

To start with

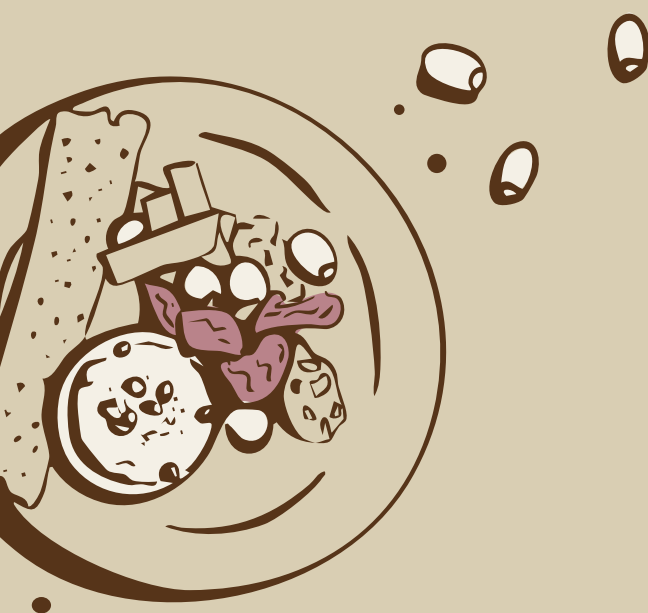
SNACKS & MORE

Salted & toasted corn	✂ ✂ 🌱	45
Marcona almonds	✂ ✂ 🌱	45
Olives nocellara	✂ ✂ 🌱	45
Sour cream & onion flavored wontonstrips	✂ 🌱	45
Garlic bread	✂ 🌱	59
local cheese		
Pickled cucumber with sour cream	✂ 🌱	69
honey, almonds, dill, home-baked bread		
Cheese & charcuterie (for two)	✂	149
olives, seed crackers, marmalade		



APERITIFS

Cava	95
Dom Potier Brut Nature, Spain	
Negroni	154
gin, campari, red vermouth	
Gin & Tonic elderflower & lemon	154
Kyflinge London dry, Åhus elderflower tonic	
Sangria	339
a jug of sangria to share: red, white, rosé or cava	
Peach mocktail	85
peach, lemon, mint, soda	



✂ = Gluten free ✂ = Lactose free 🌱 = Vegetarian

Allergies? Please ask us what the food contains. ■■ All meat and poultry comes from Sweden.

Lunch menu

POKÉ BOWLS

Raw marinated salmon 149
with soy & ginger ✂️ 🥛
rice, rawslaw, soybeans, pickled red onion,
mango, cucumber, gari, chili mayonnaise,
cashew nuts, cilantro, sesame seeds

🍷 Wine recommendation:
Santa Lucia Sauvignon Blanc, Chile

Teriyaki marinated chicken ✂️ 🥛 149
rice, coleslaw, soybeans, pickled red
onion, broccoli, chili mayonnaise,
cashew nuts, green onions, cilantro,
sesame seeds

🍷 Wine recommendation:
Forte Ambrone Rosé, Sangiovese, Syrah, Italy

Hoisin glazed pork neck ✂️ 🥛 149
rice, raw slaw, soybeans, onion salad,
baby spinach, pear slaw, cilantro,
sesame seeds

🍷 Wine recommendation:
Piccoli Poggi, Primitivo EKO, Italy

Muhammara with glazed leek ✂️ 🥛 🌱 149
rice, red cabbage, soybeans, red onion,
baby spinach, labneh, balsamic,
sultana raisins, walnuts, cilantro,
sesame seeds.

🍷 Wine recommendation:
Les Bretèches de Kefraya, Lebanon

SANDWICHES

Prawn sandwich 🥛 85
dark bread, lettuce, egg, cucumber,
cream cheese with dill & lemon

Vegetarian sandwich 🌱 72
ask the staff

MAIN COURSES

Fish stew with salmon & prawns ✂️ 🥛 149
coconut cream, pepper, carrot, onion,
red curry, lime leaves, ginger

🍷 Wine recommendation:
La Vue Riesling, Australia

Peanut glazed chuck ✂️ 🥛 149
rice noodles, red onion, pepper,
green onions, cilantro, sesame seeds

🍷 Wine recommendation:
Don't tell Gary, Shiraz, Australia

Fasolia with lebanese salad 🥛 🌱 149
butter beans, spicy tomato sauce,
fattoush, rice, deep-fried liba bread

🍷 Wine recommendation:
Vinecrafter, Chenin Blanc, South Africa

Meatballs ✂️ 🥛 149
potatoes, creamy sauce,
pressed cucumber, lingonberries

🍺 Beer recommendation:
Kristiansta Draft beer, Charlis Brewery

🍷 Wine recommendation:
Piccoli Poggi, Primitivo EKO, Italy

CHILDREN'S MENU

Meatballs ✂️ 🥛 89
potatoes, creamy sauce,
pressed cucumber, lingonberries

All dishes are available as children's portion

DOG MENU

Dog ice cream Hugo & Celine ✂️ 🥛 🐾 62

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Something sweet

DESSERTS

Snickers bites ✂ ✂ 🌱	32
cacao, coconut, peanuts, licorice	
Chocolate truffle ✂ ✂ 🌱	34
Chocolate brownie ✂ ✂ 🌱	58
caramel, almond, cream	
Lemon posset with biscotti ✂ 🌱	68
Crème brûlée ✂ ✂ 🌱	72
Tiramisu 🌱	72
Lemon sorbet with limoncello 3 cl ✂ ✂ 🌱 (18 yr)	95
Affogato ✂ ✂ 🌱	
espresso, vanilla ice cream	55
+ hazelnut liqueur 3 cl (18 yr)	115

CRAZY ICE CREAM

Daim ✂ ✂ 🌱	62
vanilla ice cream, chocolate sauce, cream	
Raspberry & salty licorice ✂ ✂ 🌱	62
ice cream, liquorice sauce, raspberry & licorice fudge	

COFFEE / TEA

Coffee / Tea	34
Double espresso	34
Macchiato	34
Americano	36
Cortado	38
Cappuccino	44
Caffe latte	48
Chai latte	48
Ice latte	48
Hot chocolate with whipped cream	48

HOT DRINKS

Irish coffee whisky, cream	154
French coffee cognac, cream	154
Kaffe Karlsson baileys, cointreau, cream	154
Kaffegök vodka	154
Hot chocolate drink with whipped cream	154
Choose: rum, cointreau or minttu	

AVEC / SHOTS

LIQUEUR

Cognac monopol, V.S.O.P	28/cl
Cointreau	28/cl
Baileys	28/cl
Kahlúa	28/cl
Disaronno	28/cl
Österlen First Batch, Äppelsprit	38/cl
Grappa Sarpa di poli	38/cl
Äppelfrost from Sövde (dessert wine)	42/cl

WHISKY

High Coast Whisky, älv	38/cl
High Coast Whisky, berg	38/cl
High Coast Whisky, timmer	38/cl
Selected Malts 10 yo Oloroso finish	38/cl
Glenallachie Cask Strength 10 yo	38/cl
Glenallachie 12 yo	38/cl
Meikle Tòir, The chinquapin one 5 yo	38/cl

RUM

Rest & be thankful rum	38/cl
Plantation grande réserve	38/cl
English Harbour	38/cl

SHOTS

Fireball	60/3cl
Jägermeister	60/3cl
Fernet Branca	60/3cl
Minttu	60/3cl
Sour cola	60/3cl
Tequila	60/3cl
Hot shot	75

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