BAR MENU

KITCHEN HOURS:
MON–SUN 14:30–01:30

Olives 55

Cornichons 55

Smoked almonds 55

Lightly salted crisps 55

Mature hard cheese 95

Cheese platter 125

Charcuterie platter 185

Cheese & charcuterie 295

Marinated artichokes 85

Tomatoes with olive oil 95

Green salad with Dijon vinaigrette 75

Allergies or dietary requirements? Please let us know.

FINE TINNED SEAFOOD

Gilda skewer, olive, guindilla chilli & anchovy fillet 125

Queen scallop in olive oil, garlic & guindilla 145

Octopus in olive oil, garlic & guindilla 175

White tuna in olive oil (Bonito del Norte) 125

Mussels in escabeche from Galicia 145

All dishes are served with toasted bread

HOT DISHES (SERVED UNTIL 23:00)

Grilled cheese toast with comté & Dijon mustard 145

Grilled ham & cheese toast with Comté & Dijon mustard 165

Pommes frites with aioli 75

Potato croquettes with aioli 95

Two gratinated langoustines with bread 185

SWEET

Chocolate praline 55

Gelato 85

WINES BY THE GLASS

SPARKLING

Ästad Vingård, Solaris, Halland	180/1080
NV F. Vinicole d'Arbois, Crémant du Jura Brut, Chardonnay & Pinot Noir, Jura, Frankrike	150/900
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. Bernard Defaix, Petit Chablis, Chardonnay, Bourgogne, Frankrike	170/850
2024 Paul Prieur, Sancerre, Sauvignon Blanc, Loire	200/1000
2025 Adegas Gran Vinum, Albariño, Rías Baixas, Spanien	190/950
2025 Weingut Diefenhardt, Trocken, Riesling, Rheingau *1000 ml*	145/725

ROSÉ

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

CHILLED RED

2023 A. Camillo, Tutti i Giorni Rosso, Merlot & Cabernet Sauvignon, Toscana *1000ml*	170/1190

RED

2024 Louis Jadot, Coteaux Bourgignons, Pinot Noir & Gamay, Bourgogne, Frankrike	150/750
2023 Dom. Jean Fournier, Marsannay Cuvée Saint-Urbain, Pinot Noir, Bourgogne, Frankrike	300/1500
2023 Scarzello, Langhe, Nebbiolo, Piemonte	185/925
2021 Bodegas Numanthia, Termes, Tinta de Toro/Tempranillo, Castilla ý Leon	180/900

SWEET & FORTIFIED

	PRICE/5 CL
NV Bodegas Baron, Micaela Manzanilla, Palomino Fino, Andalusien	60
1997 Château d'Yquem, 1er Cru Supérieur, Sauvignon Blanc & Semillon, Bordeaux	135/cl
2024 Fritz Haag, Juffer-Sonnenuhr, Riesling Auslese, Mosel	110
20YO Bodegas Barbeito, Bastardo/Trosseau, Madeira	200
1996 Bodegas Barbeito, Frasqueria, Malvasia Cândida, Madeira	300
10YO Bodegas Barbeito, Reserva Velha, Sercial, Madeira	75

COCKTAILS

Sea buckthorn Highball 180
Hernö gin, seabuckthorn, mint, soda

Sandhamn Gimlet 175
Vodka, peach, olive oil

Negroni 180
Hernö gin, Campari, red vermouth

Coastal Mist 165
tequila reposado, basil, lime, seasalt

Italian Raspberries 165
Raspberry liqueur, Italicus, lime cordial

Mint Spritz 165
Eminente rum, lime, mint cordial, soda

Rebujito 145
Amontillado sherry, citrus soda, lemon

Old Fashioned from the North 160
High Coast whisky, lingonberry cordial, orange bitters

Halland Iced Coffee 160
cold brew coffee, triple sec, orange

... & 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, Jubileum	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
Golden Cider Company, Apple cider *27,5 cl*	85

NON-ALCOHOLIC

French Bloom, Le Blanc, Chardonnay, Languedoc	95/300
Englamust, Äppelmust *25 cl*	45
Englamust, Gone surfing *25 cl sparkling*	45
TwoFace Brew, Citrus soda *25 cl*	55
TwoFace Brew, Cherry soda *25 cl*	55
TwoFace Brew, Radler *33 cl*	65
GBG Soda, Blask Mango *33 cl*	55
Pine Brewing, Non-alcoholic lager *33 cl*	45
Vega Bryggeri, Easy IPA non-alcoholic *33 cl*	55
Sparkling water, first bottle	35

COFFEE & TEA

Filter coffee	30
Tea – black, green or red *pot 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 & 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

VODKA

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

BOURBON & 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