

## WHITE

**2024 Umani Ronchi Montipagano, Trebbiano**  
Abruzzo, Italien **120/575** :-

**2024 Wongraven Morgenstern, Riesling**  
Pfalz, Tyskland **155/775** :-

**2024 Grandes Perrières, Sauvignon Blanc**  
Sancerre, Frankrike **175/875** :-

**2024 Domaine Laroche, L Chablis, Chardonnay**  
Chablis, Frankrike **170/850** :-

**2023 Domaine Laroche, L'Essence des Climats, Chardonnay**  
Chablis Premier Cru, Frankrike **220/1100** :-

**2024 Le Vigne di Zamò, Pinot Grigio**  
Friuli, Italien **165/825** :-

**2024 Robert Mondavi Vint, Chardonnay**  
California, USA **135/675** :-



## ROSÉ

**2024 Triennes Rosé, Syrah, Grenache, Merlot**  
Provence, France **145/725** :-

**2023 GB Pinot Noir Rosé**  
Rheingau, Germany **145/725** :-

## RED

**2023 Umani Ronchi, Montipagano, Montepulciano**  
Abruzzo, Italy **120/575**

**2022 Robert Mondavi Private Selection, Pinot Noir**  
California, USA **135/675** :-

**2022 Campillo Crianza, Tempranillo**  
Rioja, Spain **160/800** :-

**2023 Cascina Valle Asinari, Barbera d'Asti**  
Piemonte, Italy **175/875** :-

**2022 Château St. Michelle, Cabernet Sauvignon**  
Columbia Valley, USA **145/725** :-

**2022 Xavier Vignon Lirac, Syrah/Grenache**  
Rhône Valley, France **155/775** :-

**2020 Vidal Fleury, Châteauneuf du Pape, Grenache, Syrah, Mourverde**  
Rhône Valley, France **220/1100** :-

## DRAUGHT BEER 40cl

Carlsberg Export **82** :-

Nya Carnegie Brewery 100W IPA **105** :-

Eriksberg Karaktär **86** :-

Tap of the moth (Ask us!)



## BOTTLED BEER & CIDER

Carlsberg Hof, Lager 4.2% **78** :-

Buzzin Amber Ale 5.6%, Fjäderholmarna Brewery **105** :-

Serenity Session IPA 4.5%, Fjäderholmarna Brewery **105** :-

Pickla Pils, Pilsner (50cl) 4.8%, Nynäshamns Steam Brewery **129** :-

Fjädevikt Stout 4.7%, Fjäderholmarna Bryggeri **105** :-

Somersby Pear Cider 4.5% **85** :-

Galipette Apple Cider Brut 4% **95** :-

## ALCOHOL-FREE

Pepsi, Pepsi Max, Zingo, 7up **42** :-

Ramlösa Original **42** :-

Ginger Beer, Ginger Ale **45** :-

Rudenstams Black Currant Soda **75** :-

Brooklyn Special Effects IPA 33cl **63** :-

Brooklyn Special Effects Lager 33cl **63** :-

Somerby Cider Pear 0% 33cl **63** :-

Barrels & Drums Chardonnay or Merlot **85/415** :-

## COFFEE

Brewed Coffee **40** :-

Single Espresso **35** :-

Double Espresso **40** :-

Double Macchiato **42** :-

Cappuccino, Latte **45** :-



# Swede Hollow

## MENU

## BUBBLES!

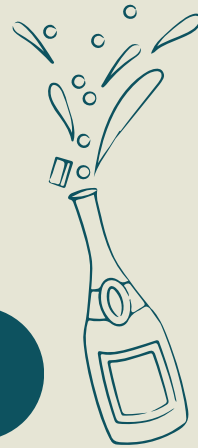
**NV Reine Pédauque, Crémant**  
Bourgogne, France 165/825 :-

**NV Parés Baltà Brut, Cava**  
Catalonia, Spain 150/750 :-

**NV Villa Degli Olmi Bio, Prosecco**  
Veneto, Italy 135/675 :-

*Small moments, big cheers!*

**Champagne Louis Roederer, Brut Premier**  
Champagne, France 995 :-



## SIGNATURE COCKTAILS

*Enjoy a signature or classic cocktail! 175 :-*

**Cloud Rouge**  
Gin, maraschino, Carpano vermouth, sugar

**C You Later**  
Gin, crème de mûre, lime, figs

**City Spritz**  
Limoncello, rhubarb, lime, prosecco

**Coretto Negroni**  
Espresso, gin, vermouth, campari

**Circuit Breaker**  
Mezcal, yellow chartreuse, maraschino, lime, cloudberry

**Crème Brûlée**  
Vanilla vodka, cream, cane sugar

### TO SHARE

Bread rolls, fennel crisp & butter 35 :-

Swedish artisanal charcuteries & pickled swede 75 :-

Pizzetta Bufalina, basil & Virgin Olive Oil 75 :-

Swedish artisanal cheese & dried mini figs 65 :-

### Bar SNACKS

Wasabi Peas

Tandoori cashews

Smoked almonds

Green Olives

STYCKPRIS 45 :-  
TRIOPRIS 110 :-

## STARTERS

### GREEN ASPARAGUS SOUP

Smoked salmon tartar, rainbow trout roe & lemon oil  
145 :-

### SKAGEN TOAST

Hand peeled shrimps, lemon, cress, lump fish roe & brioche  
165 :-

### BEEF CARPACCIO

Comté cheese cream, hazelnuts, crispy jerusalem artichoke  
165 :-

## MAIN COURSES

### RISOTTO VERDE

Green asparagus, spinach, mint, petit pois, king oyster mushroom & pecorino 245 :-

### RAINBOW TROUT

Hollandaise sauce, smoked shellfish oil, baby carrots, spring onion & asparagus 295 :-

### STEAK FRITES

Sirloin steak á la parisienne, spring onion, broccolini & french fries 365 :-

### FRIED COD

Ramson mayonnaise, grilled lemon, crudité vegetables & new potatoes 285 :-

### SMASH BURGER SINGLE/DOUBLE

Smash burger, cheddar cheese, dressing, caramelized onion, pickled cucumber & french fries 195/225 :-

### CAESAR SALAD

Chicken, romaine salad, caesar dressing, bacon, croutons & parmesan 225 :-

### SHRIMP SANDWICH

Brioche, lemon mayonnaise, avocado, radishes & pickled silver onion 195 :-

## PICK & MIX 75:-

*Our Pick & Mix candy is bursting with color and flavor. Scoop, choose, and create your perfect blend of sweet favorites. Whether you're into rich chocolate, chewy gummies, or bold sour treats, this experience is all about you!*

## DESSERTS

### CHOCOLATE DOME

Chocolate brownie, vanilla ice cream, berries & caramel sauce  
115 :-

### RHUBARB TARTLETTE

Vanilla baked rhubarb, white chocolate & pistachio crumble  
95 :-

### CRÈME BRÛLÉE

Baked vanilla custard & caramelized sugar  
95 :-



*Tiny but tasty!*

### ICE CREAMS & SORBETS


45 :- per scoop

Ask us about today's flavors!

**CHOCOLATE TRUFFLE 35 :-**

All prices are in SEK, including VAT.

Got questions about ingredients or allergies? Ask us!

 – dishes that are or can be made vegetarian.

We choose meat from suppliers who follow our welfare and production policies. Want to know more? Just ask!