

MENY

SNACKS

Vitlöksbröd 55:- Nocellara oliver 55:- Marcona mandlar 50:- Mallorca nötmix 50:-

SURDEGSPIZZOR

AL FUNGHI

Svamp & tryffelcrème, marinerad portabello, ostronskivling, persilja, scarmorza, valnötter & balsamico
190:-

PROSCIUTTO COTTO

Kokt skinka, tomatsås, mozzarella, oliver, parmesan, kapris, sardeller, vitlök, citron & persilja
195:-

BLOMKÅL

Misocremé, mozzarella, västerbottenost, blomkål, pinjenötter & gräslök
175:-

PARMA

Tomatsås, mozzarella, prosciutto crudo, ruccola & hyvlat parmesan
195:-

MARGARITA

Tomatsås, mozzarella, basilika & parmesan
150:-

SALAMI

Tomatsås, mozzarella, citron, piquillo- paprika, färsk chili, vitlök, parmesan, persilja & salami ventricina
195:-

Tillval: burrata 50:-, prosciutto crudo 40:-, skinka 35:-, färsk chili 10:-, ruccola 10:-, glutenfri botten 30:-

MÅNADENS PIZZA - FRÅGA PERSONALEN!

CAESARSALLAD 195:-

Kyckling, bacon, romansallad, caesardressing, hyvlat parmesan & krutonger

LÅNGKOK 225:-

Mustigt långkok på högrev serverad med crème fraîche och surdegsbröd

CHARKBRICKA 195:-

Prosciutto crudo, salami ventura, salami napoli, bressola, oliver, manchego, tomatpenade och surdegsbröd

CARPACCIO 195:-

Ryggbiff, parmesan, rostade solrosfrön, ruccola, cocktailtomater, balsamico, sylrig rödlök och surdegsbröd

FILETES DE ANCHOA 135:-

Sardellfiléer i olivolja med surdegsbröd

OSTBRICKA 155:-

3 sorters ost, marmelad, frukt och kex

BOQUERONES 135:-

Marinerad ansjovisfiléer, serverade med oliver, cornichons & surdegsbröd

Sötsugen ...?

Sorbet 65:- Tiramisu 95:- Glass med frukt & bär 75:- Tryffel 45:-/st

frågor om ursprung av kött och eventuella allergier — vänligen kontakta vår personal för råd.

DRYCK

BUBBEL

JAUME SERRA CAVA ORGANIC
spanien - druva: macabeo
gl 95:-/fl 525:-

BORGIO DEL CILIEGI PROSECCO EXTRA
DRY
italien - druva: glera
gl 105:-/fl 560:-

GEORG BREUER RIESLING BRUT
tyskland - druva: riesling
fl 820:-

CHAMPAGNE

DIEBOLT- VALLOIS BLANC DE BLANCS
EXTRA BRUT NV
frankrike - druva: chardonnay
fl 1290:-

ROSÉ VIN

SAN SIMON NATURE TEMPRANILLO ROSÉ
spanien - druva: tempranillo
gl 95:-/fl 430:-

PLANETA ROSÉ
italien, sicilien - druva: nero d'Avola 50%, syrah 50%
gl 115:-/fl 515:-

VITT VIN

MEDITERRANICO GRILLO 2023
sicilien italien - druva: grillo
gl 95:-/fl 435:-

MUROS ANTIGO LOUREIRO
portugal - druva: loureiro 100%
gl 115:-/fl 520:-

ROBERT MONDAVI CHARDONNAY 2022
USA - druva: viognier 4%, chardonnay 96%
gl 135:-/fl 560:-

GEORGE BREUER SAUVAGE RIESLING
tyskland - druva: reisling
gl 135:-/ fl 560:-

ASOREI ALBARINO 2024
spanien - druva: albariño 100%
gl 140:-/fl 630:-

KIM CRAWFORD SAUVIGNON BLANC
nya zeeland - druva: sauvignon blanc
gl 140:- / fl 630:-

INAMA CORBONARE SOUAVE
CLASSICO 2022
italien - druva: garganega
fl 890:-

DOMAINE WEINBACK RIESLING 2023
frankrike, alsace — druva: riesling
fl 950:-

EL SÓTANO

beer - bubbles - wine

DRYCK

RÖTT VIN

MEDITERRANICO NERO D'AVOLA '23
italien, sicilien - druva: nero d'Avola 100%
gl 95:-/fl 430:-

