

COCKTAILS

START ME UP

STRAWBERRY MARGARITA tequila, cointreau, lime, fresh strawberry pureé, sugar & salt rim	185	APEROL SPRITZ sparkling wine, Aperol, soda	175
SUNNY SUNSHINE vodka, elderflower, lemon, pineapple and fresh mint	185	LEMON SPRITZ Fresh citrus	175
AMARETTO SOUR / WHISKEY SOUR amaretto, lemon, sugar, egg white / whiskey, lemon, sugar, egg white	185	MOJITO SPRITZ Spicy mint and lime	175
MOSCOW MULE vodka, ginger beer, lime, sugar	185	GIN TONIC / HJOTRON GIN & TONIC gin, royal bliss signature tonic, lemon / gin, cloudberry tonic, lemon	185
SOUTHSIDE TWIST gin lemon, aperol, thai basil, lemon, sugar, egg white	185	BRAMBLE Gin, Blackberry liqueur, lime, sugar	185
PINK GRAPEFRUIT fjäre grapefruit gin, passoa, pink grapefruit & litchi syrup, lemon, sugar, egg white	185	SUMMER DREAM strawberry koskenkorva, vodka, red ribbons, sprite, lime, strawberries, mint	185

STARTERS

SWEDISH TOAST SKAGEN skagen shrimp mixture, butter-fried bread, red onion, chives, topped with "löjrom" vendice roe	1/2 205 1/1 325
<u>Wine tip: Domaine Louis Moreau Chablis</u>	
COD LOIN CRUDO thinly sliced cod loin, pickled cucumber, smoked tomato and capers	175
<u>Drink suggestions: MMM Sauvignon Blanc</u>	
SMOKED SHRIMP aioli, lemon and sourdough bread	Half portion 185 Full portion 295
<u>Wine tip: Chavin rosé</u>	
STEAK TARTAR "Pelle Janzon" seared beef tenderloin, butter - fried bread, red onion, chives, vendice roe and baked egg yolk	235
<u>Wine tip: Edna Valley Vineyard Pinot Noir</u>	
ASPARAGUS  poached white asparagus, green asparagus, cured onion, fried panko and hollandaise sauce	185
<u>Wine tip: Hahn Chardonnay</u>	

SHAREABLE BITES

TASTY TREATS

SMOKED SHRIMP sourdough bread, lemon & aioli	Half portion 185 Full portion 295
ARCHIPELAGO PLATTER skagen shrimp mixture, mustard herring, Rökeriet's pickled herring, smoked shrimp, najad salmon, smoked mackerel, hard bread, smetana, aioli, red onion, chives och Swedish Priest's cheese	445
FRIES & AIOLI	69

BEER & CIDER & SNAPS

DRAFT BEER Bryggmästarens Bästa Pilsner 40cl Zlatopramen 40cl Bron IPA 40cl Hoegaarden 50cl	94 99 99 109
BOTTLED BEER Bryggmästarens Bästa Pilsner 50cl Bryggmästarens Bästa mellanöl 33cl Peroni 33cl San Miguel 33cl, gluten - free Corona 33 cl Fjäderholmarnas Bryggeri 33cl Lager Fjäderholmarnas Bryggeri 33cl Hazy IPA	105 89 89 89 89 98 98
CIDER Pear 33 cl Passionfruit 33cl Strongbow 33 cl	89 89 89
Hartwall Original Longdrink - Lonkero 5,5% Grapefruit & lemon Pineapple Raspberry	125

NON - ALCOHOLIC AND SODA

SNAPS 5 cl O.P. Anderson Aquavit, O.P. Anderson Petronella, Hallands fläder, Skåne Aquavit, Bäska Droppar, Aalborg Jubileum	160 160 160
NON ALCOHOLIC BEER Bryggmästarens, light lager, 0,5% 33cl Bron IPA 33cl	65 65
SPARKLING ALTERNATIVES Non - Alcoholic Cider, Strawberry & Lime Non - Alcoholic Sparkling Wine	65 95
SOFT DRINKS & JUICE & LEMONADE Cola, Cola Zero, Fanta, Sprite (33cl) Mineral water, bottle 75cl Äppeljuice Apelsinjuice Lemonade - Lemon & Ginger (org), Lemon & Mango, Lemon & Agave, Pinkgrapefruit Smakis 25cl, päron, äpple	49 49 45 45 75 30

SIDES

FRIES & AIOLI	69 kr
SIDE SALAD - romaine lettuce, spinach, marinated tomatoes, red onion, vinaigrette	55 kr
MARINATED OLIVES	75 kr
MIXED NUTS	65 kr

Do you have an allergy? Ask the staff for more information about the menu
Please ask our staff about the origin of our meat.

