Rooftop

Nightlime



169 SEK

PORTOFINO

Elderberry, lemon, champagne

BANGKOK

Rum, coconut, thai basil, lime

PIÑA NARANIA

Vodka, orange, pineapple, coconut, lemon

PEACH PALOMA

Tequila, Aperol, peach

FLORISTA

Rum, violet, lemon

EASY BREEZY

Gin, elderberry, cucumber, ginger, lime

TROPICAL

Bourbon, passion fruit, pineapple

PREMIUM GIN & TONIC

Hernö Dry Gin, rhubarb tonic, lemon, pink pepper

Hendrick's Gin, tonic, cucumber, black pepper

Monkey 47, tonic, orange, cinnamon

Plymouth Sloe Gin, tonic, lime



SWEDISH BLEAK ROE

Sugardried seaweed – yuzu – kohl rabi – brioche 165

AVOCADO

Coriander – sesame – cecina – buckwheat 115

CHEESE & CHARCUTERIE

Olives – crisp bread with seeds – grilled bread – marmalade 225

CROQUETTES

Cheese from Wrångebäcks – aioli 9.5

GRILLED BREAD SERVED WITH

HERB CRÈME

65

OLIVES

55

CRISPS

5.5

MIXED NUTS

55

Dur suggestion

SWEDISH BLEAK ROE Champagne Daniel Gerbaux

LANGOUSTINE Koenig Riesling

ENTRECÔTE Rizzardi Valpolicella

STRAWBERRIES Finca Antigua Moscatel, 4 cl

595 SEK/PERSON WINE 450 SEK

Medium sized dishes

We serve medium sized dishes and recommend 2-3 per person. For the best experience, create a sharing menu, i.e. the whole party chooses a number of dishes to share among themselves.

BURRATA

Tomato carpaccio – bread crumbs – dried olives – basil crème 145

TUNA TARTAR

Ponzu – coriander – ginger – wonton 165

LANGOUSTINE

Red prawn (not peeled) – black garlic aioli – lemon – bread 195

SHRIMP TOAST BY VANA

Bleak roe – lobster mayonnaise – lemon pickled cucumber – dried plum tomatoes – dill – silver onion 175

IBERICO SECRETO

Onion cream – crispy potatoes – tarragon gravy – seasonal vegetables 195

ENTRECÔTE

Croquette with cheese from Wrångebäck – seasonal salad – black garlic aioli 21.5

OCTOPUS (EIGHT ARMED)

Purple purée of sweet potatoes – fennel – crispy capers 195

SALAD OF BEETS

Feta cheese – pine nuts – basil – croquette 135

STRAWBERRIES

Mousse – passion fruit ice cream – white chocolate 11.5

CHEESE PLATTER

Marmalade – seed crackers 115

TRUFFLES

35/piece

something sweet

Coffee menu

Together with Era of We, we have developed a unique specialty coffee. Era of We allows coffee growers to set the price of their own coffee beans to ensure a stable income and to be able to continue developing their farm. The coffee growers also get to build their own brands, tell the story of their farm and their work behind each cup.

The coffee we serve comes from Sipi Falls which consists of several farms on the slopes of Mount Elgon in Uganda. For centuries, the mineral-rich soil of Africa's oldest volcano has nourished the family-owned farms that grow coffee in the area.

A full-bodied and tasty coffee with notes of sweet licorice, dark chocolate and raisins.

ESPRESSO

Single/Double 25/30

CAPPUCCINO

Single/Double 35/40

CORTADO 40

ESPRESSO TONIC (COLD)

Tonic, ice & double espresso 50

ESPRESSO MACCHIATO

Single/Double 28/32

COFFEE LATTE

Double 45 Single (Latte macchiato) 40

ICE LATTE (COLD)

Milk, ice & double espresso 45



Scan here and read more about the coffee from Sipi Falls.

Champagne & Mine

CHAMPAGNE	
Champagne Daniel Gerbaux Le Brut Reserve	159
Champagne Daniel Gerbaux Le Brut Rosé	159
Deutz Brut Classic	169
WHITE	
Badet Clement Cuvee Prestige Blanc	115/495
Koenig Riesling Reserve	139/595
Delta Estate Sauvignon Blanc	139/595
Abbotts & Deluanay Métayage Chardonnay	145/625
Domaine de Vauroux Chablis	155/695
RED	
Badet Clement Cuvee Prestige Rouge	115/495
Rizzardi Valpolicella Classico	139/595
Métayage Pinot Noir	139/595
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ROSÉ	
Badet Clement Cuvee Prestige Rosé	115/495
Estadon Saint Louis De Provence	139/595

Beverages

BEER & CIDER	
Beer on tap 40 cl	89
Locally produced beer 33 cl	95
Sommersby cider 33cl	79
NON ALCOHOLIC	
Natureo red or white	59/225
Odd Bird Blanc de Blancs	69/325
Carlsberg non alcoholic	69
Sommersby cider non alcoholic	69
SODAS & SMOOTHIES	
Soda	35
Smoothie	79
- Strawberry/mango/blueberry/acai	
- Mango/passion fruit/pineapple	
- Banana/kale/avocado/lemon zest	

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