IL FALCHETTO BARBERA DÁSTI PAIN
SCORRONE
italien - druva: barbera
gl 120:-/fl 540:-

LAROCHE PINOT NOIR RESERVE
frankrike - druva: pinot noir 100%
gl 115:-/fl 520:-

SASSEO PRIMITIVO 2022
italien - druva: primitivo
gl 130:-/fl 585:-

ZAMÓ ROSSO
italien - druva: cabernet sauvignon, merlot
gl 135:-/fl 580:-

BORGOGNO LANGE ROSSO
italien - druva: barbera, dolcetto, freisa, merlot
fl 520:-

FINCA EL PUIG
spanien, priorat - druva: garnatxa, carinyena,
syrah
fl 760:-

RUFFINO MODUS IGT TOSCANA
spanien - druva: sangiovese, cabernet
sauvignon, merlot
fl 1190:-

MASTROJANNI BRUNELLO DI
MONTALCINO
italien - druva: sangiovese grosso
fl 1350:-

VIETTI BAROLO CASTIGLIONE
italien - druva: nebbiolo
fl 1400:-

FATÖL

BRYGGMÄSTARENS PILSNER 0,4L	75:-
PERONI 0,2L	43:-
PERONI 0,4L	79:-
BRON IPA 0,4L	78:-
KÄLLARÖL 0,4L	79:-
BRON HAZY IPA 0,4l	79:-

FLASKÖL

JEVER	69:-
BREWDOG PUNK IPA	77:-
KÖNIG LUDWIG WEISSBIER	89:-
GLUTENFRI ÖL	69:-

CIDER

CIDER - fråga personalen	69:-
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SANGRIA

GLAS RÖTT/CAVA	165:-
KARAFF 1,0 L RÖTT/CAVA	485:-

ALKOHOLFRI DRYCK

BRYGGMÄSTARENS ALKOHOLFRI ÖL	52:-
BRON IPA ALKOHOLFRI ÖL	62:-
SPARKLING ALKOHOLFRI	95:-
ALKOHOLFRI CIDER	55:-
MINERALVATTEN	35:-
COCA-COLA/COCA-COLA ZERO,	
FANTA /SPRITE ZERO	40:-
KAFFEROSTERIETS FILTERKAFFE	40:-
TE	40:-

DRYCK

GIN & TONIC 155:-

HERNÖ
citron - tonic

MONKEY 47
lime - tonic

MÖLLANS PINK GIN
hallon - blåbär - flädertonic

PARMA VIOLET
blåbär - grape - tonic

MALFY CON ARANCIA
blodapelsin - grape - grape tonic

ELEPHANT GIN
röda äpplen - mynta - tonic

MARTIN MILLERS SUMMERFUL GIN
gröna äpplen - mynta - tonic

GOTLANDS GINFABRIK PINK GIN
hallon - flädertonic

ROKU
ingefära - peppar — tonic

G VINE FLORAISON
vindruvor - mediteranian tonic

NO 3 LONDON DRY GIN
apelsinskal - timutpeppar - grape tonic

TAREQ TAYLORS GIN
enbär- grape - mediterranean tonic

JUNE WILD PEACH
mynta - hallon- fläder tonic

MALMÖ GIN
grape - enbär - mediterranean tonic

OFF MENU GIN
personalen väljer en gin som ej finns
med på listan - kanske du hittar din
nästa favorit?

5 cl - 165:-

SPRITZ MENY 145:-

APEROL SPRITZ

HUGO SPRITZ

PEACH SPRITZ

LIMONCELLO SPRITZ

CAMPARI SPRITZ

SOMMAR SPRITZ

KAFFEDRINKAR 145:-

IRISH COFFEE

KAFFE BAILEYS

KAFFE KARLSSON

HOT SHOT 85:-
galliano - bryggkaffe - vispad grädde

AVEC

AMARO AVERNA 24:-/CL

APRIKOS BRANDY 20:-/CL

GRÖNSTEDTS XO 25:-/CL

POLI GRAPPA SARPA 30:-/CL

POLI GRAPPA BASSANO 28:-/CL

LIMONCELLO 22:-/CL

SHERRY - FRÅGA PERSONALEN

LISTAN ÄR ENDAST ETT LITET URVAL -
FLER FINNS PÅ HYLLAN

EL SÓTANO

beer - bubbles - wine

MENU

SNACKS

Garlic bread 55:- Nocellara olives 55:- Marcona almonds 50:- Mallorca nut mix 50:-

