

Something tasty before dinner?

SNACKS / APPETIZERS

Salt roasted corn	☞ ☑ 🌱	45
Marcona almonds	☞ ☑ 🌱	45
Olives nocellara	☞ ☑ 🌱	45
Sour cream & onion flavored wontonstrips	🌱	45
Garlic bread	☑ 🌱	79
local cheese		
Langos	☑	129
prawns, whipped crème fraiche, shallots, dill		
Cheese & charcuterie (recommended for two)	☞	149
Cheese, charcuterie, olives, seed crackers, marmalade		
White asparagus	☞ ☑ 🌱	149
Sandefjord sauce, ramson pesto, hazelnuts, crispy cheese		

GIN & TONIC

Cucumber & black pepper		150
gin, Åhus cucumber tonic		
Elderflower & lemon		150
gin, Åhus elderflower tonic		
Grape & lime		150
gin, Åhus grape & lime tonic, rosemary		



DRINKS

GRÄNDEN'S SPRITZERS

Aperol Spritz	150
aperol, cava, soda	
Limoncello Spritz	150
limoncello, cava, lemon, soda	
Hugo Spritz	150
elderflower, cava, mint, lime, soda	

GRÄNDEN'S DRINKS

Negroni	150
gin, campari, red vermouth	
Espresso martini	150
vodka, galliano, kahlúa, espresso	
Aperol 75	150
gin, aperol, citron, syrup, cava	
Disaronno fizz	150
Disaronno, lemon, soda	
Apple Fashion	150
Marker's mark, österlen äppelsprit, cinnamon syrup, angostura	

Fancy another drink? Ask the staff and we'll come up with something tasty!

NON-ALCOHOLIC

Peach mocktail	85
peach, lemon, oxalis, soda	
Franka Nordisk Spritz virgin Aperol	85
Gin & Tonic classic virgin	59

☞ = Gluten free ☑ = Lactose free 🌱 = Vegetarian

Allergies? Please ask us what the food contains.

☐☐ All meat and poultry comes from Sweden.

Evening Menu

POKÉ BOWLS

Chili-glazed slow cooked pork belly 195
rice, rawslaw, soybeans, pickled red onion, mango, seaweed, wasabi cream cheese, wasabi peas, sesame mayonnaise, cilantro, sour cream & onion flavored wontonstrips, sesame seeds



Wine tip white: Chateau Kefraya Les Bretèches, Lebanon

Mongolian beef on flank steak 195
rice, rawslaw, soybeans, red onion, seaweed, broccoli, sesame mayonnaise, green onions, cilantro, sesame seeds



Wine tip: Côtes du Rhône Gentilhomme, Grenache, Syrah, France

Tuna tataki 195
rice, rawslaw, soybeans, pickled onions, baby spinach, mango & pineapple salsa, jalapeño mayonnaise, rice paper, cilantro, sesame seeds



Wine tip white: Le Courier, Chenin Blanc, South Africa

Feta cheese croquette 195
rice, red cabbage, soybeans, red onion, baby spinach, pepper & bean hummus, lemon mayonnaise, green onions, sesame seeds



Wine tip rosé: Forte Ambrone, Sangiovese, Syrah, Italy

MAIN COURSES

Risotto with asparagus 249
ramson pesto, local cheese, roasted almonds



Wine tip white: Domaine de la Vinconniere, Sauvignon Blanc, France

Roasted Torbay sole 299
capers, shallots, horseradish, prawns, browned butter, new potatoes, dill



Wine tip white: El Coto de Rioja 875m, Chardonnay, Spain

Herb & lemon stuffed chicken 289
spinach, Balsamic glazed carrots, fermented garlic gravy, polenta cream, crispy potatoes

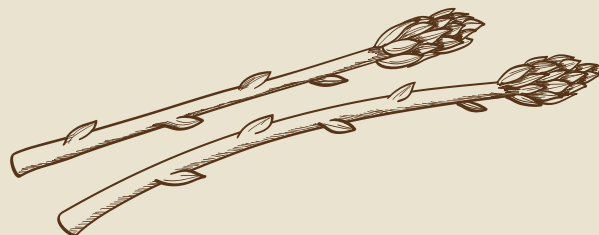


Wine tip: Cono Sur, Pinot Noir, Chile

KIDS' MENU

Meatballs 95
creamy sauce, pressed cucumber, potatoes, lingonberries

All dishes are available as a children's portion.



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Something tasty after dinner?

DESSERTS

Snickers bites ✂ 🥚 🌿 32 cocoa, coconut, peanuts, licorice
Chocolate truffles 🌿 34
Chocolate brownie ✂ 🥚 🌿 58 caramel, almond, cream
Crème brûlée ✂ 🥚 🌿 68
Rhubarb Stuffed Rice Paper 🌿 72 crumble, white chocolate, vanilla ice cream
Sorbet with cava ✂ 🥚 🌿 (18 years) 89
Affogato ✂ 🥚 🌿 55 espresso, vanilla ice cream
+ 3 cl hazelnut liqueur (18 years) 115

CAZY ICE CREAM

Daim ✂ 🥚 62 vanilla ice cream, chocolate sauce, cream
Raspberry & salted licorice ✂ 🥚 62 ice cream, liquorice sauce, raspberry & licorice fudge

COFFEE / TEA

Coffee/Tea 34
Double espresso 34
Macchiato 34
Americano 36
Cortado 38
Cappuccino 44
Ice latte 48
Caffe latte/Chai latte 48
Hot chocolate with whipped cream 48

HOT DRINKS

Hot chocolate drink with whipped cream choose between rum, cointreau & minttu 150
Irish coffee whisky, cream 150
French coffee cognac, cream 150
Kaffe Karlsson baileys, cointreau, cream 150
Kaffegök vodka 150

AVEC / SHOTS

LIQUEUR

Cognac monopol, V.S.O.P 28/cl
Cointreau 28/cl
Baileys 28/cl
Kahlúa 28/cl
Disaronno 28/cl
Österlen Special Edition, 38/cl
Äppelsprit (apple liquor)
Grappa Sarpa di poli 38/cl
Äppelfrost from Sövde (dessert wine) 42/cl

WHISKY

High Coast Whisky, älv 38/cl
High Coast Whisky, berg 38/cl
High Coast Whisky, timmer 38/cl
Selected Malts 10 yo Oloroso finish 38/cl
Glenallachie Cask Strength 10 yo 38/cl
Glenallachie 12 yo 38/cl
Meikle Tòir, The chinquapin one 5 yo 38/cl

RUM

Rest & be thankful rum 38/cl
Plantation grande réserve 38/cl
English Harbour 38/cl

SHOTS

Fireball/Jägermeister/Fernet Branca 60/3cl
Minttu/Sour cola/Tequila 60/3cl
Hot shot 75

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