

HOUSE & CLASSICS

Nordic Gimlet - Aquavit, lime cordial, lime, celery bitters.....	14.00
Borealis - Gin, maraschino liqueur, creme de violette, lemon.....	14.00
Wild Sour - Whiskey, spicy vanilla sugar, egg white, lingonberries, lemon...	14.00
Polarized - Aquavit, gin, cointreau, vodka, citrus, ginger ale.....	14.00
Choklad Fashion - Luxardo maraschino, cognac, chocolate bitters.....	14.00

Vodka Martini	13.00
Gin Martini	13.00
Aperol Spritz	13.00
Negroni	13.00
Margarita.....	13.00
Bloody Mary	13.00
Espresso Martini	13.00

AQUAVIT & TONIC

Skåne - Cumin, Fennel	12.50
Nordic Akevitt - Herbal, Bitter wormwood, Chamomile flower.....	12.50
Nuet - Grapefruit, Blackcurrant, Caraway.....	12.50
Løitens Three Stars - Sherry, Vanilla, Herbal.....	12.50

BEERS

Menabrea Lager 4.8%	6.00
Toast Session IPA 4.5%	6.00
Toast Pale Ale 5%.....	6.50

COOLERS & FRESH JUICE

Scandi Blossom	6.50
Hygge	6.50
Mango & Passion fruit Smoothie	5.00
Fresh Orange Juice	4.50
Apple.....	3.00
Pineapple.....	3.00
Tomato.....	3.00
Cranberry	3.00

SELECTION OF WINE BY THE GLASS

SPARKLING

125ml

NV Prosecco Superiore Asolo, Extra Dry, Ca' Morlin, Italy.....	9.00
NV Classic Cuvée, Nyetimber, England.....	15.00
2017 Rosé Brut, Rathfinny, England	16.00

WHITE

2020 Sauvignon Blanc, Gabriëlskloof, Walker Bay, South Africa	9.00
2019 Vouvray sec, Clos de Nouys, Loire valley, France	12.00
2006 Chablis 1er Cru 'Côte de Léchet', Etienne Defaix, Burgundy, France	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
2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, France.....	19.00

SET LUNCH

from 12:00 to 14:30 Tuesday to Friday

Two courses 29.00
Three courses 32.00

Ask your waiter for today's set lunch

PRE THEATRE

from 17:30 to 18:30 Tuesday to Saturday

Two courses 29.00
Three courses 32.00

Ask your waiter for the selection

SMÖRGÅSBORD

Selection of bread or gluten free bread with smoked cod roe butter	7.00
Pickled vegetables	6.00
Smoked fish mousse dip, pickled cucumber, Knäckebröd	7.00
Spring radish salad, sorrel mustard, smoked vegan cheese.....	10.00
Pickled herring selection, mustard, dill & sour cream, new potatoes, cheese tart.....	15.00
Faroe Island Gravlax, mustard, dill sauce, traditionally cured salmon	10.00
Shrimp Skagen, toasted sourdough, dill mayonnaise	15.00
Sweetbread, lingonberry chutney, black garlic, red wine jus	13.00
Langoustine bao bun, cabbage slaw	16.00
Vendace roe, sour cream, red onion 25g/50g/75g.....	25/47/68

MAINS

Beef Rydberg	28.50
<i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i>	
Swedish meatballs.....	20.00
<i>lingonberry, pickled cucumber, potato mash</i>	
Beef Striploin	32.00
<i>salt baked turnip, turnip purée, spring greens, red wine jus</i>	
Norwegian halibut	34.00
<i>pickled tomato, confit cherry tomato, basil and tomato consommé,</i>	
Houghton spring trout	29.50
<i>sandefjord sauce, chive, trout roe</i>	
Stone bass fillet	28.00
<i>celeriac croquette, liquorice jus, avruga</i>	
Pearl barley & wild mushroom risotto (v)	20.00
<i>kale, yeast</i>	

SIDES

Rydberg potatoes, smoked oil, parsley	6.00
Charred hispy cabbage, chardonnay vinegar, sunflower seeds.....	7.00
Jansson's temptation, potato gratin, ansjovis, breadcrumbs	8.00
Little gem salad, cashew nuts & radish	6.00
Truffled mashed potato	8.00

DESSERT

Artic bird's nest, goat cheese parfait.....	10.00
Apricot, Lapponia, Valrhona dulcify, cloudberries.....	10.00
Kladdkaka, sticky chocolate cake, pouring cream.....	10.00
Blueberry poached pineapple, fresh berries & mint	10.00
Baked ostkaka, almonds, cloudberry, vanilla cream	10.00
Selection of sorbet, chocolate brandy snap	10.00

COFFE, TEA & INFUSIONS

Espresso / Macchiato / Black Americano	4.00
Cappuccino / Latte / Flat White / White Americano.....	5.00
Rare Breakfast blend	3.00
Earl grey	3.00
Waikato black	5.00
Golden Lily milk oolong	5.00
Green whole leaf.....	4.00
Genmaicha green tea	4.00
White silver tips	5.00
Cornish peppermint	3.00
Whole chamomile flowers.....	3.00
Lemon blend.....	3.00
Ethiopian Koseret.....	3.00

SWEET WINE AND DIGESTIVE

Passito 'Baccadoro', Fondo Antico	50ml 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
Wolfschmidt Kummel Liqueur, England	8.00
Baileys, Ireland	8.00
Courvoisier VSOP fine cognac, France	13.00
Ardberg Corryvreckan, Islay	19.00