



STOCKHOLM WINE BAR

Opening hours

**Tuesday – Thursday from
5 PM**

Friday from 3 PM

Saturday from 12 PM



Wine flights 195

Can't decide what wine to drink?

Try our wine flights, you choose between 3 red, 3 white or 3 blinds, you will be served 3 glasses with 5 cl each on a wooden tray



Tasty with wine 165

Charcuteries

with accessories

Swedish farm cheese

with accessories

6 oysters

vinegar & lemon



“Opera Menu”

Two courses 350 SEK

Tre courses 430 SEK

Starters

Skagen

shrimp in mayonnaise served danish rye bread, dill, lemon & roe

Beef carpaccio

served with rocket salad, parmesan, roasted seeds & semi dried tomato

Main course

Oven baked Pike-perch

served with primeur, ramson sauce & trout roe

Ox cheek

red wine braised ox cheek, red wine sauce, roasted primeur & almond potato purée

Dessert

Crème Brulée

flavored with cardamom, cinnamon, vanilla & orange

Lemon tarte

pastry with lemon curd & italian meringue

Starters

Classic "Toast Skagen" 145/195

shrimp in mayonnaise served with toast, dill, lemon & roe
Reichrat von Buhl, Riesling Trocken, Pfalz Germany 125

Asparagus 155

white preserved asparagus, parmesan cream, kale & radish

Corvers Kauter, Riesling, Rheingau Germany 120

Snails provençale 145

served with white bread, white wine, butter, garlic & persil

Michael David, Chardonnay, California USA 135

Beef carpaccio 155

served with rocket salad, parmesan, roasted seeds & semi dried tomato

Castle Rock, Pinot Noir, Oregon USA 125

Caesar salad chicken 175/shrimps 185

Served with bacon, crutons, semi dried tomato & parmesan
La Croix Gaillard, Morgon, Beaujolais, Bourgogne, France 105/

Langlois Chateau, Chateau de Chauvenay, Sancerre, Loire France 150

6 oysters 165

vinegar & lemon

Ayala Brut Nature, Champagne, France 145

Main course

Ox cheek 225

red wine braised ox cheek, red wine sauce, roasted primeur & almond potato purée

Coma Vella, Garncha, Syrah, Spain 160

Owen baked Pike-perch 265

served with primeur, ramson sauce & trout roe

Chanson Père et Fils, Chablis, France 145

Pasta Vongole 195

tagliatelle served with fresh vongole(mussels), garlic, white wine, persil & parmesan cheese

Leon Beyer, Pinot Gris, Alsace, France 140

Duck 245

confited leg of duck, garlic-and persil roasted fresh potato, spring onion, haricot verts & port wine sauce with a flavor of orange

Huntington, Pinot Noir, California USA 150

Risotto 185

truffle risotto served with asparagus and parmesan
Langhe, Nebbiolo, Piemonte Italy, 130



Dessert

Swedish farm cheese 165

with accessories

Reserve Henny, Gewurztraminer, Alsace France 115

Dark chocolate pannacotta 95

served with fresh berries

Allesverloren, Fine Old Vint, Swartland South Africa 95

Crème Brulée 95

flavor cardamom, cinnamon, vanilla & orange

Oremus Tokaji, Azsu 5 puttonyos, Tokaji Hungary 145

Lemon tarte 95

pastry with lemon curd & italian meringue

Lenz Mozer, Trockenbeerenauslese, Austria 115

Sorbet 45

ask your waiter for flavor

Cuveé Deor, Garganega, Moscato, Italy 85

Chocolate truffle 35

a piece of our own

Allesverloren, Fine Old Vint, Swartland South Africa 95