

# To start with



## SNACKS & APPETIZERS

Marcona almonds	✂️ 🥛 🌿	48
Olives nocellara	✂️ 🥛 🌿	48
Sour cream & onion flavoured wontonstrips	🥛 🌿	45
Gränden's bread with whipped butter	🥛 🌿	55
Garlic bread	🥛 🌿	59
local cheese		
Canarian potatoes	✂️ 🥛 🌿	85
mojo rojo		
Gratinated chèvre	✂️ 🌿	98
strawberries, balsamico, basil, walnuts		
Bruschetta with shrimp salad	🥛	125
grana padano mayonnaise, chives		
 Buy a snaps 4 cl! Utö elderflower & lemon, Piraten Besk or Skåne akvavit		80
Scallop ceviche	✂️ 🥛	135
jalapeño & cucumber vinaigrette, lime, shallot, cress		
Cheese & charcuterie (for two)	✂️	169
olives, seed crackers, marmalade		



## APERITIFS

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

## MOCKTAILS

Raspberry sip	89
raspberry, lemon, soda	
Tropical mocktail	89
mango, pineapple, lime, chili, soda	
Franka Nordic Spritz	85
non-alcoholic aperol, soda	

✂️ = Gluten free 🥛 = Lactose free 🌿 = Vegetarian

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

# Evening menu

## POKÉ BOWLS

**Salmon sashimi with teriyaki** 🌱 🥚 195  
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, chili mayonnaise, deep fried rice paper, cilantro, sesame seeds

🍷 Wine recommendation:  
La Vue, Riesling, Australia

**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 flavoured wonton-strips, cilantro, sesame seeds

🍷 Wine recommendation:  
Coto de Caleruega, Tempranillo, Spain

**Lamb skewers with hummus** 🌱 🥚 195  
rice, red cabbage, soybeans, red onion, cucumber, green leaves, feta cheese, garlic mayonnaise, green onions, parsley, sumac, sesame seeds

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

**Sesame-roasted carrot with butter bean cream** 🌱 🥚 🌿 195  
rice, carrot & cabbage salad, soybeans, red onion, green leaves, ginger mayonnaise, cilantro, roasted pumpkin seeds

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

## MAIN COURSES

**Pluma** 🌱 🥚 295  
broccolini, potatoes, tomatoes, shallots, jalapeño & almond pesto, tarragon mayonnaise, chives

🍷 Wine recommendation:  
Cono Sur, Pinot Noir, Chile

**Seared char** 🌱 🥚 315  
honey-roasted cabbage, pimientos de padrón, pommes alouettes, brown butter soy hollandaise, jalapeño & almond vinaigrette

🍷 Wine recommendation:  
Great Expectations, Sauv blanc, South Africa

**Panko-breaded baked chèvre** 🌿 285  
broccolini, green peas, shallots, pea cream, tarragon mayonnaise, almonds, chives

🍷 Wine recommendation:  
Douglas Green, Chenin Blanc, South Africa

### Shrimp box

aioli, bread 🥚  
250g 175  
450g 295

🍷 Wine recommendation:  
Isla Negra, Sauvignon Blanc /Chardonnay, Chile

## CHILDREN'S MENU

**Meatballs** 🌱 🥚 🍷 95  
potatoes, creamy sauce, pressed cucumber, lingonberries

All dishes are available as children's portion.

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# Something sweet

## DESSERTS

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<b>Snickers bites</b> ✂ 🥚 🌱	32
cacao, coconut, peanuts, licorice	
<b>Chocolate truffle</b> ✂ 🥚 🌱	34
<b>Chocolate brownie</b> ✂ 🥚 🌱	58
caramel, almond, cream	
<b>Tiramisu balls with mascarpone cream</b> 🌱	65
<b>Crème brûlée</b> ✂ 🥚 🌱	72
<b>White chocolate panna cotta</b> ✂	74
strawberry & rhubarb compote, lemon curd, almond crumble, mint & lime sugar	

## ICE CREAM

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<b>Swedish fika</b> 🌱	74
vanilla ice cream with cardamom crumble	
<b>Salted caramel</b> 🌱	74
cookie dough crumble with triple chocolate	
<b>Lemon sorbet</b> ✂ 🥚 🌱	65
+ limoncello 3cl	115
<b>Affogato</b> ✂ 🌱	
espresso, vanilla ice cream	65
+ hazelnut liqueur 3cl	115

## COFFEE / TEA

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Coffee / Tea	35
Double espresso	35
Macchiato	35
Americano	38
Cortado	39
Cappuccino	46
Caffe latte / Chai latte	50
Ice latte	50
Hot chocolate with whipped cream	50

## HOT DRINKS

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

## AVEC / SHOTS

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### 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

### RUM

Rest & be thankful rum	38/cl
Planteray grande r�serve	38/cl
English Harbour	38/cl
Palma, A-Bay Spirit	42/cl
L�v-Oskars, A-Bay Spirit	42/cl

### SHOTS

Fireball	60/3cl
J�germeister	60/3cl
Fernet Branca	60/3cl
Minttu	60/3cl
Tequila	60/3cl
Hot shot	75



### BABY GUINNESS SHOT

kahl a & baileys

75

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