The CLUB ROOM

RESTAURANT & LOBBY BAR

Our living room and restaurant, an homage to Tore Wretman.
Traditions and the changing seasons with a modern touch.
Everything we love from classic Swedish gastronomy,
respectfully blended with international favourites.
Rustic, masculine and genuinely warming.

PRE-DINNER DRINKS

Viken Sour 169
Gooseberry, lemongrass and vanilla distillate from Töllsjö Distillery, gin, lemon juice, sugar & vanilla foam

Vanilla Ice Cream Dry Martini 169
Cream ice cream distillate from EGO Distillery & Lillet Blanc

Margarita 169
Tequila, orange liqueur, lemon juice & sugar

A glass of Lacroix Dunesse Brut Champagne 175
Pairs beautifully with our snacks

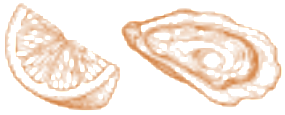
SNACKS

Charcuterie Board 245
Three kinds of charcuterie with olives & cornichons

Fried Petit Choux 85
Filled with aged cheese, served with cornichons

Crispy Frog Legs 155
Served with lemon, parsley & garlic cream

Crisps with Vendace Roe from Kalix 215
Served with smetana, dill, chives & lemon



OYSTERS

Oysters with classic accompaniments 47/pc

Hjortviken Oysters 57/pc

For allergy information or country of origin for meat and poultry, please ask your waiter.

STARTERS

Toast Skagen 195
Served with butter-fried bread, pickled onion, smetana & crispy onions
WE RECOMMEND TREMBLAY-MARCHIVE, PETIT CHABLIS **210**

Vendace Roe from Kalix *30 g* 275
Served with butter-fried brioche, smetana, chives & red onion
WE RECOMMEND LACROIX DUNESSE BRUT CHAMPAGNE **175**

Beef Tartare 195
Beef topside, grilled onion mayonnaise, pickled chanterelles, Gruyère & artichoke crisps
WE RECOMMEND FONTANAFREDDA, BARBERA D' ALBA RAIMONDA PIEMONTE **150**

Chèvre Chaud 195
On a shallot tarte tatin with pear, L8 harvest vinegar & walnuts
WE RECOMMEND WEINGUT RABL GRÜNER VELTLINER **155**

MAIN COURSES

Witch Flounder Walewska 365
Served with pommes duchesse, truffle, mushrooms & lobster sauce
WE RECOMMEND JOSEPH DROUHIN, BOURGOGNE BLANC **205**

Anicia Lentil Ragout 295
With autumn salad, croutons, beetroot, smoked tomato & Havgus 12
WE RECOMMEND BEL AIR LES GRANITS BLUES BEAUJOLAIS **165**

Venison Meatballs 265
Served with cream sauce, almond potato purée, pressed cucumber & lingonberries
Contains pork
WE RECOMMEND NILS OSKARS GODA LAGER **95**

Coq au Vin 325
Guinea fowl with pearl onions, mushrooms, carrot & red wine jus
WE RECOMMEND JOSEPH DROUHIN, BOURGOGNE ROUGE **220**

Butter-Fried Venison 425
Served with cognac-fried apples, celeriac fondant with Gammelknas cheese and creamy mushroom sauce
WE RECOMMEND FAMILLE PERRIN, VINSOBRES LES CORNUDS, GSM **185**

Steak Frites 465
Entrecôte served with haricots verts, shallots, French fries & béarnaise sauce
WE RECOMMEND ROBERT MONDAVI, CAB SAUVIGNON **175**

WINE PAIRING
Hjortviken, 3 glasses
480

WINE PAIRING
Exclusive, 3 glasses
600

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DESSERTS

Cheeses ..... *1 pc* 65 / *3 pcs* 180
Ask your waiter about tonight's selection
WE RECOMMEND CHRISTIAN DROUIN CIDRE **90**

Sticky Toffee Pudding 125
Served with caramel sauce & vanilla ice cream
WE RECOMMEND AREHUCAS, RHUM, 18Y **50/CL**

Chocolate Mousse 125
Served with pickled cherries, almonds & cherry blossom
WE RECOMMEND RUFFINO SERELLE VIN SANTO DEL CHIANTI **110**

