

COCKTAILS

START ME UP

SPICY MELON MARGARITA	185 kr
Tequila, lime, honeydew melon, passion fruit, served with a spicy Tajin rim	
SYRLIG FLÄDER TWIST	185 kr
Vodka, lemon, elderflower and pineapple	
AMARETTO SOUR / WHISKEY SOUR	185 kr
Amaretto, lemon, syrup, egg white / Whiskey, lemon, syrup, egg white	
SARTI SPRITZ	165 kr
Sparkling wine, Sarti, soda	
SUNNY PASSIONFRUIT	185 kr
Vodka, Passoa, lemon, orange, peach	
MAI TAI	185 kr
White Rum, Dark Rum, Cointreau, lime, syrup, orgeat syrup, orange	

APEROL SPRITZ	165 kr
Sparkling wine, Aperol, soda	
GIN TONIC	185kr
Gin, Royal Bliss Signature Tonic, lemon	
MELON MARTINI	185kr
Vodka, Midori, Cointreau	
PINA COLADA SPRITZ	165 kr
Refreshing pineapple and coconut	
MOJITO SPRITZ	165 kr
Spicy mint and lime	
RHUBARB DREAM	185kr
Rhubarb Koskenkorva, fresh and fruity with strawberry and berry flavors, sparkling wine	

STARTERS

SWEDISH TOAST SKAGEN	1/2 195 kr
Skagen shrimp mixture, butter-fried bread, red onion, chives, topped with lÖjrom (swedish roe)	
Wine tip: Domaine Louis Moreau Chablis	
SCALLOP	185 kr
Cured carrot and onilon, dill gremolata, sourgough croutons and rainbow trout roe	
Drink suggestions: Saint-Marceaux Champagne	
SMOKED SHRIMP	Half portion 185 kr
aioli, lemon and sourdough bread Full portion 285 kr	
Wine tip: Chavin rosé	
STEAK TARTAR	235 kr
Seared beef tenderloin, cured egg yolk, fried, horseradish, pickled Jerusalem artichoke, capers, and Dijonnaise	
Wine tip: Edna Valley Vineyard Pinot Noir	
BROCCOLI	165 kr
Charred broccoli, yellow pea purée, caper dressing, and roasted hazelnuts	
Wine tip: Boschendal Chardonnay	

SHAREABLE BITES

TASTY TREATS

SMOKED SHRIMP	Full portion 285 kr
sourdough bread, lemon & aioli Half portion 185 kr	
ARCHIPELAGO PLATTER	425 kr
skagen shrimp mixture, mustard herring, Rökeriet's pickled herring, smoked matjes herring, smoked shrimp, najad salmon, smoked mackerel, crisp bread, smetana, aioli, red onion, chives och Swedish Priest's cheese	
CHARCUTERIE BOARD	245 kr
smoked duck breast, smoked pork tenderloin, smoked venison, sobrasa, freshly stirred gooseberries och sourdough bread	

BEER & CIDER & SNAPS

DRAFT BEER	
Bryggmästarens Bästa Pilsner 40cl	89:-
Zlatopramen 40cl	95:-
Bron IPA 40cl	95:-
Hoegaarden 50cl	105:-
BOTTLED BEER	
Bryggmästarens Bästa Pilsner 50cl	98:-
Bryggmästarens Bästa mellanöl 33cl	87:-
Peroni 33cl	87:-
San Miguel 33cl, gluten - free	87:-
Corona 33 cl	87:-
Fjäderholmarnas Bryggeri 33cl Lager	98:-
Fjäderholmarnas Bryggeri 33cl Hazy IPA	98:-
CIDER	
Pear 33 cl	89:-
Passionfruit 33cl	89:-
Wild berries 33cl	89:-
SNAPS	
O.P. Anderson Aquavit, O.P. Anderson Petronella	30kr/cl
O.P. Anderson Klar, Hallands fläder, Skåne Aquavit,	30kr/cl
Bäska Droppar, Aalborg Jubileum	30kr/cl

NON - ALCOHOLIC AND SODA

NON ALCOHOLIC BEER	
Warsteiner, light lager, 0,0% 33cl	65:-
Bron IPA 33cl	65:-
SPARKLING ALTERNATIVES	
Non - Alcoholic Cider, Strawberry & Lime	65:-
Non - Alcoholic Sparkling Wine	95:-
SOFT DRINKS & JUICE & LEMONADE	
Cola, Cola Zero, Fanta, Sprite (33cl)	45:-
Mineral water, bottle 75cl	45:-
Äppeljuice	45:-
Apelsinjuice	45:-
Lemonade - Lemon & Ginger (org), Lemon & Mango,	69:-
Pinkgrapefruit	
Smakis 25cl, päron, äpple	25:-

SIDES

FRIES & AIOLI	69 kr
MARINATED OLIVES	75 kr
SIDE SALAD - romaine lettuce, spinach, marinated tomatoes, red onion, vinaigrette	55 kr

MAIN COURSE

PAN - FRIED HERRING 255 kr

potato puree, browned butter, lingonberries and lemon

[Beer tip: Fjäderholmarnas Bryggeri, Pilsner](#)

SWEDISH MEATBALLS 265 kr

potato puree, gravy, lingonberries and pickled cucumber

[Wine tip: Mario Primo Chianti](#)

COD LOIN 425 kr

Soubise sauce, dill - tossed potatoes, black salsify, and rainbow trout roe

[Wine tip: Domaine Louis Moreau Chablis](#)

