

OUR FAMOUS SIGNATURE COCKTAILS

PASSION – 185

Planterey Stiggins Fancy Pineapple, Vanilla Ice Cream
Distillate, Lemon, Passionfruit Foam

BERRIES + FIG – 185

Citadelle Rouge, Figs, Sauternes, Campari, Acid

COFFEE + CORN – 185

Ketel One, Borghetti, White Cacao, Browned Butter,
Popcorn, Cold Brew

PEACH + HOPS – 185

Planterey Original Dark, Aperol, Peach Tea,
Apple Acid, IPA, Soda

ELDERFLOWER SOUTHSIDE – 185

Tanqueray Gin, Fiorente Elderflower, Mint, Lime

BLUEBERRY PIE – 185

Canerock, Oloroso Sherry, Browned Butter Caramelised
Oats, Blueberries, Vanilla, Cream

LINGONBERRY + LIQUORICE – 185

Remy Martin VSOP, Kyflinge Navy Strength,
Amaro Montenegro, Lingonberry, Lemon, Liquorice Paint

CARAMEL + CHILI – 185

Don Julio Blanco, Cointreau, Celery, Lime, Caramel,
Chili oil "agak agak" by Broth Boy, Tajin Rim

CHERRY + BEETS – 185

Monkey Shoulder, Red Port Wine, Cherry,
Beetroot, Ginger, Grenadine, Rosewater

CACAO + COFFEE – 185

Elijah Craig, Vermouth, Cacao, Coffee, Cynar, Eucalyptus

NON-ALCOHOLIC COCKTAILS

BERRIES + BEETS – 95

Järn Non-alcoholic Gin, Blackcurrant, Beetroot,
Ginger, Grenadine, Lemon, Rosewater

LEMONADE – 69

Ask staff for flavors!

FRESH
& SOUR!

HOUSE COCKTAILS

HOUSE DRY MARTINI – 185

Hendricks Gin, Ostronskal, Gurka,
Mancino Bianco, Noilly Prat Dry

HOUSE OLD FASHIONED – 185

Elijah Craigh Beef Tallow Washed, Tullamore D.E.W 12 yr,
Maplesyrup, Barrel-Aged Bitters

HOUSE NEGRONI – 185

Tanqueray 10, Cinzano, Campari,
Martini Rubino, Juniper Smoked

BEER, CIDER & WINE

DRAFT BEER

NORRLANDS LJUS – 87

MARIESTAD – 95

BOTTLED BEER & CIDER

OMAKA A.K.A.I.P.A – 92

OMNIPOLLO PILSNER GLUTENFRI – 87

KIVIK EKO ÄPPELCIDER – 85

BUBBLES

PASSIONE SENTIMENT PROSECCO – 140 / 670

PHILIPPONNAT ROYALE RESERVE – 195 / 1195

WHITE

HÖRNER STEINBOCK RIESLING – 170 / 765

DOMAINE LOUIS MOREAU

PETIT CHABLIS – 185 / 830

EXCELLENCE DE L'ORMARINE – 140 / 630

RED

EL COTO CRIANZA – 130 / 585

HÖRNER WIDDER PINOT NOIR – 175 / 785

PASQUA RIPASSO SUPERIORE – 160 / 720

ROSÉ WINE

ASK OUR STAFF – 650

GOOD THINGS COME IN SMALL PLATES

STEAK TARTARE BITES – 145

Råbiff, benmärgsemulsion, sojapicklade champinjoner,
friterad schalottenlök, gräslök & krasse

VENDACE ROE RÖSTI BITES – 145

Krispig rösti, Kalix löjrom, smetana, rödlök & gräslök

WAGYU & CAVIAR BITES – 195

Smörstekt brioche, wagyu siberian, reserve caviar,
svampragu & färsk tryffel

SOMETHING OTHER THAN BITES

STEAK & BÉARNAISE FRIES – 175

Krispiga hemgjorda fries, skivat nötkött & béarnaise

DIRTY FRIES – 135

Krispiga hemgjorda fries, jalapeño, persilja, hot sauce,
parmesan & friterad schalottenlök

CUT BY CUT

AIR-DRIED WAGYU 30G – 175

Lufttorkad Wagyu från Spanien

GRAN SERRANO 50G – 75

Lufttorkad Serranoskinka, lagrad i 24 månader

SPIANATA PICCANTE 50G – 65

Het salami från Abruzzo

TRUFFLE SALAMI 50G – 75

Tryffelsalami

VRÅNGBÄCK CHEESE 40G – 65

Svensk hårdost

BRILLAT-SAVARIN 40G – 65

Krämig fransk vitmögelost

COCKTAIL SNACKS

NOCELLARA OLIVES – 65

Nocellaraoliver

TORRES CHIPS 40G – 65

Torres potatischips

SMOKED ALMONDS – 65

Rökta mandlar

JALAPEÑO PEANUTS – 65

Jalapeñojordnötter

SOMETHING SWEET

CHOCOLATE MUD CAKE – 125

Kladdkaka, hallonkompott & vaniljglass



Try our signature cocktails —
carefully crafted to surprise
and delight.

But don't miss our food
selection, specially created to
complement the flavors of our
drinks and complete your visit.