

AQUAVIT & TONIC 9.50

OP Anderson Klar

Dill, lemon - Fresh, lively citrus

Aalborg Dild

Dill, herbacious and pure

Lacko

Coriander, cucumber - Light, clean, fresh

BUBBLES

Chandon Brut 10

Hambledon 'Classic Cuvee' Brut 11.5

Ruinart 'R' Brut 15

Charles Heidsieck 'Réserve Rosé' 16.50

"GROG"

Apple Gimlet

OP Anderson Klar, 30/40 Eau De Vie de Cidre, Apple

12.00

Fika it out

OP Anderson Original, cinnamon bun, soda

9.50

Hay Dor

Hven, OP Anderson Original, Brooklyn gin, Verjus, Covert, hay, earl grey

9.00

Punsch

Ahus Aquavit Carlhamns Flaggpunsch, Brooklyn gin, Martini Ambrato, Batavia Arrack, whey, pineapple

11.00

BAKERY

Cinnamon roll 2 Cardamom bun 2

SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles 3	Liver paté 6
<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.5	<i>OP Extra; aquavit with sherry, whiskey 25ml</i> 5
Blood pudding, lingonberries, bacon, lardo 6	Celeriac, mustard, lovage 4
<i>Lysholm Linie Original; sherry, 25ml</i> 5	<i>Lysholm Linie Double cask; orange, vanilla, caramel 25ml</i> 5
Matje herring, potato, sour cream, egg yolk 7	Gravlax, mustard & dill sauce 9
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4	<i>Hallands fläder; elderflower 25ml</i> 4.5
Crab, rårika, sandefjord sauce 14	Dooncastle oysters, elderflower, shallots, dill 6 or 12 19/38
<i>Skåne; mild cumin, fennel, anise 25ml</i> 4	<i>Aalborg Dild; dill 25ml</i> 4
Herrings: Mustard, vendace roe & chives, Brantvik 12	Carrot, caraway, hazelnuts 3
<i>OP Anderson Original; cumin, anise, fennel 25ml</i> 4	<i>OP Anderson Petronella; cumin, apple 25ml</i> 4.5
Beetroot, horseradish 3	Vendace ro, 25g/50g/75g 23/45/65
<i>Aalborg Dild; dill 25ml</i> 4	<i>Aalborg Dild; dill 25ml</i> 4

WEEKEND BRUNCH

Aquavit breakfast; poached eggs, blood pudding, bacon, raggmunk, sausage, mushrooms 16
Nordic breakfast; crisp rye bread, boiled eggs, smoked cod's roe, avocado 11
Raggmunk, bacon, lingonberries 9.5
Warm beech smoked salmon, watercress, sorrel, soft boiled egg, horseradish 13
Shrimp Skagen 11/ 18
Swedish pancakes, blueberries, whipped cream 7
Smoked eel benedict 13

MAINS

Turbot, celeriac, pickled mushrooms, salsify 34
Cod, pickled cucumber, sandefjord sauce, trout roe 24
Monkfish, mussels, Jerusalem artichoke, ansjovis sauce 29
Whole boned trout, dill, almonds, capers 26
Duck, smoked leg, fermented turnip, quince 24
Beef Rydberg 29
Swedish meatballs, lingonberries, pickled cucumber 19
Kroppkakor, mushrooms, lingonberries 18
Aquavit beef burger, Västerbotten cheese, pickles, dill vinegar crisps 15
<i>Add Shrimp skagen 10</i>

SIDE DISHES

Bitter leaves, nobis dressing 4	Rydberg potatoes 5
Jansson's temptation 6	Charlotte potatoes 4
Charred hispi cabbage, pumpkin, sunflower seeds 7	Green beans, shallots, smoked anchovy 4

DESSERTS

Arctic bird's nest 9.5
Norwegian omelette, seabuckthorn, vanilla 9
Blackberry and apple crumble, cinnamon bun ice cream 8
Caramel tart, poached pear, salted caramel ice cream 8
Warm chocolate cake, liquorice ice-cream 8
Selection of cheese from Neal's Yard Dairy 12

*Please inform your server if you have any allergies we need to be aware of
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*