	40
Norrbottnens Destilleri, Glacier	20
Purity, 51 Organic Reserve	25

BOURBON AND WHISKEY

	PRICE/CL
Bulleit bourbon, Kentucky Straight	15
Buffalo trace, Kentucky Straight	15
Johnnie Walker, Gold Reserve	45
Jameson, Irish	15
Hibiki, Japanese Harmony	50
Ardbeg, Uigedail	25
Glenfiddich, Solera 15YO	25
Bowmore, 12YO	25
High Coast, Doubles Rum cask	35

VARBERGS

KUSTHOTELL