

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 cordial, 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
O.P Original - Cumin, Caraway	12.50
Aalborg - Dill, Citrus	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
Northern Lights	6.50
Fresh Orange Juice	4.50
Apple	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.	9.50
NV Classic Cuvée, Nyetimber, England.....	16.00
2017 Rosé Brut, Rathfinny, England	16.50

WHITE

2020 Sauvignon Blanc, Gabriëlskloof, Walker Bay, South Africa	9.50
2020 Vouvray sec, Clos de Nouys, Loire valley, France	12.00
2006 Chablis 1er Cru 'Côte de Léchet', Etienne Defaix, Burgundy, France	20.00

ROSÉ

2020 Côtes de Provence, Château Miraval, Provence, France	12.00
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RED

2020 Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France ..	11.50
2014 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain.....	13.00
2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, France.....	20.00

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
Spring radish salad, sorrel mustard, smoked vegan cheese.....	10.00
Pickled herring selection, mustard, dill & sour cream, new potatoes, cheese tart.....	15.00
Loc Duart Gravlax, mustard, dill sauce, traditionally cured salmon.....	10.00
Shrimp Skagen, toasted sourdough, dill mayonnaise	15.00
Duck liver parfait, cassis compote, toasted kavring	14.00
Vendace roe, sour cream, red onion 25g/50g/75g.....	27/50/70

MAINS

Beef Rydberg	30.00
<i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i>	
Swedish meatballs.....	21.00
<i>lingonberry, pickled cucumber, potato mash</i>	
Braised ox cheek.....	26.00
<i>swede puree pine oil, tenderstem broccoli</i>	
Norwegian halibut	34.00
<i>palourde clams, samphire, saffron butter sauce</i>	
Houghton spring trout	29.50
<i>sandefjord sauce, chive, trout roe</i>	
Stone bass fillet	29.50
<i>celeriac croquette, liquorice jus, avruga</i>	
Pearl barley & wild mushroom risotto (v)	22.00
<i>kale, yeast</i>	

SIDES

Rydberg potatoes, smoked oil, parsley	6.00
Braised red cabbage	7.00
Jansson's temptation, potato gratin, anjovis, breadcrumbs.....	8.00
Little gem salad, cashew nuts & radish	6.00
Truffled mashed potato	8.00

DESSERT

Arctic bird's nest, goat cheese parfait.....	10.00
Kladdkaka, white chocolate ganache, lingonberries	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

COFFEE

Espresso / Macchiato / Black Americano	4.00
Cappuccino / Latte / Flat White / White Americano.....	5.00

VINTAGE SINGLE BATCH TEA

Assam Malt 2nd flush 2020	5.00
Hand Rolled Oolong 2020	5.00
Saemidori Kabusecha 2021	5.00

TEA & INFUSIONS

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
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