Soup

SOUP OF THE DAY *(INCLUDED)*

Main courses

CHICKEN CHERMOULA *(INCLUDED)*
with rye bread, sun-dried tomatoes, parmesan and roasted seeds (g, mp, e, mustard, sulphites)
Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

SWEDISH "RENSKAV" *(INCLUDED)*
with reindeer, mushroom, pickled pearl onions, lingonberries and potato puré (mp)
Prunotto Barbaresco 2021 IT - 190/895 SEK

GOCHUJANG SALMON *(INCLUDED)*
with black rice, soy-sautéed vegetables, sesame and coriander (sesame, soya, sulphites, g)
Occidental Freestone Pinot Noir USA - 270/1300 SEK

HASSELBACK BUTTERNUT SQUASH *(INCLUDED)*
with pomegrante, feta cheese, browned butter and hazelnuts (l, n)
Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

PONTUS PRAWN SANDWICH 2.0 **+215 SEK**
with hand-peeled prawns, pickled cucumber, mustard seeds, pickled shallots,
trout roe, egg and Pontus smoked mayonnaise (e, s, g, mp, mustard)
Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

STEAK MINUTE **+195 SEK**
with tomatoes, lemon and herb butter, red wine sauce and French fries (mp, sulphites)
La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

CHEESEBURGER +**195 SEK**
with cheddar, smoked farmhouse bacon, caramelized onions,
tomatoes, truffle mayonnaise and herb fries (e, l, g, p)
La Tour Clarendelle Bordeaux 2018 FR - 75/300 SEK

SALAD NIÇOISE **+165 SEK**
Seared tuna, egg, haricot verts, anchovies, olives and potatoes (e, sulphites)
Julien Brocard Chablis 1:er cru 2022 FR - 150/600 SEK

TOAST SKAGEN **+145/215 SEK**
with Kalix bleak roe, lemon, dill, served on brioche (e,g,mp,s)
Billecart-Salmon Brut Réserve FRA N.V - 135/875 SEK

Desserts

HONEY PLUM **+105 SEK**
with cinnamon baked plum, vanilla ice cream, pecan nuts and fried sponge cake (mp, e, g, n)
Churchill's LBV Port 2020 126 SEK

LICORICE CHEESECAKE **+105 SEK**
with raspberry sorbet and chocolate crumble (g, mp)
Churchill's LBV Port 2020 126 SEK

Allergenes: E (Egg) G (Gluten) L (Lactose) P (Pork) MP (Milk protein) A (Almond) N (Nuts) S (Sesame) SH (Shellfish) V (Vegan)
Other allergies, please ask your waiter. Please see your server for more information regarding the meat's origin.

Wine and Snacks included in your Platinum Membership

Wine

WHITE

Nespolino Trebbiano Chardonnay 2024 ITA
Kloster Eberbach Riesling 2023 GER

RED

Nespolino Sangiovese Merlot 2023 FR
Laurent Miquel Cabernet Syrah 2023 FR

ROSÉ

Petite Cuvée Madame 2025 FR

Snacks

French fries with aioli **60 SEK**

Charcuterie board **105 SEK**
Selection of charcuterie and cheese served with tapenade, olives, cornichons and bread

INCLUDED

Mixed nuts (N)
Crisps (MP)
Cookies and sweets (G, L, E, M, A, N)
Naima vegan sweets (N)
ask your waiter

Wine and Champagne

CHAMPAGNE	Platinum Member Price	Recommended Price
Billecart-Salmon Brut Réserve FRA N.V	135/875 SEK	~~1 450 SEK~~
Deutz Cuvée William 2009 FR ½ Bottle	1 200 SEK	~~1 900 SEK~~
Bollinger R.D. Extra Brut 2008 FR	3 000 SEK	~~5 000 SEK~~
WHITE		
Fess Parker Chardonnay 2022 USA	100/400 SEK	~~850 SEK~~
Johannes Leitz Riesling Roseneck 2023 GER	135/626 SEK	~~1 600 SEK~~
Julien Brocard Chablis 1: cru 2022 FR	150/750 SEK	~~1 500 SEK~~
Kistler Sonoma Coast Chardonnay 2023 USA	325/1500 SEK	~~3 000 SEK~~
RED		
La Tour Clarendelle Bordeaux 2018 FR	75/300 SEK	~~950 SEK~~
Prunotto Barbaresco 2021 IT	190/895 SEK	~~1 100 SEK~~
Occidental Freestone - Occidental Pinot Nior 2021 USA	270/1300 SEK	~~2 600 SEK~~
Kistler Sonoma Coast Pinot Noir 2023 USA	325/1500 SEK	~~1 800 SEK~~
Gaja Barbaresco ITA 2021	650/3000 SEK	~~6 500 SEK~~