

HOUSE & CLASSICS

Nordic Gimlet - Aalborg Dild, lime cordial, lime, celery bitters	15.00
Borealis - Gin, Maraschino liqueur, creme de violette, lemon	15.00
Wild Sour - Mackmyra Brukswhisky, egg white, lingonberries, lemon	15.00
Polarized - Scandi Mix of Spirits, citrus cordial, ginger ale	15.00
Choklad Fashion - Luxardo maraschino, Courvoisier VSOP, chocolate	15.00
The Verve - John Paul Jones Rhum, Yellow Chartreuse, coffee, agave	15.00
Poisoned Heart - Sapling Vodka, pea flower, citrus cordial, blackberries	15.00
Honey, oh darling! - John Paul Jones Rhum, honey, chocolate, orange	15.00

Vodka Martini	14.00
Gin Martini	14.00
Aperol Spritz	14.00
Negroni	14.00
Margarita	14.00
Bloody Mary	14.00
Espresso Martini	14.00

AQUAVIT & TONIC

Skåne - Cumin, Fennel	13.00
Nordic Akevitt - Herbal, Bitter wormwood, Chamomile flower	13.00
Nuet - Grapefruit, Blackcurrant, Caraway	13.00
O.P Original - Cumin, Caraway	13.00
Aalborg - Dill, Citrus	13.00

BEERS

Menabrea Lager 4.8%	6.50
Toast Session IPA 4.5%	6.50
Toast Pale Ale 5%	6.50
Peroni Libera 0% ABV	6.00

COOLERS & FRESH JUICE

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

Bubbly lemonade with elderflower cordial and fresh lingonberries

Hygge	6.50
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Homemade Chamomile and flowers blend with cold press Apple Juice

Northern Lights	10.00
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Pea Flower infusion with elderflower and citrus Cordial

The Ocean	10.00
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Pentire botanical non alcoholic spirit with rosemary cordial and tonic

SELECTION OF AQUAVIT

Please find in the Bar Menu our latest Aquavit selection.
Bottles of 700 ml are also available upon request.

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 Gravlox, 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
Pan Fried diver Scallops, burnt leeks, fish veloute, dill	22.00
Roasted sweetbreads, lingonberry chutney, black mustard	14.00

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, avrug</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, ansjovis, 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
Apricot, Lapponia, Valrhona dulce, cloudberry	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 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

SWEET

50ml

NV Passito 'Boccardo', Fondo Antico	5.00
2016 Sauternes, Château Delmond	7.00
NV Ruby Reserve, Quinta do Passaduro	4.50

DIGESTIVES AND OTHERS

50ml

Limoncello Evangelista, Italy	8.00
Amaretto Disaronno, Italy	9.00
Wolfschmidt Kummel Liqueur, England	8.00
Baileys, Ireland	8.00
Courvoisier VSOP fine cognac, France	15.00
Ardberg Corryvreckan, Islay	22.00
Hibiki Harmony, Japan	22.00
Oban 14, UK	16.00
Yamazaki 12, Japan	30.00
Baron De Sigognac - Armagnac 20, France	27.00
Hennessy Paradis Imperial, France	235.00
Remy Martin XO, France	31.00
Hennessy Paradis Rare, France	130.00
Glenmorangie 10, UK	12.00

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