



BAR MENU

KITCHEN HOURS 12:00–01:30

Smoked almonds 55

Marinated olives 55

Lightly salted crisps 55

Bread 55

Aged hard cheese 95

Air-dried ham 75

Gilda skewer, olive, guindilla chilli and anchovy 125

Fries with aioli 75

Allergies or dietary requirements? Please let us know.

SMALLER PLATES

Burrata, melon, espelette honey, hazelnuts and herbs 195

Matjes herring with browned butter and boiled new potatoes 155

Steak tartare, green tomato, cream cheese, jalapeño and fries 295

Smørrebrød with Skagen shrimp salad and boiled prawns 295

LARGER PLATES (served 12:00–22:00)

Creamy fish and seafood soup with a subtle heat, served with bread 300

Braised pork belly, pepper sauce, seasonal vegetables and fries 300

DESSERTS

Sponge cake with dark rum, fresh raspberries and lemon curd 125

Fresh strawberries with house-made 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 & 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

Rhubarb Highball <i>Hernö gin, rhubarb and lavender</i>	175
Sandhamn Gimlet <i>Vodka, peach and olive oil</i>	175
Summer 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
Green Chartreuse	165
Arette Reposado Tequila	165

SNAPS & 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 Jubileums	145
Skåne, Fatlagrad	145
Lysholms Linie	145

BEER & CIDER

Pine Brewing, Mexican lager <20ppm gluten 40 cl draught beer	85
Pine Brewing, No Monkey Business 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 <i>25 cl</i>	45
Englamust, Gone surfing <i>25 cl sparkling</i>	45
TwoFace Brew, Citrus soda <i>25 cl</i>	55
TwoFace Brew, Cherry soda <i>25 cl</i>	55
GBG Soda, Blask Mango <i>33 cl</i>	55
Pine Brewing, Goofy Giraffe's non-alcoholic lager <i>33 cl</i>	45
Vega Bryggeri, Easy IPA non-alcoholic <i>33 cl</i>	55
Sparkling water, first bottle	35

COFFEE & TEA

Filter coffee	30
Tea – black, green or red <i>pot 40 cl</i>	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 & 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

RUM

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

DIGESTIFS

TEQUILA & 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
Norrbottens 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 Casks	35