

Starters

|                                                                                                                                                                      |                                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|
| TOAST PELLE JANZON<br>with beef tenderloin, Kalix bleak roe, baked egg yolk,<br>red onion and chives (e, mp)<br><i>Deutz Brut Classic FR - 145/825 SEK</i>           | INCLUDED                       |
| BEETROOT TARTAR<br>with horseradish creme, beet crudité, silver onion, cress oil<br>and crispy onion (mp)<br><i>Soalheiro Granit Alvarinho 2024 POR - 79/395 SEK</i> | INCLUDED                       |
| TOAST SKAGEN<br>with Kalix bleak roe, lemon, dill and<br>grilled brioche (e, g, l, s, senap)<br><i>Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK</i>           | INCLUDED                       |
| KALIX BLEAK ROE<br><i>Served with smetana, red onion, chives, lemon and butter fried brioche</i>                                                                     | <del>595 SEK</del> * +195 SEK  |
| RESERVE CAVIAR (30 GRAMS)<br><i>Served with smetana, red onion, chives, lemon and butter fried brioche</i>                                                           | <del>1195 SEK</del> * +675 SEK |
| CAVIAR TASTING (2 P)<br>Oscietra caviar, Kalix bleak roe, trout roe<br><i>Served with smetana, red onion, chives, lemon and butter fried brioche</i>                 | <del>1695 SEK</del> * +995 SEK |

Main courses

|                                                                                                                                                                                                                                    |                                                  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|
| COD LOIN FLORENTINE<br>with pommes duchesse, shrimps, sauce Mornay, spinach and lemon<br>(e, mp, s, g)<br><i>Jean-Marc Boillot Puligny-Montrachet 2021 FR - 220/995 SEK</i>                                                        | INCLUDED                                         |
| SPICED SEARED REINDEER<br>with dried bluberries, Jerusalem artichoke, baked carrot and tuscan kale<br>(mp, sulphites)<br><i>M. Chapoutier - Saint-Joseph Le Clos 2021 FR - 338/1690 SEK</i>                                        | INCLUDED                                         |
| FUNGHI TORTELLINI<br>with porcini, truffle, mushroom ragú, sage and parmesan<br>(g, l, e, sulphites)<br><i>Prunotto Barbaresco 2021 ITA - 190/895 SEK</i>                                                                          | INCLUDED                                         |
| BEEF CHUCK STEAK BURGER<br>with cheddar, smoked farmhouse bacon, beef tomato,<br>caramelized onion, truffle mayonnaise and herb fries (e, l, g, p)<br><i>Kistler Sonoma Coast Pinot Noir 2021 USA - 325/1 300 SEK</i>              | <del>295 SEK</del> * +145 SEK                    |
| STEAK MINUTE<br>with tomatoes, lemon and herb butter, red wine sauce and French fries<br>(mp, sulphites)<br><i>M. Chapoutier - Saint-Joseph Le Clos 2021 FR - 338/1690 SEK</i>                                                     | <del>365 SEK</del> * +145 SEK                    |
| FRESHLY MADE STEAK TARTARE<br>with cognac, Dijon mustard, red onion, capers<br>and egg yolk, served with French fries and a garden salad (sulfit, mustard, e)<br><i>Freestone - Occidental Pinot Noir 2021 USA - 270/1 100 SEK</i> | <del>225 SEK/385 SEK</del> *<br>+95 SEK/+135 SEK |
| SALAD NICOISE<br>Seared tuna, egg, haricot verts, anchovies, olives and potatoes (e, sulphites)<br><i>Soalheiro Granit Alvarinho 2024 POR - 79/395 SEK</i>                                                                         | <del>275 SEK</del> * +165 SEK                    |

\*MARKET PRICE

Soup

Ask your waiter for todays soup

Snacks

|                                                                                |         |
|--------------------------------------------------------------------------------|---------|
| Olives "La Tour" Style                                                         |         |
| Crisps                                                                         |         |
| Mixed nuts                                                                     |         |
| French fries with aioli                                                        | 35 SEK  |
| Charcuterie Board                                                              | 105 SEK |
| Selection of charcuterie and cheese, olives,<br>cornichons, bread and tapenade |         |

