

To start with



SNACKS & APPETIZERS

Marcona almonds ✂️ 🥛 🌿	45
Olives nocellara ✂️ 🥛 🌿	45
Sour cream & onion flavored wontonstrips 🥛 🌿	45
Gränden's bread with homemade churned butter 🥛 🌿	55
Garlic bread 🥛 🌿 local cheese	59
White asparagus ✂️ 🥛 🌿 sauce maitaise, blood orange, almond	149
Cheese & charcuterie (for two) ✂️ olives, seed crackers, marmalade	149
Beef tartar ✂️ 🥛 pickled mustard seeds, pickles, tartar sauce, grana padano, pommes allumettes	139 big /275

APERITIFS

Cava Dom Potier Brut Nature, Spain	95
Negroni gin, campari, red vermouth	154
Gin & Tonic elderflower & lemon Kyflinge London dry, Åhus elderflower tonic	154
Sangria-jug red, white, rosé or cava	339



MOCKTAILS

Peach mocktail peach, lemon, mint, soda	85
Franka Nordic Spritz non-alcoholic aperol	85

✂️ = Gluten free 🥛 = Lactose free 🌿 = Vegetarian

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

Evening menu

POKÉ BOWLS

Chili-glazed slow cooked pork belly 🌱 195
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, sour cream & onion flavored wonton-strips, cilantro, sesame seeds

🍷 Wine recommendation:
Les Bretèches de Kefraya, Lebanon

Salmon sashimi with ponzu 🌱 195
rice, rawslaw, soybeans, pickled onion, seaweed, baby gem, wasabi cream cheese, sesame mayonnaise, cilantro, sesame seeds

🍷 Wine recommendation:
La Vue Riesling, Australia

Beef taco 🌱 🌿 195
rice, rawslaw, tajin-marinated soybeans, garlic-fried mushrooms, garlic yoghurt, green onions, crispy cheese, sesame seeds

🍺 Beer recommendation:
Elbogen, VETE 4,9%

Roasted cauliflower with salsa romesco 🌱 🌿 🍃 195
rice, red cabbage, soybeans, red onion, baby gem, green onions, almond, fried capers, cilantro, sesame seeds

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

MAIN COURSES

Panko-breaded cod 🌱 299
spinach, shallots, cucumber, trout roe, dill, pea shoots, tartar sauce, butter-tossed potatoes

🍷 Wine recommendation:
El Coto de Rioja 875m, Chardonnay, Spain

Chili-glazed pork ribs 🌱 🌿 289
garlic-roasted potatoes, local cheese, pointed cabbage, asparagus, endive, tarragon & jalapeño mayonnaise

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

Wallenbergare 🌱 🌿 249
mashed potatoes, green peas, browned butter, lingonberries

🍺 Beer recommendation:
Skånsk LAGER 5,2%

Risotto with asparagus 🌱 🌿 🍃 249
ramson pesto, grana padano, roasted almonds

🍷 Wine recommendation:
Santa Lucia, Sauvignon Blanc, Chile

CHILDREN'S MENU

Meatballs 🌱 🌿 95
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	
Crème brûlée ✂ 🥚 🌱	72
Rhubarb 🥚 🌱	72
cardamom crisps, vanilla sauce	
Lemon sorbet with limoncello 3 cl ✂ 🥚 🌱 (18 yr)	89
Affogato ✂ 🥚 🌱	55
espresso, vanilla ice cream + 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 / Chai latte	48
Ice latte	48
Matcha latte	55
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
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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