

Something before dinner?

Raspberry

Whitley Neill Raspberry, lemon and tonic
159 kr

Lingon me Crazy

Lingon berries, rosemary, lemon and rum
149 kr

Cava

Miquel Pons Brut Natur
99 kr

Champagne

Gosset Grande Reserve
180 kr

Our Aviation

Dry gin, lemon, Luxardo Maraschino,
sugar & violet liqueur
149 kr

Santas little helper

Foam santa candy, vodka, lemon and egg white
149 kr

Old Fashioned

Bourbon, maple syrup, orange and bitters
149 kr

Nordic Agua de Jamaica

Our autumnal lemonade with hibiscus
149 kr

Royal Cassis

Rosemary, Tanqueray, black current,
lime & tonic
159 kr

PSST!
The vegetarian
dishes are as
good vegan!

Sharing Menu 425 kr/pp

Shared happiness is double the happiness!
We have selected our "faves" from the menu
that you share with your friends










Menu includes:

Snacks after season
Salmon - Beef Tartar - "Potatis Royal"
& Flank Steak

WINE PACKAGE (8cl/glass)
GOOD 425 kr BETTER 675 kr

All dishes are slightly smaller in size,
so you can enjoy several dishes during the
evening and share with each other.
We recommend 3 dishes / person.

SMALLER

- 4x Bleak Roe Cones**  155 kr
with Smetana, red onion & chives
- Oysters** - with accessories 39 kr / each
- Lobster soup**  149 kr
with shrimp terrine
- French Fries**  55 kr
with truffle mayo
- Chared Salmon** with teriyaki glaze, lemon 157 kr
pickled cauliflower, shrimp chips, panko 
celery & coriander
- Beef Tartar** with baked egg yolk,  145 kr
mustard seeds, pickled shallots, parmesan
& pommes allumettes
- Potato "Royal"** with truffle mayo,  145 kr
pecorino & pommes allumettes
- Grilled Cabbage** with chimichurri, parmesan,
dried tomatoes, deep fried bread  125 kr
- Burrata** with bread crisp, tomato cream,
cocktail tomatoes & dried olives  159 kr
- Roasted Broccoli** with romesco sauce 125 kr
roasted nuts and cheddar cheese 

Beer?

Poppels

Ask what sorts we have in stock!

Melleruds, DRAFT 40 cl

76 kr 1/2 45 kr

Shape Shifter, DRAFT 40 cl

West Coast IPA 
89 kr 1/2 59 kr

Budvar

59 kr

Bernard, gluten-free

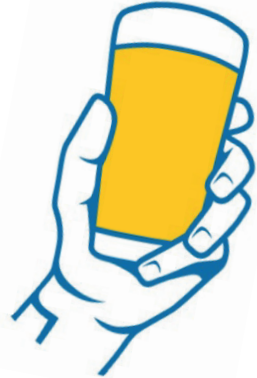
89 kr

Daura Damm, gluten-free

59 kr

Tail of a Whale

59 kr



If you have any allergies or special
request, don't hesitate to tell us!



GLUTEN



MILK
PROTEIN



VEG



EGG



NUTS

BIGGER

Flank steak (160gr) **229 kr** (220gr) **285 kr**

Entrecôte grain feed USA  **399 kr**

with variation of Jerusalem artichokes,
red wine sauce and pickled onion

Catch of the Day  **249 kr**


with baked cabbage, pickled potatoes,
dill and white wine sauce

Roasted Pumpkin  **215 kr**

with pumpkin puree, fried oyster mushroom,
walnuts, apple and feta cheese

Dessert & Wine bar Menu >>>

DESSERT

Apple cake with apple sorbet
mascarpone cream & hazelnuts  (LAKTOS) 109 kr

Minty chocolate terrine
with caramel ice cream and pistachio  109 kr

One scoop Ice Cream / Sorbet  39 kr

Creme Brulee with Sorbet  115 kr

Chocolate Truffle  39 kr

WINE BAR MENU

Crisp with smetana and Bleak Roe 175 kr

Charcuterie with accessories 165 kr 

5 X Cheese with accessories 165 kr 

Cheese & Charcuterie 295 kr 

2 Piece fo Cheese 85 kr 

Ask us about tonight's selection of cheese

COFFE

Brew 32 kr

Cappuchino 35 kr

Latte 35 kr

Espresso 29 kr

Macchiato 35 kr

Tea 29 kr

Liquid Dessert

Espresso Martini
149 kr

Our luxury Shake
After 20:00 Style
149 kr

HOT! Coffee drink
You select spirit + cream & love
149 kr



SNACKS

- Green Olives 45 kr
- Almonds 45 kr
- Crisp 45 kr

Looking for the winelist?
Ask us and we will bring it to you!



Barrigue guest
vinvinvin

NON ALCOHOLIC

Richard Juhlin 85 kr
Sparkling wine

Mocktail 85 kr
Non-alcoholic cocktail
Ask us what we can do tonight

Nyckelbryggeriets blueberry juice 95 kr

Non-Alcoholic Wine 79 kr
Leitz Eins Zwei Zero Riesling
ODDBIRD Domaine de la Prade Merlot/Shiraz

Non-Alcoholic Beer 59 kr
CIPRIANI Bellini 59 kr

Soda 35 kr

Coca Cola / Zero
Fanta
Sprite
Tonic
Ginger Beer
Ginger Ale