

WINE

Champagne, France		Glass	Bottle
Nv	Royale Réserve Brut, Philipponnat	175,-	1050,-
Nv	Royale Réserve Brut Rosé, Philipponnat	185,-	1100,-

Catalonia, Spain

Nv	Mont Ferrat L’Americano, Cava Brut ECO	135,-	795,-
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White wine

	Riesling, Loimer Kamptal, AUT	155,-	695,-
	Mucchietto Bianco, Chardannoay Pasqua Sicily ,IT	130,-	585,-
	Domaine Louis Moreau Petit Chablis, FRA	151,-	680,-
	Grüner Veltliner Weinviertler, Groiss, DAC Eko, AUT	145,-	650,-
	Bourgogne Chardonnay, Louis Moreau, FRA	167,-	750,-

Rosé wine

	Scalunera Etna Rosato ITA	135,-	610,-
	Mon Plaisir Rosé, Chateau des Ferrages, Provance, FRA	160,-	720,-

Red wine

	Mc Pherson, Don’t tell Gary, Shiraz, AUS	145,-	650,-
	Mucchietto Nero D’avola, Pasqua Sicily ITA	130,-	585,-
	Edna Valley, Cabernet Sauvignon, California, USA	170,-	850,-
	Bourgogne Pinot Noir, Prestige, Henri Villamont, FRA	167,-	750,-
	Macmurray Russian River Pinot Noir, California, USA	170,-	850,-
	Le Orme Barbera d’Asti, Michele Chiarlo, Piemonte, ITA	160,-	825,-
	Barbera D’Alba Superiore D.O.C Castello di Nieve, ITA		895,-
	Griottes Beaujolais, Domaine P-M Chermettes, FRA	142:-	605,-

COCKTAILS

5 cl

Spritz - Limoncello / Aperol	155,-
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Backstage Meadowsweet Lingonberry	155,-
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Stockholms Bränneri och Backstage Signature drink	
Negroni	165,-

Stockholms Bränneri Gin, Martini Rosso & Campari	
Apple punch	155,-

Stockholms Bränneri Gin, akvavit, apple, krondill	
Pink Paloma	155,-

Stockholms Bränneri Pink Gin, grapefruit, lime	
Sidecar	165,-

Tesseron, Cointreau, lemon, sugar	
Old Fashioned	165,-

Bourbon, bitter, sugar,	
Brasseriets Irish Coffee	165,-

Tesseron, coffee liquor, galliano, coffee, cream	
Brasseriets Espresso Martini	165,-

Tesseron, coffee liquor, cream, espresso	
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BEER AND CIDER

Beer, Cider

Session IPA, Sthlm Brewing 4,2% 33 cl	89,-
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Bright light, Sthlm Brewing, Pale Ale, glutenfri, vegan 5,5% 33cl	89,-
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Stockholm Brewing Lager, 5,0% 33 cl	89,-
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Daura Damm , Estrella Gluten Free	85,-
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Mariestad lager, draft 4,8%, 40 cl	75,-
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Sleepy Bulldog, Pale Ale draft 4,8% 40 cl	85,-
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Third Mate Missing IPA, draft 5,9% 40 cl	85,-
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Briska Cider, bottle , 4,5% 33 cl	83,-
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Alkoholfritt / Non Alcoholic

Sparkling / White / Red Wine	75,-	350,-
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Melleruds Alkohofria 0,5%	55,-
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Easy Rider IPA 0,4%	55,-
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SNACKS

Marinerade oliver Marinated Olives	75,-
Chips Crisps	55,-
Smetana, saltgurka och honung Smetana, salted cucumber and honey	75,-
Marconamandlar Marcona almonds	75,-

FÖRRÄTTER / STARTERS

Toast skagen med dill, citron Toast skagen with shrimps, dill and mayonnaise, lemon on toasted bread	195,-
Mozzarella- och tomatsallad, basilika Mozzarella - and tomato salad, basil	165,-
Smörgåstårta med räkor, kallrökt lax, dill Swedish “Smörgåstårta” with shrimps., smoked salmon, dill	195,-
Friterat ostron med ramslökmajonäs Fried oyster with ramson mayonnaise	95,-
Parmaskinka, honungsmelon, tajin Parma ham, honeydew melon, tajin	125,-

SIDES

Grönsallad Green salad	65,-
Tomatsallad Tomato salad	75,-
Pommes Fries	75,-

BARNMENY / CHILDREN'S MENU

Kalvköttbullar, pressgurka, rårörda lingon, gräddsås, potatispuré Swedish veal meatballs, pickled cucumber, lingon berries, cream sauce, potato purée	115,-
Cheeseburgare med pommes Grilled cheese burger with fries	115,-

VARMRÄTTER / MAINS

Rimmad lax med dillstuvad potatis, citron Lightly salt cured salmon, (served cold), creamy potatoes, dill, lemon	215,-
Vodkapasta med tomat, vitlök, mozzarella, basilika Pasta with tomato, garlic, vodka, mozzarella, basil	225,-
Fransk omelett med grönsallad French omelette with green salad	185,-
Steak Minute, café de Paris smör, rödvinssås, tomatsallad, pommes Steak minute, café de Paris butter, red wine sauce, tomato salad, fries	295,-
Räksallad, avokado, Rhode Island dressing, ägg, citron Shrimp salad, avocado, Rhode Island dressing, egg, lemon	265,-
Halv grillad kyckling, grillad citron, blandad sallad, pommes Grilled half chicken, grilled lemon, mixed salad, fries	285,-
Varmrökt lax, primörsallad, ramslöksmajonnäs, färskpotatis Smoked salmon, spring vegetables, ramson mayonnaise, new potatoes	280,-
Cheeseburgare på svenskt nötkött, lök, cheddarost, pommes Grilled cheese burger , onions, cheddar, fries	215,-
Kalvköttbullar, pressgurka, rårörda lingon, gräddsås, potatispuré Swedish veal meatballs, pickled cucumber, lingon berries, cream sauce, potato purée	225,-

NÅGOT SÖTT

Crème brûlée Crème brûlée	95,-
Stekta kanelbullar med brynt kolasås och vaniljglass Fried cinnamon rolls with browned caramel sauce and vanilla ice cream	95,-
Vispad cheesecake, rabarberkompott och kaksmulor Whipped cheesecake, rhubarb compote and crumble	95,-
Chokladtryffel Chocolate truffle	55,-
Kvällens glass Ice cream of the evening	55,-

Allergier? Säg till så hjälper vi dig!
Allergies? Let us know and we’ll help you!