

AQUAVIT

LONDON

HOUSE & CLASSICS

Skjoldpike O.P. Anderson Petronella, Calvados, Apple Juice	12.50
PolarMojito Eidskog, Lemonade, Dill	12.50
AquaSalata Linie Original Madeira, Lemon Juice, Orange Juice	12.50
OsloMule Hovding, Ginger beer, Lime juice.	12.50

Bloody Mary	12.50
Vodka Martini	12.50
Gin Martini	12.50
Aperol Spritz	12.50
Negroni	12.50
Espresso Martini	12.50
Margarita	12.50

BEERS

Menabrea Lager 4.8%	6.00
Toast Pale Ale 5%.	6.50

COOLERS & FRESH JUICE

Scandi Blossom	6.50
Fresh Orange Juice	4.50
Apple	3.00
Pineapple	3.00
Tomato	3.00
Cranberry	3.00

SELECTION OF WINE BY THE GLASS

125ml

SPARKLING

NV Prosecco Superiore Asolo, Extra Dry, Ca' Morlin, Italy.	9.00
NV Classic Cuvée, Nyetimber, England.	15.00
NV Rosé Brut, Rathfinny, England	16.00

WHITE

2019 Riesling Organic, Dreissigacker, Rheinhessen, Germany	10.00
2019 Vouvray sec, Clos de Nouys, Loire valley	12.00
2018 Bianco Secco, Quintarelli, Veneto, Italy.	19.00

ROSÉ

2020 Côtes de Provence, Château Miraval, Provence, France	11.00
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RED

2019 Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France	11.00
2014 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain	13.00
2017 Pommard, Domaine Francois Buffet, Burgundy, France	19.00

SET LUNCH

from 12:00 to 14:15 Tuesday to Friday

Two courses meal 29.00
Three courses meal 32.00

Ask your waiter for today's set lunch

NORDIC CLASSICS

SMÖRGÅSBORD

Selection of Bread and smoked cod roe butter.	7.00
Pickled and fermented vegetables.	6.00
Roasted Heritage beetroot, smoked vegan cheese.	12.00
Herring, mustard, dill, lingonberry	14.00
Gravlax, mustard, dill sauce	10.00
Shrimp Skagen	14.00
Black pudding	7.00
Langoustine bao bun.	16.00

MAINS

Swedish meatballs.	19.00
<i>lingonberry, pickled cucumber, potato mash</i>	
Beef Rydberg	28.00
<i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i>	
Houghton spring trout.	29.00
<i>sandefjord sauce, dill, trout roe</i>	
Roasted duck breast.	34.00
<i>heritage carrots, duck croquette, carrot puree, caraway, duck jus</i>	
Icelandic cod.	29.00
<i>asparagus, peas, brown butter, pea shoots</i>	
Pearl barley & wild mushroom risotto (v)	19.00
<i>morels, kale, yeast</i>	

SIDES

Rydberg potatoes.	6.00
Charred hispy cabbage.	7.00
Jansson's temptation	8.00
Mixed leaf salad	7.00

DESSERT

Artic bird's nest	10.00
Princess Cake	10.00
Orange panna cotta, sea buckthorn sorbet.	10.00
Kladdkaka	10.00
Selection of sorbet	10.00
Selection of Cheese	13.00

SWEET WINE AND DIGESTIVE

50ml

Passito 'Baccadoro', Fondo Antico	5.00
2016 Sauternes, Château Delmond	7.00
NV Ruby Reserve, Quinta do Passadouro	4.50
Limoncello Evangelista, Italy	8.00
Amaretto Disaronno, Italy.	8.00
Patron XO Cafe, Mexico	10.00
Baileys, Ireland	8.00
Courvoisier VSOP fine cognac, France	13.00
Ardberg Corryvreckan, Islay	19.00