

THE BAR

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Wine

Sparkling

NV Pol Roger, Brut Réserve, Champagne, France	195/1145
NV Bella Mistala, Brut Prestige, Cava, Spain	145/750

White

2023 Soalheiro, Alvarinho, Vinho Verde, Monção e Melgaço, Portugal	145/650
2023 Domaine des Grandes Perrières, Sancerre, France	170/790
2023 Jean-Marc Brocard, Sainte Claire Vieilles Vignes, Chablis, France	175/820
2023 Clivus, Pinot Grigio, Garda D.O.C., Italy	150/680
2023 Weingut Leitz, Riesling Trocken, Rheingau, Germany	165/750
2022 Robert Mondavi, Private Selection Vint, Chardonnay, USA	180/850
2025 Henri Bourgeois, Poilly-Fume, France	170/790

Red

2022 Marchesi Antinori, Villa Antinori, Tuscany, Italy	145/650
2023 Mont-Redon, Côtes du Rhône Reserve Rouge, France	150/680
2021 Nada, Langhe, Nebbiolo, D.O.C., Piedmont, Italy	165/760
2022 Buissonnier, Mercurey, Grand Vin de Bourgogne, France	185/880
2019 Château L'isle Fort, Bordeaux, France	175/820
2022 Il Seggio, Poggio al Tesoro, Bolgheri, Italy	190/900
2021 Francis Ford Coppola, Cabernet Sauvignon, Paso Robles, USA	190/900
2022 Delas, Crozes-Hermitage Les Launes, Rhone, France	165/760

Rosé

2023 M de Minuty, Provence, France	145/650
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Bar menu

Toast Skagen	255/350
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Bleak roe, butterfried brioche, dill

Feta cheese salad	275
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Olives, tomato, green salad, feta cheese, cucumber, vinaigrette

Swedish Meatballs	285
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Potato purée, cream sauce, lingon berries

French fries with truffle mayonnaise	105
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Roasted peanuts	50
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Maracona almonds	65
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Chips	50
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Marinated olives	75
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Non-alcoholic Cocktails

Iced tea Lemonade 105

Mix tea, Lemon, Soda

Clarified Piña Colada 105

Pineapple, Coconut, Lemon

Shirley Temple 105

Lime, Grenadine, Ginger Ale

Non-alcoholic

Oddbird, Blanc de Blancs, Sparkling Wine 105

Melleruds Lager 65

Easy Rider IPA 65

Golden Apple Company, Apple Cider 65

Coca Cola, Coca Cola Zero, Fanta, Sprite 55

Three Cents Ginger Beer 50

Three Cents Pink Grapefruit Soda 50

Fentimans Ginger Ale 50

Beer and Cider

Draft Beer 33cl

Melleruds Utmärkta Pilsner, 4,8% Lager 90

Gotlands Bryggeri Sitting Bulldog, 6,4% IPA 95

Wisby Weisse, 5.2% Weissbier 95

Bottled Beer 33cl

Daura Damm, 5,4% Gluten-free Lager 95

Mellerud, 4,5% Lager 90

Duvel, 8,5% Golden Ale 105

Cider

Golden Apple Cider Company, 4,2% Cider 85

Signature Cocktails

Averna Cobbler SWEET & SOUR 195
Averna, Lemon, Sugar, Fresh Fruits

Clarified Pina Colada SWEET & SOUR 195
Rum, Lemon, Coconut Cream, Pineapple, Sugar

Negroni Fiero STIFF & BITTER 195
Gin, Campari, Martini Fiero

Paloma Piccante SPICY & SOUR 195
Tequila, Campari, Lemon, Agave, Pink Grapefruits Soda

The Diplomat Penicillin STIFF & AROMATIC 195
Highland Park 12, Lemon, Ginger, Honey

Summer Crush SWEET & SOUR 195
Vodka, Frangelico, Lemon, Sugar, Grenadine, Milk & Cream

Cocktails Classic

Bramble SOUR 195
Gin, Lemon, Sugar, Creme De Cassis

Dirty Shirley SWEET & SOUR 195
Vodka, Lime, Grenadine, Soda

Chartreuse Smash SOUR & FRESH 195
Green Chartreuse, Lime, Fresh Mint

Hemingway Daiquiri SOUR & FRESH 195
Rum, Maraschino Liquor, Lime, Grapefruit, Sugar

Spicy Margarita SOUR & SPICY 195
Tequila, Lime, Jalapegno Syroup

Got questions or allergies?

Our team is happy to provide details on ingredients or assist with personalized recommendations.