

## THE LOBBY BAR

*Served between 11:00–22:30.*

*4 cl tasting glasses/regular wine glasses/whole bottle*

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|              |                         |            |
|--------------|-------------------------|------------|
| TRY OUR WINE | 2021 Ästad Vingård, 003 | 60/150/850 |
|              | 2020 Ästad Vingård, 004 | 60/150/850 |
|              | 2020 Ästad Vingård, 005 | 60/150/850 |
|              | 2021 Ästad Vingård, 006 | 60/150/850 |
|              | 2022 Ästad Vingård, 008 | 60/150/850 |

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|        |                                                                                     |       |
|--------|-------------------------------------------------------------------------------------|-------|
| LIQUOR | Ästad Gin                                                                           | 25/cl |
|        | <i>Our own gin made on base wine, in collaboration with Skrea Backe Distillery.</i> |       |
|        | Ästad Gin & Tonic                                                                   | 155   |

## BEVERAGES

*Served between 11:00–22:30.*

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|           |                                                  |     |
|-----------|--------------------------------------------------|-----|
| SPARKLING | Ästad Vingård / 003                              | 150 |
|           | Conti Riccati / Prosecco                         | 95  |
|           | Clotilde Davenne / Crémant de Bourgogne          | 120 |
|           | Motzenbäcker Rosé / Sekt                         | 130 |
|           | Gramona Imperial / Cava                          | 155 |
|           | Pointillart Leroy Premier Cru / 2017 / Champagne | 190 |

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|       |                                                |     |
|-------|------------------------------------------------|-----|
| WHITE | Attis Lias Finas / Albariño / 2022-2023        | 130 |
|       | Clotilde Davenne / Chablis / Chardonnay / 2022 | 140 |

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|-----|-------------------------------------------|-----|
| RED | Bordon Crianza / Rioja / 2018             | 110 |
|     | Dominio de Tares / Baltos / Mencia / 2020 | 115 |

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|      |                                 |     |
|------|---------------------------------|-----|
| ROSE | Gramona / Mart / Penedès / 2023 | 135 |
|------|---------------------------------|-----|

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|      |                                                      |          |       |
|------|------------------------------------------------------|----------|-------|
| BEER | 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 Bryggerhus / Pilsner                        |          | 80    |
|      | Poppels / Glutenfri American Pale Ale                |          | 80    |

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|       |                                               |    |
|-------|-----------------------------------------------|----|
| CIDER | 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<br/>&amp; SWEETS</b> | Smoked almonds with espelette pepper                    | 50 |
|                                | Bjäre crisps                                            | 50 |
|                                | Nocellara olives with lemon verbena                     | 70 |
|                                | Grilled cucumber with smetana and honey                 | 70 |
|                                | Green energy                                            | 70 |
|                                | Seasonal fruits and berries                             | 70 |
|                                | Vesterhavs cheese with rhubarb and buckwheat crispbread | 95 |
|                                | Home-made chocolate truffle                             | 65 |

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|-------------------------|-----------------------------------------------------------------|-----|
| <b>SMALL<br/>DISHES</b> | Green tomato gazpacho                                           | 115 |
|                         | <i>jalapeño</i>                                                 |     |
|                         | Spring beets                                                    | 115 |
|                         | <i>white goat cheese, salt-roasted walnuts, and meadowsweet</i> |     |
|                         | Pickled cucumber and kohlrabi                                   | 95  |
|                         | <i>solaris vinaigrette and roasted seeds</i>                    |     |
|                         | Tomato tartare                                                  | 165 |
|                         | <i>little gem lettuce, organic avocado, creamy wild garlic</i>  |     |
|                         | Creamy burrata                                                  | 165 |
|                         | <i>ciabatta and smoked tomatoes</i>                             |     |
|                         | Citrus sorbet                                                   | 95  |
|                         | <i>pickled rhubarb</i>                                          |     |

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