

To start with

SNACKS & MORE

Marcona almonds	☒ ☒ 🌱	45
Olives nocellara	☒ ☒ 🌱	45
Sour cream & onion flavored wontonstrips	☒ 🌱	45
Garlic bread local cheese	☒ 🌱	59
Cheese & charcuterie (for two)	☒	149
olives, seed crackers, marmalade		

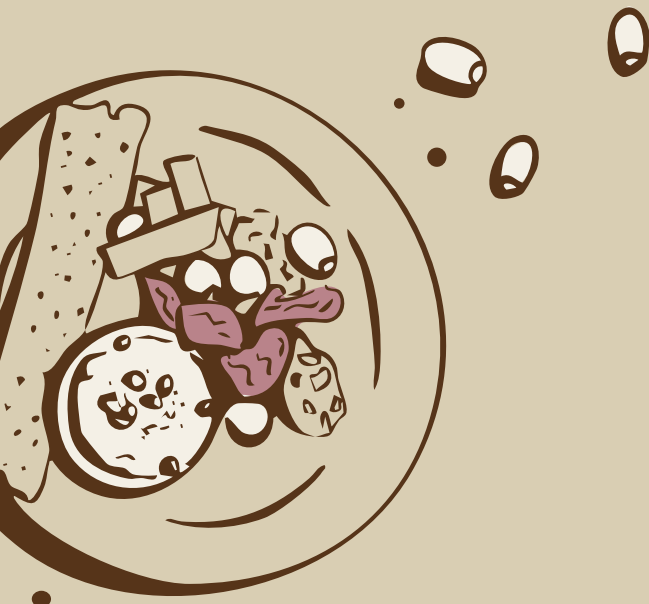


APERITIFS

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.

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


Sticky chuck ✂️ 🥛 149

rice, rawslaw, soybeans, red onion, crispy chili, cucumber, pepper, sesame mayonnaise, peanuts, cilantro, sesame seeds

 Wine recommendation:
Cono Sur, Pinot Noir, Chile


Shawarma chicken ✂️ 🥛 149

rice, red cabbage, soybeans, red onion, green leaves, garlic yoghurt, parsley, sumac, green onions, sesame seeds

 Wine recommendation:
Forte Ambrone, Sangiovese, Syrah, Italy

Pannoumi with asparagus ✂️ 🌿 149

rice, rawslaw, soybeans, red onion, green leaves, lemon mayonnaise, green onions, walnuts, sesame seeds

 Wine recommendation:
Vinecrafter, Chenin Blanc, South Africa

SANDWICHES

Shrimp sandwich 🥛 85

dark bread, lettuce, egg, cucumber, cream cheese with dill & lemon

Vegetarian sandwich 🌿 72


ask the staff about today's sandwich

MAIN COURSES


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

 Wine recommendation:
La Vue Riesling, Australia


Gnocchi with beef ragù 🥛 149
arugula, grana padano, tomato

 Wine recommendation:
Bolla, Ripasso Superiore, Italy

Vegetarian dumplings 🥛 🌿 149
coconut broth with red curry, green onions, lime, rice, cashew nuts, cilantro, sesame seeds

 Beer recommendation:
Sunny Disposition, APA 5,7%

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

 Wine recommendation:
Piccoli Poggi, Primitivo EKO, Italy

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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