

## BEVERAGES

Served between 11:00–22:30.

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<b>SPARKLING</b>	Ästad Vingård / 003	150
	Conti Riccati / Prosecco	95
	Clotilde Davenne / Crémant de Bourgogne	120
	Motzenbäcker Rosé / Sekt	130
	Gramona Innoble / Cava	165
	Pointillart Leroy Premier Cru / 2017 / Champagne	190

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<b>WHITE</b>	Attis Lias Finas / Albariño / 2022-2023	130
	Clotilde Davenne / Chablis / Chardonnay / 2022	140

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<b>RED</b>	Bordon Crianza / Rioja / 2018	110
	Dominio de Tares / Baltos / Mencia / 2020	115

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<b>BEER</b>	Pine Brewing Company / Lager	20/40 cl	40/80
	Pine Brewing Company / Amber Lager	20/40 cl	40/80
	Pine Brewing Company / New England Imperial Pale Ale		95
	Pine Brewing Company / Raspberry Kettle Sour		105
	Halmstad Brygghus / Pilsner		80
	Poppels / Glutenfri American Pale Ale		80

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<b>CIDER</b>	Vistakulle Fruktodling / Semi-dry Apple cider	95
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## NON-ALCOHOLIC BEVERAGES

*Non-alcoholic served between 08:00-22:30.*

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<b>SPARKLING</b>	Hvonn / Haf / Sparkling Elderflower	90
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<b>BEER</b>	Nils Oscar / Non-alcoholic God Lager	60
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<b>OTHER</b>	Hvonn Miere / <i>swedish apples, gooseberries, and spruce shoots</i>	70
	Hvonn Galder / <i>wild flowers and tart gooseberries</i>	70
	Hvonn Njol / <i>dark berries, herbs from the forest and fields</i>	70
	Hvonn Raudr / <i>red berries, spicy leaves, and meadow flowers</i>	70
	Rscued / Smoothie / Raspberry and strawberry	80
	Rudenstams / Apple juice	50
	Coca-Cola / Coca-Cola Zero	38
	Stenkulla / Sparkling water	38
	Lykke kaffegårdar / Brewed coffee	30
	Lykke kaffegårdar / Tea / Green or black	30

## FOOD

*Snacks & sweets served 08:00-22:30.*

*Small dishes, perfect for sharing, served 11:00-22:30.*

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<b>SNACKS</b>	Greek yogurt, rhubarb compote and roasted almonds	45
<b>&amp; SWEETS</b>	Bjäre crisps	50
	Marinated olives and cornichons	70
	Salt-roasted Marcona almonds	80
	Fruit platter	120
	Home-made chocolate truffle	65
	Trio of Nordic cheeses, marmalade and seed crispbread	245

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<b>SMALL DISHES</b>	Tomato hummus <i>with focaccia and roasted sesame and poppy seeds</i>	65
	Kale and cabbage salad <i>horseradish dressing, aged cheese and bread crunch</i>	85
	Baked celeriac with soy and lemon cream <i>crispy onions, and locally sourced mushrooms</i>	105
	Focaccia our way <i>with whipped cream cheese, rosehip chutney, roasted almonds and Vesterhavs cheese</i>	115
	Pumpkin soup with roasted seeds <i>with freshly fried sourdough focaccia</i>	half 95 / full 155
	Salt-baked beets with roasted goat cheese <i>with herb salad, silver onions, and toasted walnuts</i>	165
	Crisps and whitefish roe <i>Smetana, chives, lemon and pickled red onions</i>	255

*Please let us know about any allergies or food preferences.*