



# 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

Allergies or dietary requirements? Please let us know.

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
2017 Dom Perignon, Blanc, Chardonnay & Pinot Noir, Champagne	550/3300

## WHITE

2023 Dom. Lucie Thieblemont, Chablis, Chardonnay, Bourgogne	185/925
2023 Paul Prieur, Sancerre, Sauvignon Blanc, Loire	200/1000
2024 Adegas Gran Vinum, Albariño, Rías Baixas, Spanien	190/950
2023 Weingut Diefenhardt, Trocken, Riesling, Rheingau <i>1000 ml</i>	145/725

## ROSÉ

2025 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 <i>1000ml</i>	170/1190
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## RED

2024 Louis Jadot, Coteaux Bourignons, Pinot Noir & Gamay, Bourgogne, Frankrike	150/750
2020 René Bouvier, Marsannay, Le Finage, Pinot Noir, Bourgogne	200/1000
2023 Scarzello, Langhe, Nebbiolo, Piemonte	185/925
2021 Bodegas Numanthia, Termes, Tinta de Toro/Tempranillo, Castilla y Leon	180/900

## 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

Rabarber Highball <i>Hernö gin, rhubarb and lavender</i>	175
Sandhamn Gimlet <i>Vodka, peach and olive oil</i>	175
SSummer Negroni <i>Hernö gin, Campari, strawberry and red vermouth</i>	180
Sour Elderflower <i>Hernö gin, elderflower and lemon</i>	165
Raspberry Breeze <i>Raspberry liqueur, Italicus and lime cordial</i>	165
Mint Spritz <i>Eminente rum, lime, mint cordial and soda</i>	165
Rebujito <i>Manzanilla sherry, citrus soda and lemon</i>	145
Smoky Sea Buckthorn <i>Mezcal, sea buckthorn and triple sec</i>	160
Halland Iced Coffee <i>Coconut, cold brew coffee, triple sec and orange</i>	160
 ... AND TONIC	
Hernö Dry Gin	165
Grön Chartreuse	165
Arette Reposado Tequila	165

# SNAPS AND AQUAVIT

## SNAPS

	PRICE/4-CL
Gammel Dansk, Bitter Dram	145
Bäska Droppar	145
Hallands Fläder	145
Östgöta Sädesbrännvin	145

## AQUAVIT

	PRICE/4-CL
OP Andersson	145
Skrea Backe	145
Aalborg, Jubileum	145
Skåne, Fatlagrad	145
Lysholms Linie	145

# BEER AND CIDER

Pine Brewing, Mexican lager <20ppm gluten 40 cl draught beer	85
Pine Brewing, No Monkey Buisness APA 40 cl draught beer	95
Pine Brewing, Edgy Eagle New England IPA 40 cl draught beer	95
Poppels, Belgian Witbier 33 cl	80
Poppels, Russian Imperial Stout 33 cl	95
TwoFace Brew/Omaka, Panaché 3,5% 25 cl	65
Golden cider company, Apple cider 27,5 cl	85

# NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
Englamust, Appl Imust 25 cl	45
Englamust, Gone surfing 25 cl <i>sparkling</i>	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
Sparkling water, first bottle	35

## COFFEE AND TEA

Filter coffee	30
Tea – black, green or red <i>pot</i> 40 cl	80
Espresso	35
Cappuccino	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
Grönstedts, 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

## BRANDY

	PRIS/CL
2017 Rochelt, Mirabelle Plum	100
2016 Rochelt, Williamsbirne Pear	100
2013 Rochelt, Williamsbirne Red	200

# DIGESTIFS

## GRAPPA AND MARC

	PRICE/CL
Jacopo Poli, Amorosa di Settiembre	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, Fläderlikör	15
Chartreuse, Grön	25
Chartreuse, Gul	25
Giffard, Cassis Noir de Bourgogne	15
Episk, Hallon	25

## ROM

	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
Belvedre, 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, Uigeadail	25
Glenfiddich, Solera 15YO	25
Bowmore, 12YO	25
High Coast, Doubles Rum cask	35