

## WINE

	Glass	Bottle
<b>Champagne, France</b>		
Nv Royale Réserve Brut, Philipponnat	175,-	1050,-
Nv Royale Réserve Brut Rosé, Philipponnat	185,-	1100,-
<b>Catalonia, Spain</b>		
Nv Mont Ferrat L'Americano, Cava Brut ECO	135,-	795,-
<b>White wine</b>		
Riesling, Loimer Kamptal, AUT	155,-	695,-
Mucchietto Bianco, Chardannoay Pasqua Sicily, ITA ECO	130,-	585,-
Hörner Steinbock, Reisling, Pfalz GER	145,-	650,-
Fryer`s Cove, Sauvignon Blanc, Western Cape, RSA	145,-	635,-
Domaine des Grandes Perrières, Sancerre, FRA	185,-	850,-
Domaine Louis Moreau Petit Chablis, FRA	150,-	680,-
Charly Nicolle, Chablis Per Aspera, FRA	190,-	890,-
Grüner Veltliner Weinviertel, Groiss, DAC, AUT, ECO	145,-	655,-
Bourgogne Chardonnay, Louis Moreau, FRA	167,-	750,-
<b>Rosé wine</b>		
Scalunera Etna Rosato ITA	135,-	610,-
<b>Red wine</b>		
Maison Champy, Bourgogne Pinot Noir, FRA	185,-	850,-
Mucchietto Nero D'avola, Pasqua Sicily ITA ECO	130,-	585,-
Hahn, Cabernet Sauvignon, California, USA	170,-	795,-
Bourgogne Pinot Noir, Prestige, Henri Villamont, FRA	167,-	750,-
Chateau Pesquié Terrasses Rouge, Grenache, Syrah, FRA	140,-	630,-
Le Orme Barbera d'Asti, Michele Chiarlo, Piemonte, ITA	160,-	765,-
Damilano "Marghe" Langhe Nebbiolo, Piemonte, ITA	170,-	795,-
Barbera D'Alba Superiore D.O.C Castello di Nieve, ITA		895,-
Griottes Beaujolais, Domaine P-M Chermettes, FRA	142,-	605,-



Enjoy complimentary access to 7000+ newspapers and magazines during your stay, available in 60+ languages. Connect to our wifi network to get started.



## COCKTAILS

5 cl

Spritz - Limoncello / Aperol	155,-
Backstage Meadowsweet Lingonberry Stockholms Bränneri och Backstage Signature drink	155,-
Negroni Stockholms Bränneri Gin, Martini Rosso & Campari	165,-
Apple punch Stockholms Bränneri Gin, akvavit, apple, krontill	155,-
Pink Paloma Stockholms Bränneri Pink Gin, grapefruit, lime	155,-
Old Fashioned Buffalo Trace, bitter, sugar	165,-
Espresso Martini Koskenkorva, Borghetti, espresso	165,-

## BEER AND CIDER

### Beer, Cider

Session IPA, Sthlm Brewing 4,2% 33 cl	89,-
Bright light, Sthlm Brewing, Pale Ale, Glutenfree, vegan 5,5% 33cl	89,-
Djurgårdslager StockholmBrewing 5,2% ECO 33 cl	89,-
Daura Damm , Estrella Gluten Free	85,-
Mariestad lager, draft 4,8%, 40 cl	85,-
Sleepy Bulldog, Pale Ale draft 4,8% 40 cl	85,-
Third Mate Missing IPA, draft 5,9% 40 cl	85,-
Briska Cider, bottle , 4,5% 33 cl	83,-

### Alkoholfritt / Non Alcoholic

Sparkling / White / Red Wine	75,-	350,-
Melleruds Alkoholfria 0,5%	55,-	
Easy Rider IPA 0,4%	55,-	
Briska Cider Alkoholfri 0,5% 33cl	55,-	
Soda, Juice	45,-	

ÅRE Sparkling water, natural mineral water from the Åre Source in Northern Sweden's well-preserved surroundings, 75cl 65,-

## SNACKS

Marinerade oliver Marinated Olives	75,-
Boquerones med grillat surdegsbröd och citron Boquerones with sourdough bread and lemon	125,-
Friterad kronärtsskocka med parmesan crème Crispy fried artichokes with parmesan crème	95,-
Chark och ost med knäckebröd, äpple/päron och valnötsmarmelad Charcuterie and cheese with crispbread, apple/pear and walnutmarmelade	255,-

## FÖRRÄTTER / STARTERS

Carpaccio med dijonnaise, ruccola, pinjenötter och parmesan Carpaccio with dijonnaise, arugola, pine nuts and parmesan	175,-
Havskräftsoppa med skaldjurstartar och jordärtskockschips Langoustine soup with shellfish tartare and jerusalem artichoke crisps	180,-
1/2 Moules - blåmusslor i vitt vin, vitlök, örter 1/2 Moules - mussels in white wine, garlic, herbs	185,-
Chèvre chaud - surdegsbröd, betor, ruccola, valnötter, honung Chèvre chaud - sourdough bread, beets, arugola, walnuts, honey	179,-

## SIDES

Grönsallad Green salad	65,-
Tomatsallad med örtolja Tomato salad with green herb oil	75,-
Grillat surdegsbröd Grilled sourdough bread	55,-
Pommes med aioli Fries with aioli	75,-

## VARMRÄTTER / MAINS

Grillad entrecôte med tomatsallad, pommes, dragonemulsion Grilled entrecôte with tomato salad, fries, tarragon emulsion	345,-
Halstrad röding, bakad palsternacka, ostronskivling, musselsmörsås, fänkål Seared artic char, roasted parsnip, oyster mushroom, fennel and mussel butter sauce	325,-
Grillat majskycklingbröst med rotsellericrème, broccolini, parmesan crisp Grilled corn-fed chicken breast with celeriac crème, broccolini, parmesan crisp	265,-
Moules frites - blåmusslor i vitt vin, vitlök, örter, pommes Moules frites -mussels in white wine, garlic, herbs, pommes	285,-
Krämig svamppasta med spenat, parmesan Creamy mushroom pasta with spinach, parmesan	225,-

## NÅGOT SÖTT

Crème brûlée Crème brûlée	95,-
Chokladterriner med citron och yoghurtglass och karamelliserade nötter Chocolate terrine with lemon and yoghurt ice cream and caramelized nuts	125,-
Stekta kanelbullar med kolasås och vaniljglass Fried cinnamon buns with caramel sauce and vanilla ice cream	95,-
Chokladtryffel/ Backstagepralin Chocolate truffle/ Backstage´s chocolate praline	55,-
Kvällens glass eller sorbet Ice cream or sorbet of the evening	55,-

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