WHITE

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

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

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

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

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

2024 Le Vigne di Zamò, Pinot Grigio
Friuli, Italy **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 :-**

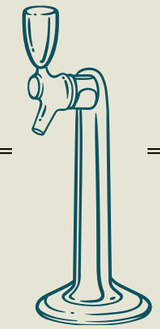
2022 Campillo Crianza, Tempranillo
Rioja, Spain **160/800 :-**

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

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

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

2022 Domaine de Cristia, Châteauneuf du Pape, Grenache, Syrah, Mourvedre
Rhône Valley, France **220/1100 :-**



DRAUGHT BEER 40cl

Carlsberg Export **82 :-**

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

Eriksberg Karaktär **86 :-**

Tap of the month (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:-**

Fjädervikt Stout 4.7%, Fjäderholmarna Brewery **105 :-**

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 :-**

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

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

Richard Juhlin Sparkling Wine **95/475:-**

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

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

Circuit Breaker
Rum, blackberry liqueur, lime, black currant

Crème Brûlèe
Vanilla vodka, salted caramel, cream, sugar

Coeur de Pomme
Calvados, apple, cinnamon, sugar

Cask & Crema
Mint chocolate, espresso, irish whiskey, creme de cacao

SNACKS

Mini Saucisse **65:-**

Marinated Cheese **55:-**

Green Olives **45:-**

BREAD BASKET

Levain bread, crisp bread & butter

35:-

STARTERS

TOAST SKAGEN

Hand peeled shrimp, radishes, lemon, roasted brioche
Small/full size **95/145 :-**

JERUSALEM ARTICHOKE SOUP

Crispy Jerusalem artichoke, pickled mushrooms & vendace roe **125 :-**

BEEF TARTARE

Comté cheese cream, capers, dijon mustard & crispy potatoes
Small/full size **145/195 :-**

MAIN COURSES

MUSHROOM CANNELLONI

Winter squash, sage, Jerusalem artichoke, pickled mushrooms & parmesan
245 :-

LOBSTER RISOTTO

Lobster stock, seared lobster, browned butter, lemon & dill
275 :-

SPICE BAKED SEA BASS

Roasted celeriac, winter truffle, oyster mushrooms, hazelnut & crispy potatoes
325 :-

Signature STEAK FRITES

Sirloin steak, sauce à la parisienne, tomato salad & french fries
365 :-

CHEESEBURGER SINGLE / DOUBLE

Swedish cheddar, onion confit, pickled cucumber & french fries
205 / 245 :-

CAESAR SALAD

Chicken or shrimp, romaine salad, caesar dressing, bacon, croutons & parmesan
245 :-

SHRIMP SANDWICH

Roasted brioche, crispy salad, citrus mayonnaise & avocado
205 :-

DESSERTS

Signature CHOCOLATE DOME

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

LEMON TARTLET

Baked meringue, raspberry sauce & pistachio crumble
95 :-

CRÈME BRÛLÉE

Baked vanilla custard & caramelized sugar
85 :-



ICE CREAMS & SORBETS

45 :- per scoop
Ask us about today's flavors!

CHOCOLATE TRUFFLE 35 :-

Don't miss our icebar!

VISIT THE ICEBAR AFTER YOUR MEAL AND GET 20% OFF!

ICEBAR BY ICEHOTEL STOCKHOLM

Talk to us!

All prices are in SEK, including VAT.
Got questions about ingredients or allergies? Ask us!
– dishes that are or can be made vegetarian.