

# To start with

## SNACKS & MORE

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Marcona almonds	☞ ☑ 🌿	48
Olives nocellara	☞ ☑ 🌿	48
Sour cream & onion flavoured wontonstrips	☑ 🌿	45
Garlic bread local cheese	☑ 🌿	59
Cheese & charcuterie (for two)	☞ ☑	169
olives, seed crackers, marmalade		



## APERITIFS

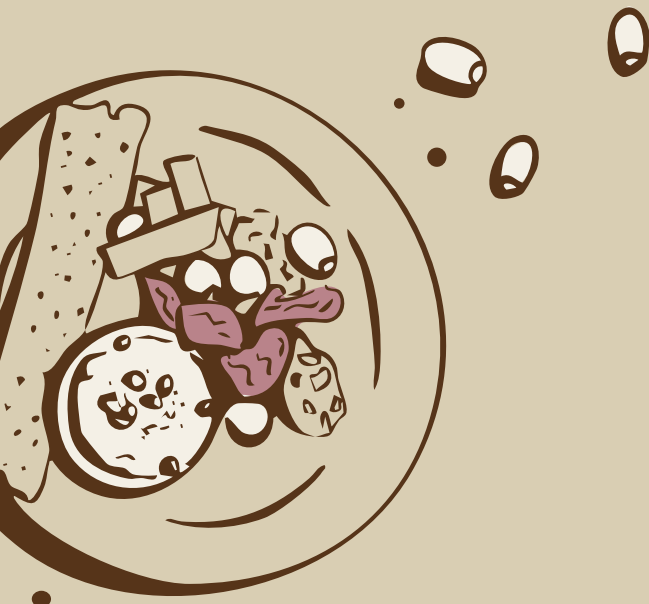
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Cava	95
Dom Potier Brut Nature, Spain	
Negroni	154
gin, campari, red vermouth	
Gin & Tonic raspberry/elderflower	154
Kyflinge pink gin, Åhus elderflower tonic, mint	
Sangria-jug	339
red, white, rosé or cava	

## MOCKTAILS

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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.


# 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:  
La Vue, Riesling, Australia

**Caesar** 149  
**Chicken & bacon or Shrimps** ✂  
rice, romaine lettuce, caesar dressing,  
tomato, grana padano, croutons, chives


 Wine recommendation:  
Santiago, Vinho Verde, Portugal

**Pannoumi kebab with hummus** ✂ 🌿 149  
rice, red cabbage, soybeans, red onion,  
cucumber, green leaves, feta cheese,  
garlic mayonnaise, green onions,  
parsley, sumac, sesame seeds

 Wine recommendation:  
Cono Sur, Pinot Noir, Chile

## SALAD

**Panzanella salad** ✂ 🌿 149  
tomato, crispy bread, red onion,  
cucumber, basil, olives, feta cheese  
+ swedish dry-cured ham 20

 Wine recommendation:  
Forte Ambrone, Sangiovese/Syrah, Italy


## 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:  
Isla Negra, Sauvignon Blanc/Chardonnay, Chile


**Tortelloni with quinoa & spinach** ✂ 🌿 149  
zucchini, shallots, lemon, chili,  
olive oil, arugula, grana padano,  
pumpkin tahini, roasted pumpkin seeds

 Wine recommendation:  
Volpi, Barbera, Italy

**Glazed pork belly with bread** ✂ 149  
carrot & cabbage salad with mango, chili  
mayonnaise, garlic mayonnaise, cilantro,  
sesame seeds, roasted potatoes


 Beer recommendation:  
Skånsk LAGER 5,2%

**Meatballs** ✂ ✂ 🍖 149  
potatoes, creamy sauce,  
pressed cucumber, lingonberries

 Wine recommendation:  
Montgras Reserva, Cabernet Sauvignon, Chile

## 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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