

COCKTAILS

CAIPIRINHA	185 kr
cachaca, lime, brown sugar	
TOMMY´S MARGARITA	185 kr
Tequila, lime, agave syrup, salt	
RHUBARB MOJITO	185 kr
light rum, mint, lime, rhubarb, suger, soda	
APEROL SPRITZ	165 kr
sparkling wine, Aperol, soda	
ESPRESSO MARTINI	185 kr
Vodka, coffee liqueur, espresso	
THYME COLLINS	185 kr
gin, blackcurrants, thyme, suger, lemon, soda	
STRAWBERRY - NON ALCOHOLIC	105 kr
strawberry, lime, suger, sparkling tea	

SAVOURY SNACKS

- PERFECT TO SHARE -

SMOKED SHRIMPS	big: 235 kr
sourdough bread, lemon & aioli	
	small: 165 kr
SWEDISH SEAFOOD MIX	340 kr
smoked shrimps, aioli, Swedish skagen, najad salmon, smoked mackerel, Rökeriets pickled herring, mustard herring, Västerbotten cheese, hard bread, red onion, chives and sour cream	
CHARCUTERIES	340 kr
smoked duck, smoked porkloin, smoked deer, sobrassada, preserved gooseberry, sour dough bread	

STARTERS

SWEDISH TOAST SKAGEN	195 kr / 295 kr
mixture of shrimps, mayonnaise and dill served on butter fried bread with red onion, chives and roe	
Wine tip: <i>Domaine Louis Moreau Chablis</i>	
PICKLED POTATOES	165 kr
salmon roe, smoked sour cream, chives and red onion	
Wine tip: <i>Saint-Marceaux Champagne</i>	
VENISON TERRINE	175 kr
salad with mustard vinaigrette, cornichons and radish	
Wine tip: <i>Edna Valley Vineyard Pinot Noir</i>	
PEA AND BROCCOLI 	150 kr
blackened broccoli, yellow pea purée, capers dressing and roasted hazelnuts	
Wine tip: <i>Grüner Veltliner Weinviertel</i>	

- BEER & CIDER -

DRAFT BEER	
Bryggmästarens Bästa Pilsner 40cl	89:-
Bryggmästarens Bästa Mellis 40cl	79:-
Zlatopramen 40cl	95:-
Bron IPA 40cl	95:-
Hoegaarden 50cl	105:-
BOTTLED BEER	
Bryggmästarens Bästa Pilsner 50cl	98:-
Peroni 33cl	87:-
San Miguel 33cl	87:-
Corona 33 cl	87:-
Fjäderholmarnas Bryggeri 33cl	98:-
- ask your waiter about the different flavors	
CIDER	
Dry Apple 33cl	85:-
Peach Basil 33cl	85:-

- NON ALCOHOLIC DRINKS & SODA-

NON ALCOHOLIC BEER	
Åbro Lager 33cl	53:-
Easy Rider 33cl	53:-
BEVERAGE	
Färna Blackcurrant drink 33cl	59:-
Färna Rhubarb drink 33cl	59:-
Sparkling tea	79:-/355:-
SODA & JUICE	
Cola, Cola Zero, Fanta, Sprite (33cl)	40:-
Apple juice	35:-
Orange juice	35:-
Smil 25cl (apple or pear)	25:-

MAIN COURSES

- PAN-FRIED HERRING** 215 kr
potato puree, browned butter, lingonberries and lemon
Beer tip: Fjäderholmarnas Bryggeri, Pilsner
- SWEDISH MEATBALLS** 255 kr
potato puree, gravy, lingonberries and pickled cucumber
Wine tip: Mario Primo Chianti
- CURED SALMON** 295 kr
cream stewed potatoes with dill, crudité on fennel and radish
Wine tip: LYV rosé
- HOT SMOKED SALMON** 295 kr
dill potatoes, chive mayonnaise, blackend broccoli and deep-fried capers
Wine tip: Solitär Riesling
- PIKEPERCH** 340 kr
sauce Soubise, butter tossed potatoes preserved fennel and rainbow trout roe
Wine tip: Hahn Chardonnay
- TENDERLOIN** 435 kr
hash brown confit, glazed marrow, baked tomatoes and black kale
Wine tip: : Pasqua Valpolicella Ripasso
- ABANICO IBERICO** 365 kr
mustard and terragon velouté, french fries and asparagus broccoli
Wine tip: Edna Valley Vineyard Pinot Noir
- SMOKED CABBAGE**  245 kr
Iberico spices, deep fried yellow peas, cauliflower purée and cured apple
Wine tip: Edna Valley Vineyard Pinot Noir
- ARCHIPELAGO SALAD** 285 kr
romaine lettuce, nobis dressing, hand-peeled shrimps, cured salmon, tomatoes and fennel
Wine tip: Muscadet Sèvre et Maine
- CAESARSALLAD** 275 kr
romaine salad, caesar dressing, crutons, smoked pork, tomatoes, chicken and parmesan
Wine tip: LYV rosé

- CAVA & CHAMPAGNE -

NV Montcadí	130:-/650:-
NV Saint-Marceaux Brut	165:-/1095:-
NV Philipponnat Royale Réserve Brut	1350:-
2015 Philipponnat Grand Blanc Extra Brut	1800:-

- WHITE & ROSÉ -

Chavin Sauvignon Blanc France Muscadet	130 / 585
Sèvre et Maine France Solitär Riesling	135 / 600
Trocken Germany Grüner Veltliner	160 / 720
Weinviertel DAC ECO Austria Hahn	165 / 740
Chardonnay USA Louis Moreau, Chablis France La 4ème Tour Pinot Gris - EKO France Sancerre Blanc France Louis Moreau 1er cru, Chablis France Meursault Village France Clos de l'Oratoire des Papes Châteauneuf-du-Pape France	190 / 850 195 / 890 765 995 1200 1800 1650

Chavin Rosé Méditerranée	1130 / 585
LYV rosé France	145 / 650
Ried Hasenhaide Rosé EKO Austria	670
Sancerre Rosé France	995

- RED -

Côtes du Rhône Gentilhomme France	130 / 585
Mario Primo Chianti Italy Pasqua	185 / 650
Valpolicella Ripasso Superiore DOC Italy	160 / 720
Edna Valley Vineyard Pinot Noir USA	175 / 780
Casa E. di Mirafiore Barolo Classico DOC Italy	1800
Louis M Martini Napa Valley Cabernet Sauvignon USA	1500
Orin Swift Papillon USA	2400
Pernand-Vergelesses Clos de Bully rouge France	1400

DESSERT

- CREME BRÛLÉE** 125 kr
browned butter and coffee roasted hazelnuts
- ICE CREAM** 115 kr
Rökeriets home made ice cream with roasted white chocolate, blueberry meringue and lingonberries
- STRAWBERRIES**  125 kr
almond mousse, elderberry marinated strawberries and caramelized chocolate
- CHOCOLATE TRUFFLE** 55 kr
flavored with lemon, browned butter and rosemary