

WHITE

2024 Umani Ronchi Montipagano, Trebbiano
Abruzzo, Italien 130/650 :-

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 130/650 :-

2022 Robert Mondavi Private Selection, Pinot Noir
California, USA 145/725 :-

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

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

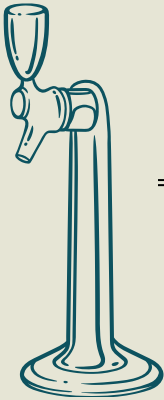
2022 Château St. Michelle, Cabernet Sauvignon
Columbia Valley, USA 145/725 :-

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

2022 Domaine de Crstia, 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:-
- Hazy Island IPA 6%, Fjäderholmarna Brewery 115:-
- Pickla Pils, Pilsner (50cl) 4.8%, Nynäshamns Steam Brewery 129 :-
- Early Bird Lager 6%, Fjäderholmarna Brewery 105 :-
- Landsort Lager, Lager (50cl) 5,3%, Nynäshamns Steam Brewery 125:-
- Fjädevikt Stout 4.7%, Fjäderholmarna Brewery 105 :-
- Carlsberg Hof 4,2%, Carlsberg 78 :-
- San Miguel Gluten Free 5,4%, San Miguel 95 :-
- 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 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 :-

Swede Hollow
MENU

BUBBLES!

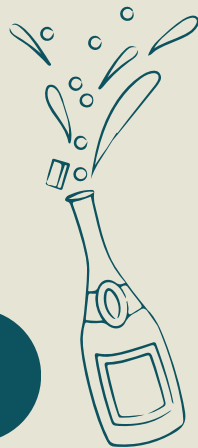
NV Reine Pédauque, Crémant
Bourgogne, France 165/825 :-

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 :-

Copper Forest
Whiskey, akvavit, lingon, thyme

C You Later
Bourbon, raspberry liqueur, maple syrup, orange bitters

Cask Of Gold
Rum, pear cognac, pumpkin, maple syrup, cinnamon

Coretto Negroni
Gin, sweet vermouth, espresso infused campari, crème de cacao

Circuit Breaker
Rum, blackberry liqueur, lime, black currant

Crème Brûlée
Vanilla vodka, salted caramel, cream, sugar

Coeur de Pomme
Calvados, apple, cinnamon, sugar

Bar SNACKS

Freshly baked bread, fennel
crisp & butter 35 :-

Swedish artisanal charcuterie &
pickled swede 75 :-

Pizzetta Bufalina, tomato, basil
& Virgin Olive Oil 65 :-

Swedish artisanal cheese &
cloudberry marmalade 75 :-

Wasabi Peas

Tandoori cashews

Smoked almonds

Green Olives

STYCKPRIS 45 :-

TRIOPRIS 110 :-

STARTERS

VÄSTERBOTTEN CHEESE
Chanterelle, bleak roe, silver onion & cucumber cress
165 :-

TOAST SKAGEN
Hand peeled shrimp, brioche, lemon, cress
Small / Full size 95 /145 :-

SHELLFISH BISQUE
Seared lobster, pickled cucumber, puff-pastry fleuron
145:-

BEEF TARTARE
Comté cheese, capers, dijon mustard & crispy potatoes
Small / Full size 145 / 195 :-

MAIN COURSES

RAVIOLI WITH PORCINI & GUANCIALE
Browned onion cream, black kale, truffle & grated parmesan
0 :-

LOBSTER RISOTTO
Shellfish stock, seared lobster, browned butter, lemon &
crown dill
0 :-

SPICE BAKED SEA BASS
Roasted celeriac, chanterelle, hazelnut & crispy potatoes
0 :-

Signature STEAK FRITES
Sirloin steak, sauce à la parisienne, tomato salad
& french fries
65 :-

PEPPER SEARED VENISON
Butter pumpkin, blackberries, fermented kampot pepper &
black kale
0 :-

ALWAYS AT C!

DOUBLE CHEESEBURGER
Swedish cheddar, onion confit, pickled cucumber & french fries
0 :-

CAESAR SALAD
Chicken or shrimp, romaine salad, caesar dressing, bacon,
croutons & parmesan
0 :-

SHRIMP SANDWICH
Roasted brioche, crispy salad, citrus mayonnaise & avocado
0 :-

DESSERTS

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

BAKED CHEESECAKE
Cloudbberries, citrus confit, biscoff crumbles
110 :-

CRÈME BRÛLÉE
Baked vanilla custard & caramelized sugar
95 :-



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.