Desserts

|                                                                                                                                                        |              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| LINGONBERRY CAKE<br>with almond, vanilla ice cream and salted caramel<br>sauce (mp, e,g)<br><i>Churchill's LBV Port 2020 126:-</i>                     | INCLUDED     |
| FLAMBÉED APPLES<br>with whipped cream cheese, crispy<br>Jerusalem artichoke and meringue<br>(e, mp, sulphites)<br><i>Grand Tokaji Szamorodni 145:-</i> | INCLUDED     |
| CHEESE<br>Selection of local farmhouse cheeses served with<br>bread, rosemary honey and marmelade<br>Welcome to ask you server (n, l, g)               | +45 SEK/BITE |
| PONTUS CHOCOLATE<br>PRALINES                                                                                                                           | +45 SEK/BITE |

Allergenes: E (Egg) G (Gluten) L (Lactose) MP  
(Milk protein) N (Nuts) V (Vegan)  
S (Seafood) P (pork) Sulfit, Mustard  
Other allergies & for more information regarding  
the meat's origin, please ask your waiter.

Lunch served from 11.00. Last order is 19.00

## *Drinks included*

### CHAMPAGNE

Billecart-Salmon Brut Réserve N.V FR  
First glass on the house - 100 SEK per glass

### WHITE WINE

Nespolino Trebbiano Chardonnay 2024 IT  
Kloster Eberbach Riesling 2023 GER

### ROSÈ WINE

Petite Cuvée Madame 2024 FR

### RED WINE

Nespolino Sangiovese Merlot 2024 IT  
Laurent Miquel Syrah Grenache 2024 FR

### BEER

GW:s Pillsner  
Melleruds Pilsner

### DRINKS

Just Booch Hard Kombucha  
Gin & Tonic  
Negroni  
Aperol Spritz

### NON-ALCOHOLIC BEVERAGE

GW:s Nyktra – Non Alcoholic Beer  
Fröyja – Different flavors  
Orange juice  
Kullamust Apple  
Sodas

### COFFEE / TEA

Brewed – Midnight Grown by Arvid Nordquist  
Espresso  
Cappuccino  
Latte  
Matcha

Cherry Fandango  
Georgia Peach  
Breakfast at Tiffany's  
(Our selected teas are available to purchase and enjoy at home)

## *Specially Selected Wines by glass*

### CHAMPAGNE

|                                      | Price      |
|--------------------------------------|------------|
| Billecart-Salmon Brut Réserve N.V FR | 100/875 :- |
| Deutz Brut Classic FR                | 145/825 :- |
| Deutz Brut Rosé FR                   | 175/995 :- |

### WHITE

|                                              |             |
|----------------------------------------------|-------------|
| Soalheiro Granit Alvarinho 2024 POR          | 79/395 :-   |
| Emilio Moro "Polvorete" Godello SP           | 79/395 :-   |
| Domaine Jean-Paul Ballard - Sancerre 2025 FR | 125/550 :-  |
| Johannes Leitz Riesling Roseneck 2023 GER    | 135/626 :-  |
| Julien Brocard Chablis 1: cru 2022 FR        | 150/750 :-  |
| Jean-Marc Boillot Puligny-Montrachet 2021 FR | 220/995 :-  |
| Kistler Sonoma Coast Chardonnay 2023 USA     | 325/1500 :- |

### RED

|                                                       |             |
|-------------------------------------------------------|-------------|
| La Tour Clarendelle Bordeaux 2018 FR                  | 75/300 :-   |
| Château Pique-Caillou Grand Vin De Graves 2020 FR     | 125/580 :-  |
| Camins de Mallorca - Manto Negro 2025 SP              | 170/795 :-  |
| Le Volte Dell' Ornellaia Sangiovese 2022 ITA          | 185/850 :-  |
| Prunotto Barbaresco 2021 ITA                          | 190/895 :-  |
| Occidental Freestone - Occidental Pinot Nior 2021 USA | 270/1300 :- |
| Kistler Sonoma Coast Pinot Noir 2023 USA              | 325/1500 :- |
| M. Chapoutier - Saint-Joseph Le Clos 2021 FR          | 338/1690 :- |
| Gaja Barbaresco 2021 IT                               | 650/3000 :- |