MAIN COURSE

PAN - FRIED HERRING 255 kr

potato purée, browned butter, lingonberries and lemon

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

SWEDISH MEATBALLS 265 kr

potato purée, gravy, lingonberries and pickled cucumber

[Wine tip: Mario Primo Chianti](#)

COD LOIN 425 kr

Soubise sauce, dill - tossed potatoes, scorzonera, 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](#)

SIRLOIN STEAK 465 kr

French fries, red wine jus, French tomato salad and béarnaise sauce

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

IBÉRICO ABANICO 385 kr

smoke - glazed Ibérico pork, fondant potato, baked leek and mustard velouté with tarragon

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

RÖKERIET'S VEGETARIAN CABBAGE ROLLS 255 kr



smoked mushrooms, lentils, cauliflower pureé, and mushroom gravy

[Wine tip: Bousquet Organic Malbec](#)

SHRIMP SALAD 285 kr

romaine lettuce, spinach, handpeeled shrimp, poached egg, Nobis dressing, marinated tomatoes, and fennel

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

CAESARSALLAD 275 kr

romaine lettuce, Caesar dressing, marinated tomatoes, red onion, Parmesan, smoked pork belly, chicken breast and croutons

[Wine tip: LYV rosé](#)

KIDS' MENU

MEATBALLS potato puree, gravy, pickled, cucumber, lingonberries	135 kr	PANCAKES jam and whipped cream	105 kr
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BEVERAGE

RED RIBBONS, KIDS' DRINK a sweet non-alcoholic drink with red berries and a hint of candy flavor	85 kr	SMAKIS Pear, Apple	30 kr
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BLUE FOREST, KIDS' DRINK turquoise colour, raspberry, blackcurrant and lemon flavour	85 kr		
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BUBBLES & CHAMPAGNE

Torre Oria Cava Brut I Spain	150 / 720
Champagne de Saint Marceaux Brut I France	195 / 1050
Moët & Chandon Impérial Champagne I France	1350
Moët & Chandon Impérial Champagne Magnum 1,5L I France	2400
Philipponat Rosé Brut I France	1650
Philipponat Blanc de Noir Extra Brut 2018 I France	1800
Philipponat Cuvée 1522 Grand Cru Extra Brut I France	2900

WHITE WINE

Isla Negra West Bay Sauvignon Blanc Chardonnay I Chile	145 / 675
Paul Buisse Muscadet Sèvre et Maine I France	150 / 725
Quartaut Chardonnay I France	145 / 675
Solitär Riesling Trocken I Germany	180 / 850
Solitär Riesling Trocken Magnum 1,5L I Germany	1500
Martin Códax Albarino I Spain	190 / 900
Merus Tiefenbrunner Pinot Grigio DOC I Italy	180 / 850
Domaine Louis Moreau Chablis I France	195 / 925
Domaine Louis Moreau Chablis 1er cru I France	1250
MMM Sauvignon Blanc I France	180 / 850
Hahn Chardonnay I USA	850
Sancerre Blanc I France	995
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
Costa Toscana Rosé EKO I Italy	150 / 700
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
Parigi Nebbiolo d'Alba DOC I Italy	975
Tahbilk Shiraz I Australien	875
LÂME 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 125

browned butter and coffee roasted hazelnuts

ICE CREAM 125

vanilla ice cream, mascarpone cream, strawberries and meringue

SORBET 125

rasberry sorbet, liquorice panna cotta, caramilized white chocolate

RÖKERIET'S CHEESECAKE 135

traditional Swedish cheesecake served with Amaretto whipped cream and preserved berries

CHOCOLATE TRUFFLE 65

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