SOURDOUGH PIZZA

AL FUNGHI

Mushroom & truffle crème, marinated portabello, oyster mushroom, parsley, scamorza cheese, walnuts and balsamico
190:-

PROSCIUTTO COTTO

Ham, tomato sauce, mozzarella, olives, caper, sardines, parmesan, garlic, lemon & parsley
195:-

CAULIFLOWER

Misocremé, 'västerbotten' cheese, mozzarella cauliflower, pine nuts & chive
175:-

PARMA

Tomato sauce, mozzarella, prosciutto crudo, rocket & parmesan
195:-

MARGARITA

Tomato sauce, mozzarella, basil & parmesan
150:-

SALAMI

Tomato sauce, mozzarella, lemon, piquillo peppers, fresh chili, parmesan, parsley, garlic & salami ventricina
195:-

Extras: burrata 50:-, prosciutto crudo 40:-, ham 35:-, fresh chili 10:-, rocket 10:-, glutenfree 30:-

PIZZA OF THE MONTH - ASK OUR STAFF!

CAESAR SALAD 195:-

Chicken, bacon, romaine lettuce, ceasar dressing, parmesan & crouton

CASSAROLE 225:-

Tasty beef cassarole cooked for hours with crème fraîche and sourdough bread

CHARK PLATTER 195:-

Prosciutto crudo, salami ventura, salami napoli, bressola, olives, manchego tomato tapenade & sourdough bread

CARPACCIO 195:-

Carpaccio of beef, parmesan, roasted sunflower seeds, arugula, balsamico, cocktail tomatoes, pickled red onion & sourdough bread

FILETES DE ANCHOA 135:-

Spanish sardine fillet in olive oil served with sourdough bread

CHEESE PLATTER 155:-

3 varieties of cheese with marmalade & crackers

BOQUERONES 135:-

Marinated anchovies served with olives, cornichons & sourdough bread

Something sweet perhaps ..

Sorbet 65:- Tiramisu 95:- Ice cream with fruit and berries 75:- Truffle 45:-/pc

Please contact our staff for advice if you have any allergies or questions of origin of meat

DRINKS

SPARKLY

JAUME SERRA CAVA ORGANIC
spain - grape: macabeo
gl 95:-/bottle 525:-

BORGIO DEL CILIEGI PROSECCO
EXTRA DRY
italy - grape: glera
gl 105:-/bottle 560:-

GEORG BREUER RIESLING BRUT
germany - grape: riesling
bottle 820:-

CHAMPAGNE

DIEBOLT- VALLOIS BLANC
DE BLANCS EXTRA BRUT NV
france - grape: chardonnay
bottle 1290:-

ROSÉ

SAN SIMON NATURE TEMPRANILLO
ROSÉ
spain - grape: tempranillo
gl 95:-/bottle 430:-

PLANETA ROSÉ
italy, sicilien - grape: nero d'Avola 50%, syrah 50%
gl 115:-/bottle 515:-

WHITE WINE

MEDITERRANICO GRILLO 2023
italy sicily - grape: grillo
gl 95:-/bottle 435:-

MUROS ANTIGO LOUREIRO
portugal - grape: loureiro 100%
gl 115:-/bottle 520:-

ROBERT MONDAVI CHARDONNAY 2022
USA - grape: viognier 4%, chardonnay 96%
gl 135:-/bottle 560:-

GEORG BREUER SAUVAGE RIESLING
germany - grape: riesling
gl 135:-/bottle 560:-

ASOREI ALBARINO 2024
spain - grape: albariño 100%

KIM CRAWFORD SAUVIGNON BLANC
new zealand - grape: sauvignon blanc
gl 140:- / bottle 630:-

INAMA CARBONARE SOAVE CLASSICO 2022
italy - grape: garganega
bottle 890:-

DOMAINE WEINBACK RIESLING 2023
france, alsace — grape: riesling
bottle 950:-

EL SÓTANO

beer - bubbles - wine

DRINKS

RED WINE

MEDITERRANICO NERO D'AVOLA '23
italy, sicily - grape: nero d'Avola 100%
gl 95:-/bottle 430:-

IL FALCHETTO BARBERA D'ASTI PAIN
SCORRON
italy - grape: barbera
gl 120:-/bottle 540:-