Crème Brûlée 120
With Bourbon vanilla
WE RECOMMEND CHÂTEAU LA RAME TRADITION **105**

One Scoop of Ice Cream 65
Ice cream or sorbet

AFTER DINNER

Espresso Martini 169
Coffee liqueur, vodka, espresso & sugar

Irish Coffee 169
Whiskey, cane sugar, coffee & cream

Kaffe Karlsson 169
Baileys, orange liqueur, coffee & cream

COFFEE

Coffee 45
Cappuccino 55
Latte 60
Espresso 40
Double Espresso 45

DIGESTIFS

Moscato d'Asti 85
Gonzalez Byass PX Sherry 105
Christian Drouin Cidre 90

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SPARKLING

Lacroix Dunesse Cuvée Vanessa Champagne, NV, FRA 175/990
Pinot Noir, Pinot Meunier, Chardonnay
Ruida Domo Cava, NV, SP 135/745
Macabeo, Chardonnay
Taittinger Brut Réserve Champagne, NV, FRA 1495
Chardonnay, Pinot Noir, Pinot Meunier
Taittinger Prestige Rosé Champagne, NV, FRA 1995
Pinot Noir, Chardonnay, Pinot Meunier

WHITE WINE

Bonfils Sainte Magdelene Pays d'Oc, FRA 135/640
Chardonnay
Weingut Gröhl Trocken Rheinhessen, GER 145/715
Riesling
Joseph Drouhin Bourgogne Blanc, FRA 205/940
Chardonnay
Weingut Rabl Langenlois Kamptal, AU 155/705
Grüner Veltliner
Au bon Climat, US 230/1050
Chardonnay
Joel Delaunay La Vignette, FRA 150/675
Sauvignon Blanc
Tremblay-Marchive Petit Chablis, FRA 210/950
Chardonnay

RED WINE

Bonfils Sainte Magdelene Pays d'Oc, FRA 135/640
Cabernet Sauvignon
Bel Air Les Granits Blues Beaujolais, FRA 165/740
Gamay
Cotarella Tellus Lazio, ITA 180/810
Syrah
Fontanafredda Barbera d'Alba Raimonda Piemonte, ITA 150/700
Barbera
Famille Perrin Vinsobres Les Cornuds, FRA 185/850
Grenache, Mourvèdre, Syrah, Cinsault
Robert Mondavi Private Selection California, US 165/750
Pinot Noir
Robert Mondavi Private Selection California, US 175/780
Cabernet Sauvignon
Joseph Drouhin Bourgogne Rouge, FRA 220/990
Pinot Noir

Please ask the staff about this week's wine

DRAFT BEER

Carlsberg Export 5.0% 90
Brooklyn Stonewall Inn SIPA 4,6% 95

BOTTLES & CANS

Noam 34cl 5,2% 105
Carlsberg Hof 33cl 4.2% 75
Brooklyn Lager 35.5 cl 5.2% 90
Estrella Galicia Gluten-Free 33 cl 5.5% 80
Kronenbourg 1664 Blanc 33 cl 5.0% 80
Brooklyn Defender IPA 35.5 cl 5.5%. 95
Guinness Draught Stout 44 cl 4.2% 125
Nils Oscar God Lager 5.3% 95
Eriksberg Original Lager 5.3% 105
Somersby Pear Cider 33 cl 5.0% 80
Cidraie Original 4.0% 80

NON-ALCOHOLIC

Coca-Cola, Coca-Cola Zero, Fanta, Sprite 50
San Pellegrino Limonata Zero 55
San Pellegrino Limonata 55
San Pellegrino Aranciata Dolce 55
Vistakulle Sparkling Apple 55
Carlsberg Non-Alcoholic 0,5% 70
Pripps Blue Radler Grapefruit 0.0% 70
Brooklyn Special Effect 0,4% 70
New Carnegie Brewery Daylight IPA 0.5% 70
Odd Bird Spumante 0,0% 75
Odd Bird Domaine de la Prade Malbec & Shiraz 0.0% 90
Weingut Leitz Eins Zwei Zero Riesling 0.0% 90
Somersby Pear Cider Non Alcoholic 0.0% 70