Starters

TUNA TARTAR *(INCLUDED)*
with avocado, chipotle mayonaise, chili and rice crisp
(e, mustard, sulphites)
Johannes Leitz Riesling Roseneck 2023 - 135/626 SEK

JERUSALEM ARTICHOKE SOUP *(INCLUDED)*
with porcini, västerbotten cheese and truffle (mp, sulphites)
Rijckaert Côtes du Jura Chardonnay 2023 - 115/565 SEK

TOAST SKAGEN *(INCLUDED)*
with Kalix bleak roe, lemon, dill and grilled brioche (e, g, l , s, senap)
Billecart-Salmon Brut Réserve FRA N.V - 100/875 SEK

CHARCUTERIE BOARD **+105 SEK**
Selection of charcuterie and cheese, olives,
cornichons, bread and tapenade
Le Volte dell'Ornellaia 2022 - 185/850 SEK

Caviar

KALIX BLEAK ROE
+195 SEK

RESERVE CAVIAR (30 GRAMS)
+675 SEK

CAVIAR TASTING (2 P)
Oscietra caviar, Kalix bleak roe, trout roe
+995 SEK

All caviar is served with smetana, red onion, chives, lemon and butter fried brioche

Billecart-Salmon Brut Réserve FRA N.V
100/875 SEK

Main courses

GRILLED QUAIL *(INCLUDED)*
with garlic-confit sweet potatoes, chicken glaze and basil salsa (g, e)
Freestone - Occidental Pinot Noir 2021 USA - 270/1 100 SEK

VENISON ROULADE *(INCLUDED)*
stuffed with porcini and västerbotten cheese, celeriac and potato puré with truffle (mp, sulphites)
Prunotto Barbaresco 2021 ITA - 190/895 SEK

AUBURGINE SCHNITZEL *(INCLUDED)*
with roasted corn cream, red wine sauce and mixed herb salad (g, sulphites)
Rabl Käferberg Grüner Veltliner Alte Reben 2024 - 115/565 SEK

CHEESEBURGER **+145 SEK**
with cheddar, smoked farmhouse bacon, beef tomato, caramelized onion, truffle mayonnaise and herb fries (e, l, g, p)
Château Pique-Caillou Grand Vin de Graves 2020 - 125/580 SEK

STEAK MINUTE **+195 SEK**
with tomatoes, lemon and herb butter, red wine sauce and French fries (mp, sulphites)
M. Chapoutier - Saint-Joseph Le Clos 2021 FR - 338/1690 SEK

STEAK TARTARE **1/2+95 SEK – 1/1 +135 SEK**
with Dijon mustard, red onion, capers and egg yolk, served with French fries and a garden salad (sulfit, mustard, e)
Freestone - Occidental Pinot Noir 2021 USA - 270/1 100 SEK

SALAD NIÇOISE **+165 SEK**
with seared tuna, egg, haricot verts, anchovies, olives and potatoes (e, sulphites)
Soalheiro Granit Alvarinho 2024 POR - 79/395 SEK

Desserts

HONEY PLUM *(INCLUDED)*
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 *(INCLUDED)*
with raspberry sorbet and chocolate crumble (g, mp)
Grand Tokaji Szamorodni - 145 SEK

CHEESE **+45 SEK/BIT**
Selection of local farmhouse cheeses served with bread, rosmary honey and marmelade
Welcome to ask you server (n, l, g)

PONTUS CHOCOLATE PRALINES **+45 SEK**

Allergenes: E (Egg) G (Gluten) L (Lactose) MP (Milk protein) N (Nuts) V (Vegan) S (Seafood) P (pork) Sulfit, Mustard
Other allergies & for more information regarding the meat's origin, please ask your waiter.

Drinks and snacks included

CHAMPAGNE

Billecart-Salmon Brut Réserve N.V FR
First glass on the house - 100 SEK per glass

WHITE WINE

Nespolino Trebbiano Chardonnay 2024 IT Kloster
Eberbach Riesling 2023 GER

ROSÈ WINE

Petite Cuvée Madame 2024 FR

RED WINE

Nespolino Sangiovese Merlot 2024 IT
Laurent Miquel Syrah Grenache 2024 FR

BEER

GW:s Pillsner
Melleruds Pilsner

DRINKS

Just Booch Hard Kombucha
Gin & Tonic
Negroni
Aperol Spritz

SNACKS

Olives "La Tour" Style
Crisps
Mixed nuts

NON-ALCOHLIC BEVERAGE

GW:s Nyktra – Non Alcoholic Beer
Fröyja – Different flavors
Orange juice
Kullamust Apple
Sodas

COFFEE / TEA

Brewed – Midnight Grown by Arvid Nordquist
Espresso
Cappuccino
Latte
Matcha

Cherry Fandango
Georgia Peach
Breakfast at Tiffany's
(Our selected teas are available to purchase and enjoy at home)

Specially Selected Wines by glass

CHAMPAGNE	Price
Billecart-Salmon Brut Réserve N.V FR	100/875 :-
Deutz Brut Classic FR	145/825 :-
Deutz Brut Rosé FR	175/995 :-
WHITE	
Soalheiro Granit Alvarinho 2024 POR	79/395 :-
Emilio Moro "Polvorete" Godello SP	79/395 :-
Domaine Jean-Paul Ballard - Sancerre 2025 FR	125/550 :-
Johannes Leitz Riesling Roseneck 2023 GER	135/626 :-
Julien Brocard Chablis 1: cru 2022 FR	150/750 :-
Jean-Marc Boillot Puligny-Montrachet 2021 FR	220/995 :-
Kistler Sonoma Coast Chardonnay 2023 USA	325/1500 :-
RED	
La Tour Clarendelle Bordeaux 2018 FR	75/300 :-
Château Pique-Caillou Grand Vin De Graves 2020 FR	125/580 :-
Camins de Mallorca - Manto Negro 2025 SP	170/795 :-
Le Volte Dell´ Ornellaia Sangiovese 2022 ITA	185/850 :-
Prunotto Barbaresco 2021 ITA	190/895 :-
Occidental Freestone - Occidental Pinot Nior 2021 USA	270/1300 :-
Kistler Sonoma Coast Pinot Noir 2023 USA	325/1500 :-
M. Chapoutier - Saint-Joseph Le Clos 2021 FR	338/1690 :-
Gaja Barbaresco 2021 IT	650/3000 :-