

## COCKTAILS

<b>AMARETTO SOUR</b> Amaretto, lemon, sugar, egg white	185 kr
<b>NEGRONI</b> Gin, campari, noilly prat	185 kr
<b>MOSCOW MULE</b> Vodka, ginger beer, lime	185 kr
<b>APEROL SPRITZ</b> Mousserande vin, aperol, soda	165 kr
<b>ESPRESSO MARTINI</b> Vodka, kahlua, espresso	185 kr
<b>VIRGIN RASPBERRY PASSION</b> raspberry purée, passion juice, lime, sugar	105 kr
<b>PINA COLADA SPRITZ</b> Fresh pineapple and coconut	145 kr
<b>MOJITO SPRITZ</b> Mint and lime	145 kr

## SAVOURY SNACKS

### - PERFECT TO SHARE -

<b>SMOKED SHRIMPS</b> sourdough bread, lemon & aioli	big: 235 kr small: 165 kr
<b>SWEDISH SEAFOOD MIX</b> smoked shrimps, aioli, Swedish skagen, najad salmon, smoked mackerel, Rökeriets pickled herring, mustard herring, Västerbotten cheese, hard bread, red onion, chives and sour cream	340 kr
<b>CHARCUTERIES</b> smoked duck, smoked porkloin, smoked deer, sobrassada, preserved gooseberry, sour dough bread	230 kr

## STARTERS

<b>SWEDISH TOAST SKAGEN</b> 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>	195 kr / 295 kr
<b>PICKLED POTATOES</b> salmon roe, smoked sour cream, chives and red onion Wine tip: <i>Saint-Marceaux Champagne</i>	165 kr
<b>VENISON TERRINE</b> salad with mustard vinaigrette, cornichons and radish Wine tip: <i>Edna Valley Vineyard Pinot Noir</i>	175 kr
<b>BROCCOLI</b>  blackened broccoli, yellow pea purée, capers dressing and roasted hazelnuts Wine tip: <i>Grüner Veltliner Weinviertel</i>	150 kr

### - BEER & CIDER -

<b>DRAFT BEER</b>	
Bryggmästarens Bästa Pilsner 40cl	89:-
Bryggmästarens Bästa Mellis 40cl	79:-
Zlatopramen 40cl	95:-
Bron IPA 40cl	95:-
Hoegaarden 50cl	105:-
<b>BOTTLED BEER</b>	
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	
<b>CIDER</b>	
Dry Apple 33cl	85:-
Passion fruit 33cl	85:-

### - NON ALCOHOLIC DRINKS & SODA -

<b>NON ALCOHOLIC BEER</b>	
Åbro Lager 33cl	59:-
Bron IPA 33cl	59:-
<b>BEVERAGE</b>	
Färna Blackcurrant drink 33cl	59:-
Rekorderlig cider strawberry lime	59:-
<b>SODA &amp; JUICE</b>	
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, fennel and radish crudité

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

Chavin Rosé Méditerranée	130 / 585
LYV rosé I France	145 / 650
Ried Hasenhaide Rosé EKO I Austria	670
Sancerre Rosé I France	995

## - RED -

Côtes du Rhône Gentilhomme I France	130 / 585
Mario Primo Chianti I Italy	185 / 650
Pasqua Valpolicella Ripasso Superiore DOC I Italy	160 / 720
Edna Valley Vineyard Pinot Noir I USA	175 / 780
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 kr

browned butter and coffee roasted hazelnuts

### ICE CREAM 110 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