

Wines on glas

Sparkling

NV Bodega Vegalfaro Caprasia Brut Cava 95 kr
NV Dhondt-Grellet Dans un premier temps,
Champagne 145 kr

White

2018 Nortico Alvarinho, Portugal 99 kr
2016 Domaine Saint Amant La Borry Rhone, France 119 kr
2017 Domaine Jean-Maurice Raffault, Chenin blanc,
France 129 kr
2016 Logan Wines Chardonnay, Australia 129 kr
2017 Domaine Fouassier Sur le Fort Sancerre Sauvignon Blanc,
France 149 kr
2016 Georg Breuer Terra Montosan Riesling, Germany 149 kr

Red

2017 Zetos Granacha, Spain 99 kr
2017 Logan Wines Pinot Noir, Australia 119 kr
2016 Boina Tinto, Portugal 129 kr
2016 Casanova di Neri Rosso di Montalcino, Italy 149 kr
2011 Château Fourcas Hosten Merlot, Cab. S, Cab. F,
France 149 kr

Sweet 5cl

NV José Maria da Fonseca Alambre 10 y, Portugal 65 kr
2017 Brännlands Iscider, Sweden 85 kr
2001 Moulin Touchais Chenin Blanc, France 85 kr
2013 Dobogó Tokaj Aszu 5 Puttonyos 105 kr

Corawine - white

2014 Domaine Henri de Villamonte Chassagne-Montrachet
1 er cru Les Embazées 235 kr

2016 Georg Breuer Berg Nonnenberg Riesling 275 kr

Corawine - red

2015 Torre Del Falasco Amarone Della Valpolicella
DOCG 175 kr
2015 Domaine Bruno Clair Les Longeroies Pinot Noir 235 kr

TCs Cocktails

Flat French 144 kr
Gin, elderflower, lemon and egg white

Blueberry Clouds 134 kr
Vodka, blueberry, lemon and cava

C/C 124 kr
Whiskey, cinnamon, cranberry and lemon

Rhum and Pineapple 124 kr
Rum, pineapple and lime

Draught beers

Melleruds eco pilsner
40 cl - 70 kr

Wisby Lager
40 cl - 70 kr

Wisby Sleepy Bulldog
40 cl - 85 kr

We always have two rotating guest taps -
ask us and we'll tell you more!

TC- Trio 180 kr

Try one of the drink categorys 3x2cl in
combination with a chocolate truffle and coffee

Brandy

Janneau Grand Armagnac – France
Torres 10 Imperial Brandy – Spain
Normandin Mercier Petite Champagne – France

Malt Whisky

Auchentoshan 12y – Lowland, Scotland
Oban 14y – Highland, Scotland
Laphroaig 10y – Islay, Scotland

Rom

Gun Room Navy Rum – Jamaica
Rhum J.M Agricole VSOP – Martinique
Ron Zacapa 23y – Guatemala

Snacks

Charcuteries and cheese 95 kr
Pimientos de Padron 55 kr
Homemade almond potato chips
with aioli 55 kr

Starters

Steak Tartare made from Swedish beef 155 kr
Capers, cornichons, shallots, beetroot and egg yolk

Eclair with a prawn and mayonnaise mix 195 kr
Cream fraiche and Oscietra Royall

Smoked prawns 160 kr
with lime aioli and bread

Heart salad with feta cheese 115 kr
Mammoth olives, sunflower seeds and lemon caviar

Artic char terrine flavoured with juniper berries, gin and dill 145 kr
Green apple, cucumber, bread crunch and a gin & tonic jelly

Green pea soup served cold "Creme Ninon" 115 kr
Ricotta and lotus root

Main courses

Steak Tartare made from swedish beef 255 kr
Capers, cornichons, shallots, beetroot and egg yolk. Served with french fries

Lightly smoked perch fillet rolls 275 kr
Dill mayonnaise, fresh potatoes, browned butter powder and grilled asparagus

Homemade mozzarella burrata 225 kr
Tomatoes, croquettes and basil

Swedish entrecote 300g with bearnaise sauce 385 kr
Gratinated potatoes with black aioli and sugar peas

Preso Iberica with confit potato 295 kr
Red wine sauce, blue cheese, piquillo pepper, tempura zucchini and
pickled red onion

Grilled salmon with leek compote 245 kr
Leek sauce, waffle potato chips, watercress, grilled ochre and
fresh potato salad

Beefburger 195 kr
with Vindeln smoked bacon, blue cheese och tarragon dressing and french fries

Bean burger with cumin* 195 kr
Guacamole, mozzarella, tarragon dressing and french fries

Iberico sausage with sourdough bread 185 kr
Crispy shallot, mustard, salsa brava, sauerkraut and french fries

Desserts

Pavlova with marinated strawberries 85 kr
Lemon curd and mint

Deconstructed rhubarb cheesecake 95 kr
Almond and orange crunch

Mini donuts 115 kr
Creamy chocolate and raspberry cream

Ice cream/sorbet 45 kr

Dark chocolate truffle/flavour of day truffle 35 kr / 2 for 60 kr

* vegan option available
If you have any questions regarding the food, and/or if you have any allergies that we need to know
about - please let us know!

We are working hard to make
sure that our restaurant is as
environmental friendly as possible and
we are very proud to be Svanenmärkta!
We use products that are locally
produced as much as possible.



———— MENU ————