

PTL NEGRONI'S

Spring 135

Spriteriet Rosé,

Stockholms Bränneri gin + röd

Summer 135

BVB vermouht,

Stockholms Bränneri gin + röd

Kaffe 135

Kaffe Mondino,

Stockholms Bränneri gin +

röd vermouht

Classic 135

Mondino, Stockholms Bränneri gin +

röd vermouht

VIN PÅ GLAS

Fizz 115 :-

2021 "Somu"

Årilds Vingård, Swe

Vitt 125 :-

2022 "El Pinto"

Rebuelta del Pedrero, Spa

Rosé 125 :-

2022 "Muralhas de Monção"

Adega de Monção, Port

Orange 145 :-

2022 "Eros de David"

Les Pirouettes, Fra

Rött 120 :-

2021 "Les Oliviers"

Eztézagues CdR, Fra

COCKTAILS

Swedish Kir 135

Spriteriet svartvinbär +

Arilds Vingård "Somu"

Rabarber + jordgubbs fizz 135

Husets jordgubbsliquer +

Andersson Emlsfeuer

Summer flower Collins 135

Koskenkorva Vodka /

Stockholms Bränneri Gin

+ syren, citron, soda.

Stockholms Bränneri 110

Pink Paloma / Röd Spritz.

Alkoholfri

Rabarber + koriander cooler 85

Syren spritz 85

Roots Kombucha - natural 40

ÖL + CIDER

Stockholm Brewing Co (33cl) 65

Organic Gluten Free Lager

Organic West coast IPA

Varmdö Bryggeri (alkoholfri) 50

Varmdö Lager

Varmdö IPA

Gamla Enskede Bryggeri 55

Lättöl (2.2%)

Brutes (33cl) 65

Frown Flipper 2021

SENSOMMARMENY 2023

SNACKS

Focaccia, basil, olive oil	40
Gordal spicy olives	55
Fennel salami	95 / 180
Swedish cheese with accompaniments	110 / 210
Oyster* "chef's choice"	55

MELLANRÄTTER

Flowering dill baked artichoke, lemon	125
Beetroot "Swedish sushi", shelled peas, soya, horseradish	95
Johannas salad, basil, Sanda egg, wild garlic capers	125
Aubergine tempura, chermoula, 100% lemon, sunflower seed	125
Chargrilled chanterelle "toast", parmesan, fennel, elderflower	175
Cured kolrabi, Swedish squid, broad bean brandade, garlic	145
Butter fried rainbow trout, leek cream, smoked olive oil, black olives	165
"Crispy pork" from sustainably farmed pigs, fresh beans, chanterelles, nouc cham	155
BBQ beef from Gröna Gårdar, walnut + olive cream, salsa fresca	175

Fråga oss gällande allergier

* Ostron är livsmedel som i vissa fall kan orsaka allergiska reaktioner

DESSERT

Late summer berries, roasted white chocolate, vanilla ice cream, lemon verbena	110
Crème brûlée	100
A scoop of sorbet	45

Kaffe negroni	135
2021 Bera Vittorio e Figli Moscato d'Asti Piemonte Ita - Moscato	105
2019 Weingut Umathum "Beerenauslese" Burgenland Öst - Scheurebe	140

	Sprit (1cl)
House coffee liqueur	18
Stabiano Limoncello Amalfi Ita	26
Svensk Likör "Punsch" Långviks Krydderi, Möja Swe	27
Rum : Papagayo Anejo Arroyo y Esteros, Para	28
Amara Arancia Rossa, Sicily Ita	25
Andrea Scovero "Grappa di Nebbiolo" Bionzo Ita	32
Brännvin "Gute Cassis" Gute Destilleri, Gotland, Swe	20
Frukt likör "Salmbärsbris" Gute Destilleri, Gotland, Swe	23
Krydd Snaps Värmdö Bränneri, Ingarö, Swe	30
Äpple sprit "Pomme de vie" Värmdö Bränneri, Ingarö, Swe	30
Äpple eau de vie "Eau de vie de cidre" Les Clos des Citots, Fra	35
Whisky "Älv Single Malt" High Coast, Bjärträ, Swe	36
Amaro "Bio fernet amaro" Biostilla, Alto Adige, Ita	24

Kaffe / te

Bryggkaffe - Dada kaffe	30
Te - Johan + Nyström	30
Enkel espresso	25
Dubbel espresso, americano	30
Cappucino, latte, cortado, macchiato	40