HOT SMOKED SALMON 295 kr

dill potatoes, chive mayonnaise, blackend broccoli and deep - fried capers

[Wine tip: Solitär Riesling](#)

CURED SALMON 295 kr

creamy dill potatoes, radish crudités, fennel and frisée salad

[Wine tip: M de Minuty](#)

TENDERLOIN 465 kr

baked tomatoes, roasted bell pepper, béarnaise sause and french fries

[Wine tip: Torre Del Falasco Valpolicella Ripasso](#)

IBERICO ABANICO 385 kr

mustard and terragon velouté, french fries, asparagus broccoli and cauliflower purée

[Wine tip: Edna Valley Vineyard Pinot Noir](#)

RÖKERIET'S MOULES FRITES 305 kr

white wine steamed mussels with grilled butter, sourdough bread, aioli, and french fries

[Wine tip: Domaine Louis Moreau Chablis](#)

RÖKERIET'S VEGETARIAN CABBAGE ROLLS 255 kr



mushrooms, potato cake, cauliflower pureé, black currants, and mushroom gravy

[Wine tip: Bousquet Organic Malbec](#)

ARCHIPELAGO SALAD 285 kr

romaine lettuce, spinach, handpeeled shrimp, cured salmon, Nobis dressing, marinated tomatoes, and fennel

[Wine tip: Isla Negra West Bay](#)

KIDS' MENU

MEATBALLS	135 kr	PANCAKES	95 kr
potato puree, gravy, pickled, cucumber, lingonberries		jam and whipped cream	

BEVERAGE

RED RIBBONS, KIDS' DRINK	85 kr	SMAKIS	25 kr
a sweet non-alcoholic drink with red berries and a hint of candy flavor		Pear, Apple	

BUBBLES & CHAMPAGNE

Jaume Serra Cava Brut I Spain	140 / 650
Champagne de Saint Marceaux Brut I France	195 / 1095
Moët & Chandon Impérial Champagne I France	1350
Philipponat Rosé Brut I France	1650
Philipponat Blanc de Noir Extra Brut 2018 I France	2200
Philipponat Cuvée 1522 Grand Cru Extra Brut I France	2900

WHITE WINE

Isla Negra West Bay Sauvignon Blanc Chardonnay I Chile	140 / 650
Paul Buisse Muscadet Sèvre et Maine I France	145 / 675
Solitär Riesling Trocken I Germany	160 / 750
Merus Tiefenbrunner Pinot Grigio DOC I Italy	180 / 850
Boschendal Chardonnay I Sydafrika	180 / 850
Domaine Louis Moreau Chablis I France	195 / 925
Giesen Estate Sauvignon Blanc Marlborough I Nya Zeeland	795
Sancerre Blanc I France	995
Domaine Louis Moreau Chablis 1er cru I France	1200
Meursault Village, Chardonnay I France	1800
L'oratoire des papes Châteauneuf-du-Pape I France	1650

ROSÉ WINE

Chavin Rosé Méditerranée I France	145 / 675
LYV rosé I France	155 / 725
M de Minuty I France	165 / 785
M de Minuty Magnum 1,5 L I France	1495
Sancerre Rosé I France	995

RED WINE

Côtes du Rhône Gentilhomme I France	145 / 675
Mario Primo Chianti I Italy	160 / 750
Bousquet Organic Malbec I Argentina	165 / 775
Torre Del Falasco Valpolicella Ripasso Superiore DOC I Italy	185 / 875
Edna Valley Vineyard Pinot Noir I USA	195 / 925
Hahn Cabernet Sauvignon	900
Tahbilk Shiraz I Australien	875
LÀME Châteauneuf du Pape Rouge EKO	1200
Casa E. di Mirafiore Barolo Classico DOC I Italy	1800
Louis M Martini Napa Valley Cabernet Sauvignon I USA	1500
Orin Swift Papillon I USA	2400
Pernand-Vergelesses Clos de Bully rouge I France	1400

DESSERT

CREME BRÛLÉE 135 kr

browned butter and coffee roasted hazelnuts

ICE CREAM 135 kr

vanilla ice cream, cookie crumbs, blueberry meringue, and marinated strawberries

CHOCOLATE MOUSSE 125 kr



almond cake and whipped panna cotta

RÖKERIET'S CHEESECAKE 135 kr

traditional Swedish cheesecake served with Amaretto whipped cream and preserved berries

CHOCOLATE TRUFFLE 65 kr

flavored with rosemary and browned butter



SEAFOOD

(We do not serve seafood on Sundays and Mondays)

HALF SEAFOOD PLATTER

1/2 lobster, 3 langoustines,
100g fresh shrimps, 100g smoked shrimps,
100 g wine-cooked blue mussels.

950 kr

FULL SEAFOOD PLATTER

1/1 lobster, 5 langoustines,
150 g fresh shrimps, 150 g smoked shrimps,
200 g wine-cooked blue mussels, 1/1 crab ,
4 oysters

1995 kr

Our platters are served with toasted bread, aioli, Rhode Island sauce,
chive mayonnaise, pickles, and lemon.

OYSTERS

Huître de Céline

45 kr / pc

served with shallot vinaigrette,
Tabasco, and lemon.

45 kr / 225 kr / 445 kr

1 pc / 6 psc / 12 psc

Oysters are a live food product and are
consumed at your own risk

For allergies, please ask the staff