

Soup

Soup of the day

INCLUDED

Main courses

MINCED VEAL STEAK

with chanterelle sauce, potato purée, green beans, sugar snaps and lingonberries
(e, g, mp)

Kistler Sonoma Coast Pinot Noir 2021 USA - 325/1 300 SEK

INCLUDED

RAINBOW TROUT

with crayfish waldorf, langoustine velouté, potatoes and dill
(sh, mp, e, mustard, sulphites)

Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

INCLUDED

WILD MUSHROOMS

Danish rye bread, wild mushrooms, aged swedish cheese, seeds and roasted onions
(g, e, mustard, sulphites, mp)

Kistler Sonoma Coast Chardonnay 2023 FR - 325/1 300 SEK

INCLUDED

PONTUS PRAWN SANDWICH 2.0

with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots,
trout roe, egg and Pontus smoked mayonnaise (e, s, g, mp, mustard)

Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

+215 SEK

STEAK MINUTE

with tomatoes, lemon and herb butter, red wine sauce and French fries
(mp, sulphites)

La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

Occidental Freestone - Occidental Pinot Noir 2021 USA - 270/1 300 SEK

+195 SEK

BEEF CHUCK STEAK BURGER

with cheddar, smoked farmhouse bacon, caramelized onions,
tomatoes, truffle mayonnaise and herb fries (e, l, g, p)

La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

+195 SEK

VEAL SCHNITZEL

with haricots verts, Café de Paris butter and herb fries (e,g,mp)

Grüner Veltliner Gottschelle, Müller 2024 AUS - 110/435 SEK

Johannes Leitz Riesling Roseneck 2023 GER - 135/676 SEK

+195 SEK

TOAST SKAGEN

with Kalix bleak roe, lemon, dill, served on brioche (e,g,mp,s)

Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

+145/215 SEK

Snacks

Mixed nuts (N)

Crisps (MP)

Cookies and sweets

(G, L, E, M, A, N)

Naima vegan sweets (N)
ask your waiter

Desserts

CHOCOLATE TERRINE

with blueberry ice cream,
blueberry compote and almond
brittle (m, e, n)

+105 SEK

Churchill's LBV Port 2020
126:-

APPLE FRANGIPANE

with apples and marzipan served
with vanilla ice cream (g, e, mp, n,)

+105 SEK

Grand Tokaji Szamorodni
145:-

Lunch served from 11.00. Last order 19:00

Allergenes: E (Egg) G (Gluten) L (Lactose)

P (Pork) MP (Milk protein) A (Almond)

N (Nuts) S (Sesame) SH (Shellfish)

V (Vegan) Sulfit

Other allergies, please ask your waiter.

Please see your server for more information
regarding the meat's origin.

Wine included in your Platinum Membership

WHITE

Nespolino Trebbiano Chardonnay 2024 ITA
Kloster Eberbach Riesling 2023 GER

RED

Nespolino Sangiovese Merlot 2023 FR
Laurent Miquel Cabernet Syrah 2023 FR

ROSÉ

Petite Cuvée Madame 2023 FR

Wine and Champagne

CHAMPAGNE

	Platinum Member Price	Recommended Price
Billecart-Salmon Brut Réserve FRA N.V	135/875 SEK	1 450 SEK
Deutz Cuvée William 2009 FR ½ Bottle	1 200 SEK	1 900 SEK
Bollinger R.D. Extra Brut 2008 FR	3 000 SEK	5 000 SEK

WHITE

Fess Parker Chardonnay 2022 USA	100/400 SEK	850 SEK
Johannes Leitz Riesling Roseneck 2023 GER	135/626 SEK	1 600 SEK
Julien Brocard Chablis 1: cru 2022 FR	150/750 SEK	1 500 SEK
Chablis Grand Cru "Les Clos" - Alain Geoffroy 2022 FR	220/1100 SEK	2 800 SEK
Kistler Sonoma Coast Chardonnay 2023 USA	325/1500 SEK	3 000 SEK

RED

La Tour Clarendelle Bordeaux 2018 FR	75/300 SEK	950 SEK
Prunotto Barbaresco 2021 IT	190/550 SEK	1 100 SEK
Occidental Freestone - Occidental Pinot Noir 2021 USA	270/1300 SEK	2 600 SEK
M. Chapoutier Côte-Rôtie "La Mordorée" 2022 FRA	295/1740 SEK	4 500 SEK
Kistler Sonoma Coast Pinot Noir 2023 USA	325/1500 SEK	1 800 SEK
Gaja Barbaresco ITA 2021	425/3300 SEK	6 500 SEK