LAROCHE PINOT NOIR RESERVE
france - grape: pinot noir 100%
gl 115:-/bottle 520:-

SASSEO PRIMITIVO 2022
italy - grape: primitivo
gl 130:-/bottle 585:-

ZAMÓ ROSSO
italy - grape: cabernet sauvignon, merlot
gl 135:-/bottle 580:-

BORGOGNO LANGE ROSSO
italy - grape: barbera, dolcetto, freisa, merlot
fl 520:-

FINCA EL PUIG
spain, priorat - grape: garnatxa, carinyena, syrah
bottle 760:-

RUFFINO MODUS IGT TOSCANA
spain - grape: sangiovese, cabernet sauvignon,
merlot
bottle 1190:-

MASTROJANNI BRUNELLO DI
MONTALCINO
italy - grape: sangiovese grosso
bottle 1350:-

VIETTI BAROLO CASTIGLIONE
italy - grape: nebbiolo
bottle 1400:-

DRAFT BEER

BRYGGMÄSTARENS PILSNER 0,4L	75:-
PERONI 0,2L	43:-
PERONI 0,4L	79:-
BRON IPA 0,4L	78:-
KÄLLARÖL 0,4L	79:-
BRON HAZY IPA 0,4L	79:-

BOTTLE BEER

JEVER	69:-
BREWDOG PUNK IPA	77:-
KÖNIG LUDWIG WIESSBIER	89:-
GLUTENFREE	69:-

CIDER

CIDER (ask staff for flavour)	69:-
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SANGRIA

GLAS RED/CAVA	165:-
KARAFF 1,0 L RED/CAVA	485:-

NON - ALCOHOLIC

BRYGGMÄSTARENS BEER	52:-
BRON IPA BEER	62:-
SPARKLING NON ALCOHOLIC	95:-
CIDER	55:-
MINERAL WATER	35:-
COCA-COLA/COCA-COLA ZERO,	
FANTA/SPRITE ZERO	40:-
FILTER COFFEE	40:-
THE	40:-

DRINKS

GIN & TONIC 155:-

HERNÖ
lemon – tonic

MONKEY 47
lime – tonic

MÖLLANS PINK GIN
raspberry - blueberry - elderflower tonic

PARMA VIOLET
blueberries - grape - tonic

MALFY CON ARANCIA
blood orange - grape - grape tonic

ELEPHANT GIN
red apples - mint - tonic

MARTIN MILLERS SUMMERFUL GIN
green apples - mint - tonic

GOTLANDS GINFABRIK PINK GIN
raspberry - elderflower tonic

ROKU
ginger - pepper – tonic

G VINE FLORAISON
grapes - mediterranean tonic

NO 3 LONDON DRY GIN
orange peel - thyme pepper - grape tonic

TAREQ TAYLORS GIN
juniper - grape - mediterranean tonic

JUNE WILD PEACH
mint - raspberry - elderflower tonic

MALMÖ GIN
grape - juniper - mediterranean tonic

OFF MENU GIN
staff picks a visiting gin that is not on above
list - maybe it will be your next favourite?

5 cl - 165:-

SPRITZ MENU 145:-

APEROL SPRITZ

HUGO SPRITZ

PEACH SPRITZ

LIMONCELLO SPRITZ

CAMPARI SPRITZ

SUMMER SPRITZ

COFFEE DRINKS 145:-

IRISH COFFEE

COFFEE BAILEYS

COFFEE KARLSSON

HOT SHOT 85:-
galliano - coffee - whipped cream

AVEC

AMARO AVERNA 24:-/CL

APRICOT BRANDY 20:-/CL

GRÖNSTEDTS XO 25:-/CL

POLI GRAPPA BAASSANO 28:-/CL

POLI GRAPPA SARPA 30:-/CL

LIMONCELLO 22:-/CL

SHERRY - ASK THE STAFF

ABOVE IS ONLY A SMALL SELECTION OF AVEC -
MORE IS TO BE FOUND ON THE SHELF

EL SÓTANO

beer - bubbles - wine

AFTER WORK MENY

MÅNDAG – FREDAG
FRAM TILL 18:00

RÖTT, VITT, ROSÉ & CAVA
75:-

BRYGGMÄSTARENS PILSNER
KÄLLARÖL & BRON IPA
65:-

ALKOHOLFRITT:

BRYGGMÄSTAREN 40:-
BRON IPA 45:-
ALKOHOLFRI CIDER 40:-

MAT & SNACKS

MARGARITA PIZZA 120:-
MARGARITA MED SKINKA 150:-
CHARKBRICKA 195:-
VITLÖKSBRÖD 55:-
NOCELLARA OLIVER 55:-
MALLORCA NÖTMIX 50:-
MARAONA MANDLAR 50:-