

HOUSE

Frigg O.P. Anderson Petronella, Lapponia Cloudberry, Cranberry, Egg White, Lemon.	15.00
Odin John Paul Jones Rum, Homemade honey syrup, Chocolate and Orange.	15.00
Thor Sherry, Absinthe, Aalborg Jubilaeus, Rosemary, Homemade Citrus Cordial.	15.00
Loki John Paul Jones Rum, Chartreuse, Coffee, Agave.	15.00
Njord Nuet, Cointreau, Clarified Lemon Juice, Orange Bitters.	15.00
Idun Sapling Vodka, Pea Flower Tea, Apple, Eldeflower, Homemade Citrus Cordial.	15.00
Baldir AQUAVIT's Rum Blend, Orgeat, Star Anise and Orange.	15.00
Ragnarök Rittenhouse 100Proof butter washed, Honey, Cinnamon Foam.	15.00

NEGRONI

Freyr O.P Anderson Original, Velvet Falernum, Suze.	15.00
Ymir Aquavit, Campari, Pommeau de Normandie.	15.00
Vidar Aquavit, Cloudberry Liqueur, Martini Bianco.	15.00
Hel Old Tom Gin, Mezcal, Cocchi di Torino.	15.00

GLOGG, swedish mulled wine (available also in caraffe 300 ml). 6/ 12

CLASSICS

All the classics are available upon availability

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

Please find in the Bar Menu the full list

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 Jubilaeus - Dill, Coriander	13.00

BEERS

Schiehallion Craft 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/PRE THEATRE

12:00 to 14:30 Tuesday to Friday/ 17:30 to 18:30 Tuesday to Saturday

Two courses 29.00
Three courses 32.00

Ask your waiter for the selection

FESTIVE MENU

Traditional Julbord

£85 per person
Minimum for two

Ask your waiter for more information

SMÖRGÅSBORD

Selection of bread or gluten free bread with smoked cod roe butter	7.00
Smoked pumpkin & einkorn salad, green kale, smoked vegan cheese	10.00
Pickled herrings, vodka, mustard, pink peppercorn & lingonberries	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
Pan Fried diver Scallops, burnt leeks, fish veloute, dill.	22.00
Roasted sweetbreads, lingonberry chutney, black mustard	14.00
Langoustine bao bun, cabbage slaw	18.00

MAINS

Beef Rydberg	30.00
<i>caramelised onion, onion puree, confit egg yolk, horseradish cream</i>	
Swedish meatballs (add 1/2 lobster poached in butter for £30)	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, 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 dulcely, cloudberrries.	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
2018 Reserve Sémillon, Vergelegen Estate, Stellenbosch, South Africa	11.00
2006 Chablis 1er Cru 'Côte de Léchet', Etienne Defaix, Burgundy, France	20.00
2018 Meursault 'Les Chevalières', Coche Bizouard, Burgundy, France	30.00

ROSÉ

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

2019 Malbec Organic 'Triuno', Mano Negra, Mendoza, Argentina	11.00
2014 Rioja Gran Reserva 'Coto de Imaz', El Coto, Rioja, Spain.	13.00
2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, France.	20.00
2017 Chambolle-Musigny 1er Cru 'Les Cras', P & M Rion, Burgundy, France	30.00

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
Macallan 12, UK	16.00

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
Matcha	5.00

Proudly Cashless - card and platform payments only

Please inform your server if you have any allergies we need to be aware of

Prices include VAT • A discretionary 15% Service Charge will be added to your bill