

COCKTAILS

START ME
UP

STRAWBERRY MARGARITA	185
tequila, cointreau, lime, fresh strawberry pureé, sugar & salt rim	
SUNNY SUNSHINE	185
vodka, elderflower, lemon, pineapple and fresh mint	
AMARETTO SOUR / WHISKEY SOUR	185
amaretto, lemon, sugar, egg white / whiskey, lemon, sugar, egg white	
MOSCOW MULE	185
vodka, ginger beer, lime, sugar	
SOUTHSIDE TWIST	185
gin lemon, aperol, thai basil, lemon, sugar, egg white	
PINK GRAPEFRUIT	185
fjärr grapefruit gin, passoa, pink grapefruit & litchi syrup, lemon, sugar, egg white	

APEROL SPRITZ	175
sparkling wine, Aperol, soda	
LEMON SPRITZ	175
Fresh citrus	
MOJITO SPRITZ	175
Spicy mint and lime	
GIN TONIC / HJOTRON GIN & TONIC	185
gin, royal bliss signature tonic, lemon / gin, cloudberry tonic, lemon	
BRAMBLE	185
Gin, Blackberry liqueur, lime, sugar	
SUMMER DREAM	185
strawberry koskenkorva, vodka, red ribbons, sprite, lime, mint	

STARTERS

SWEDISH TOAST SKAGEN	1/2	205
skagen shrimp mixture, butter-fried bread,	1/1	325
red onion, chives, topped with "löjrom" vendice roe		

Wine tip: Domaine Louis Moreau Chablis

COD LOIN CRUDO	175
thinly sliced cod loin, pickled cucumber, smoked tomato and capers	

Drink suggestions: MMM Sauvignon Blanc

SMOKED SHRIMP	Half portion	185
aioli, lemon and sourdough bread	Full portion	295

Wine tip: Chavin rosé

HARVEST SALAD 	165
dill-tossed seasonal vegetables and radishes, caper cream, smoked tomato, frisée lettuce, and cucumber vinaigrette.	

Wine tip: Quartaut Chardonnay

SHAREABLE
BITES

TASTY TREATS

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

BEER & CIDER & SNAPS

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

NON - ALCOHOLIC AND SODA

SNAPS 5 cl	
O.P. Anderson Aquavit, O.P. Anderson Petronella,	160
Hallands fläder, Skåne Aquavit, Bäska Droppar,	160
Aalborg Jubileum	160
NON ALCOHOLIC BEER	
Bryggmästarens, light lager, 0,5% 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)	49
Mineral water, bottle 75cl	49
Apple juice	45
Orange juice	45
Lemonade - Lemon & Ginger (org), Lemon & Mango,	75
Lemon & Agave, Pinkgrapefruit, Orange & Ginger	
Smakis 25cl, pear, apple	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 265

potato purée, browned butter, lingonberries and lemon

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

SWEDISH MEATBALLS 265

potato purée, gravy, lingonberries and pickled cucumber

[Wine tip: Mario Primo Chianti](#)

COD LOIN 435

Soubise sauce, dill - tossed potatoes, scorzonera, and rainbow trout roe

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

HOT SMOKED SALMON 295

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

[Wine tip: Solitär Riesling](#)

CURED SALMON 295

creamy dill potatoes, radish crudités, fennel and frisée salad

[Wine tip: M de Minuty](#)

SIRLOIN STEAK 475

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

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

IBÉRICO ABANICO 425

Abanico, fondant potato, baked leek and mustard velouté with tarragon

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

RÖKERIET'S VEGETARIAN CABBAGE ROLLS 255



smoked mushrooms, lentils, cauliflower pureé, and mushroom gravy

[Wine tip: Bousquet Organic Malbec](#)

MOULES FRITES 315 kr

white wine - steamed mussels with smoked butter, sourdough bread, French fries and aioli.

[Wine tip: Solitär Riesling](#)

SHRIMP SALAD 295 kr

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

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

CAESARSALLAD 285 kr

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

[Wine tip: LYV rosé](#)

KIDS' MENU

MEATBALLS 135 kr
potato puree, gravy, pickled, cucumber, lingonberries

PANCAKES 105 kr
jam and whipped cream

BEVERAGE

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

SMAKIS
Pear, Apple
30 kr

BLUE FOREST, KIDS' DRINK 85 kr
turquoise colour, raspberry, blackcurrant and lemon flavour

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	165 / 775
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	175 / 825
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
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 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