

## AQUAVIT & TONIC 9.50

OP Anderson Klar <i>Dill, lemon - Fresh, lively citrus</i>
Aalborg Dild <i>Dill, herbacious and pure</i>
Lacko <i>Coriander, cucumber - Light, clean, fresh</i>

## BUBBLES

Chandon Brut 11
Hambledon 'Classic Cuvee' Brut 13.50
Ruinart 'R' Brut 21
2014 Hattingley Valley 'Rose', Brut 15.50

## "GROG"

Apple Gimlet <i>OP Anderson Klar, 30/40 Eau De Vie de Cidre, Apple</i> 12.00
Fika it out <i>OP Anderson Original, cinnamon bun, soda</i> 9.50

Hay Dor <i>Hven, OP Anderson Original, Brooklyn gin, Verjus, Covert, hay, earl grey</i> 9.00
Punsch <i>Ahus Aquavit Carlhamns Flaggpunsch, Brooklyn gin, Martini Ambrato, Batavia Arrack, whey, pineapple</i> 11.00

## BAKERY

Cinnamon roll . . . . . 2	Cardamom bun . . . . . 2
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## SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles . . . . . 4	Liver paté . . . . . 7
<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 . . . . . 8	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 . . . . . 22/41
<i>Skåne; mild cumin, fennel, anise 25ml</i> 4	<i>Aalborg Dild; dill 25ml</i> 4
Herrings: mustard, vendace roe & chives, Brantvik . . . . . 14	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 roe, 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 . . . . . 12/ 19
Swedish pancakes, blueberries, whipped cream . . . . . 7
Smoked eel benedict . . . . . 13

## MAINS

Halibut, celeriac, pickled mushrooms, salsify . . . . . 30
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 . . . . . 16
<i>Add Shrimp skagen 10</i>

## SIDE DISHES

Bitter leaves, nobis dressing . . . . . 4	Rydberg potatoes . . . . . 5
Jansson's temptation . . . . . 6	Ratte 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 cardamon 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