

# AQUAVIT

LONDON

## HOUSE COCKTAILS 15

### Under the Sea

Nuet, Blue Curacao, Pineapple, Grapefruit bitters, egg white, lemon

### Into the Woods

Sapling Vodka, Appleton Estate, Amaretto Disaronno, orgeat

### The Golden Stairs

Nuet, St. Germain, Eldeflower cordial, lemon

### We've met before?

Akevitt Blank aged, Salcombe Rose, Light Tonic, cucumber

### Go on, have a Bite!

Benedictine, Pere Magloire Calvados, red wine, lemon

### That's the Tea

Strawberry Liqueur, Campari, Courvoisier, Fevertree Lemonade

### Melancholia

Jon Paul Jones, bay leaf syrup, cardamom, lemon peel

### The king, is naked!

Macallan 12 sherry cask, cardamom, lemon, soda

## ENKLA SAKER 15

"simple things"

### UMAMI

gin martini with UMAMI gin, olive

### The Macallan Highball

Macallan 12 double cask, Fevertree Soda Water, dill and lemon

### Grapefrukt & solbær

Nuet, Fevertree Light Tonic, fresh grapefruit and berries

### Alcohol Free 14

#### Adrift

Pentire Adrift, Fevertree Mediterranean Tonic Water, rosemary

#### Seaward

Pentire Seaward, Fevertree Mediterranean Tonic Water, Bay Leaf Syrup

## AQUAVIT & TONIC 14

Please find in the Bar Menu the full list

Nuet - Grapefruit, Blackcurrant, Caraway  
Skåne - Cumin, Fennel

Nordic Akevitt - Herbal, Chamomile flower  
O.P Original - Cumin, Caraway  
Aalborg Jubilaemus - Dill, Coriander

## BEERS

SMALL BEER, Lager 2.1% 6.50  
POPPELS, London Lager 5% 7.50  
POPPELS, American Pale Ale 5.4% 7.50  
Peroni Libera 0% ABV 6.00

## SMÖRGÅSBORD

Selection of bread with smoked cod roe butter	7.00
Quinoa salad, avocado, cucumber, toasted sunflower seeds (ve)	11.00
Matjes' herring, Charlotte potatoes salad, brown butter vinaigrette, soft quails egg, sour cream	16.00
Gin cured "Gravlax", seeded granola, dill mayonnaise, tonic gel	11.50
Shrimp Skagen, toasted sourdough, dill mayonnaise	15.50
Lobster & potato gratin, dill, tarragon	37.00
Pan fried diver scallops, burnt leeks, fish veloute, dill	23.00
Rabbit, black pudding & duck liver terrine, apricot & pistachio dressing, toasted sourdough	15.00
Roasted sweetbreads, lingonberry chutney, black mustard	17.00
Yellowfin tuna tartare, soy & citrus vinaigrette, seaweed cracker	18.50
Langoustine bao bun, cabbage slaw	18.00
Vendace roe, sour cream, red onion 25g/50g/75g	35/60/85
Raw sea bass, citrus dressing, kohlrabi, avocado, chervil & dill	18.50

## SHARING PLATTERS

24x mussels, 6x oysters, 1x dressed crab, Yellowfin tuna tartare served with lemon, shallot vinegar & Bloody Mary ketchup 85

6 oysters served with lemon & shallot vinegar 24

## MAINS

Beef Rydberg, caramelised onion, onion puree, 63 degrees egg, horseradish cream	32.50
Swedish meatballs, lingonberries, pickled cucumber, potato mash (served with half buttered poached lobster for an addition of £34)	21.50
Roasted duck breast, Jerusalem artichoke, Madeira jus	29.50
Norwegian halibut, Palourde clams, samphire, saffron butter sauce	35.00
Houghton spring trout, Sandefjord sauce, chive, trout roe	30.00
Stone bass fillet, celeriac croquette, liquorice jus, avruga	30.00
Potato & onion "risotto" parsley & tarragon, chives oil, yeast (ve)	22.00

## SIDES

Rydberg potatoes, smoked oil, parsley (ve)	6.50
Fine green beans, pickled red onions, toasted almonds (v)	6.50
Jansson's temptation, potato gratin, ansjovis, breadcrumbs	8.00
Little gem salad, cashew nuts & radish (ve)	6.50
Truffled mashed potato (v)	9.00

## DESSERTS

Arctic Bird's nest, goat cheese parfait	11.00
'Dajm' bar parfait, almond tuille, chocolate sauce	11.00
Kladdkaka, white chocolate ganache, lingonberries	11.00
Marängsviss with English strawberries, meringue & cream, mint cress	11.00
Baked ostkaka, almonds, cloudberry, vanilla cream	11.00
Selection of 3 cheeses, cloudberry jam, crackers	12.00

## SELECTION OF WINE BY THE GLASS

### SPARKLING

NV Prosecco Superiore Asolo, Ca' Morlin, ITALY 10.00  
2012 Henriot Brut, Souverian, Champagne FRANCE 18.00  
2018 Rosé Brut, Rathfinny, ENGLAND 16.00

### WHITE

2020 Pinot Grigio, Ponte del Diavolo, ITALY 9.50  
2020 Blanco Viñas Viejas, Bodegas Luis Cañas, Rioja, SPAIN 11.00  
2017 Riesling Grand Cru 'Rosacker', Alsace, FRANCE 12.00  
2015 Chablis 1er cru les Lys, Domaine William Fevre FRANCE 20.00

### ROSÉ

2020 Reuilly 'Les Chatillons', Denis Jamain, FRANCE 11.00  
2020 Côtes de Provence, Château Miraval, FRANCE 12.00

### RED

2019 Bourgogne Pinot Noir 'Les Ursulines', FRANCE 11.00  
2018 Cabernet Sauvignon, Vasse Felix, Margaret River AUSTRALIA 14.00  
2015 Chateau Durfort-Vivens 'Vivens', Bordeaux, FRANCE 20.00  
2019 The Steading, Torbreck, Barossa Valley, AUSTRALIA 23.00  
2018 Pinot Noir, Racines, Santa Rita Hills, California, USA 30.00

### SWEET

2015 Semillon 'Straw Wine', Vergelegen, Stellenbosh, SA 7.00  
2016 Sauternes, Château Delmond, Bordeaux, FRANCE 7.00  
NV Ruby Reserve, Quinta do Passaduro, Douro, PORTUGAL 4.50

## COOLERS & JUICE

Orange Juice 4.50  
Cold Pressed Apple 4.50  
Cold Pressed Tomato 4.50  
Cold Pressed Cranberry 4.50  
Cold Pressed Pineapple 4.50  
Scandi Blossom 6.50  
*Bubbly lemonade with elderflower cordial and lingonberries*  
Hygge 6.50  
*Homemade Chamomile and flowers blend with cold press Apple Juice*

## 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

(please specify if Tea or Latte)

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