



START OFF IN STYLE

sparkling &

CHAMPAGNE

	GLASS/BOTTLE
RUIDA DOMO CAVA BRUT	125/675
PIPER HEIDSIECK BRUT NV	155/845
PHILIPPE GONET BLANC DE BLANCS SIGNATURE	195/1000
ANDREOLA AKELUM PROSECCO BRUT	625
BOLLINGER SPECIAL CUVÉE BRUT NV	1195
POL ROGER WINSTON CHURCHILL CUVÉE 2013	3200

MORE CHAMPAGNES? - ASK YOUR WAITER FOR OUR WINE BOOK

PALMERS signature



NEW YORK'S SPECIAL

Vodka, elderflower,
rhubarb, egg white
160



QUICK FIX

Tequila, agave,
cocoa bitters
160



ELLERY SPRITZ

Aperol, grapefruit, elder-
flower, cava
160



NO DRAMAS

Non-alcoholic
Apple, lemon, ginger beer,
watermelon
90

the

SNACKS

ELLERY CAVIAR & VODKA

Caviar Oscietra royal 30 g
Absolut elyx vodka
450 FO2 2

OLIVES

Nocellara
55

CROQUETTE

Wrångebäckstost, grön chili
"Wrångebäcks" cheese, green chili
35/ST

GRILLED OYSTER

Grillat ostron, smörsås, gräslök
Grilled oyster, butter sauce, chive
45/ST

OYSTER

Ostron, schalottenlöksvinägre
Oyster, shallot vinaigrette
40/ST

MANGALICA CHARCUTERIE

Luftorkad i 12 månader 30 g, körsbär
Air dried 12 months 30 g, cherry
100

CALAMARES

Friterad bläckfisk, aioli, grillad citron
Fried squid, aioli, grilled lemon
95

BOQUERONES

Anjovis, ricotta, grillat bröd, citron
Anchovies, ricotta, grilled bread, lemon
95

ANY ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!



S T A R T E R S

ARTICHOKE

Kronärtskocka, grön aioli, variation på lök, citron

Artichoke, green aioli, variation of onion, lemon

155

BURRATA

Burrata, tomat, shug, citrus, basilika, pumpakärnor

Burrata, tomato, shug, citrus, basil, pumpkin seeds

155

BEEF TARTAR

Handskuren svensk biff tartar, picklad aubergine, hasselnöt,

rökt majonnäs, grillad salsa

Hand cut Swedish beef tartar, pickled eggplant, hazelnut,

smoked mayonnaise, grilled salsa

165

TUNA TARTAR

Tonfisk, vattenmelon, tomat, chili, rosmarin

Tuna, watermelon, tomato, chilli, rosemary

165

GAMBAS

Rödräkor, chilismör, citron, aioli, grillat levainbröd

Red prawns, chili butter, lemon, aioli, grilled levain bread

165

G L O S S A R Y / O R D L I S T A

BOQUERONES – Färsk anjovis i vinäger & olivolja.
Fresh anchovies in vinegar & olive oil.

HARISSA – Nordafrikansk chillipaste med vitlök.
North african chili paste with garlic.

KUMQUAT – Liten, söt och lite bitter, citrusfrukt från Israel.
Small, sweet and slightly bitter, citrus fruit from Israel.

MANGALICA – Mangalica är en mycket speciell grisras
med välsmakande kött och fina fettmarmoreringar.
Mangalica is a very special breed of pig with tasty meat with
fine fat marbling.

RICOTTA – Italiensk färskost.
Italian cream cheese.

SHUG – Röra på grön chili, vitlök, basilika.
Mix of green chili, garlic, basil.

SUMAC – Krydda på malda torkade bär,
med en syrlig och frisk smak.
Spice made of ground dried berries, with a sour
and fresh taste.



M A I N S

GRILLED MOWITZ CHICKEN

Kryddig kycklinglårfilé, morot, majs, apelsin
Spicy chicken club fillet, carrot, corn, orange
285

POINTED CABBAGE

Grillad spetskål, kikärter, kumquat, smörsås
Grilled pointed cabbage, chickpeas,
kumquat, butter sauce
255

ZUCCHINI FLOWER TEMPURA

Zucchiniblomma tempura, rökt yoghurt, vårlök,
färska bönor, harissa
Zucchini flower tempura, smoked yoghurt, spring onions,
fresh beans, harissa
255

SEABASS

Grillad havsabborre, fänkål, gurka, mandelpesto
Grilled seabass, fennel, cucumber, almond pesto
310

GRILLED LAMB SKEWER

Grillat lammspett, aubergine, tzatziki, rökt mandel, mynta
Grilled lamb skewer, eggplant, tzatziki, smoked almonds, mint
295

TENDER LOIN

Oxfilé, vitlökssmör, tomat, spenat, sherryjus
Tender loin, garlic butter, tomato, spinach, sherry jus
435

PIKE PERCH

Gös, hummer, gulbeta, saffran, chilli
Pike perch, lobster, yellow beet, saffron, chili
435



S I D E S

Välj en side per huvudrätt
Choose one side per main course
Extra side 65

FRIES

Palmers grillkrydda
Palmers seasoning

SMASHED POTATOES

Friterad potatis
Fried potatoes

GRILLED VEGETABLES

Säsongens grillade grönsaker
Seasonal grilled vegetables

GREEK SALAD

Tomat, gurka, fetaost, rödlök, oliver, sumac
Tomato, cucumber, feta cheese, red onion, olives, sumac

FRESH BEANS & ASPARAGUS

Färska bönor, sparris, sesamfrö, mynta
Fresh beans, asparagus, sesame seeds, mint



----- D E S S E R T S -----

ROASTED STRAWBERRY ICE CREAM

Jordgubbar, färskost, rosépeppar, fänkål, mandel

Strawberries, cream cheese, rose pepper, fennel, almond

115

POMEGRANATE

Granatäpple, chokladcreme, tagetes

Pomegranate, chocolate crème, tagetes

125

SALTY CHOCOLATE

Vaniljglass, salt karamell, chokladchantilly, hallon

Vanilla ice cream, salted caramel, chocolate chantilly, raspberry

125

COFFEE CANDY

Fråga din servitör om kvällens alternativ

Ask your waiter about the evening's selection

45/ST

CHEESE

Tre sorters ost, fröknäcke, hemkört marmelad

Three kinds of cheese, seed crisp,
home-made marmalade

145

NYFIKEN PÅ AVEC?

-ASK YOUR WAITER!

SWEET WINES

BY THE GLASS

BORDEAUX, CHÂTEAU FONTEBRIDE SAUTERNES 2019 (FR)	120
PIEMONTE, LA SPINETTA MOSCATO D'ASTI 2020 (IT)	110
DOURO, TAYLOR'S 10 YEARS OLD TAWNY NV (PT)	110
DOURO, MADEIRA, COSSART GORDON, TERRENTEZ 1975 (PT)	350
MAS AMIEL VINTAGE BLANC 2020 (FR)	125
TOKAJI, ROYAL TOKAJI LATE HARVEST 2017 (HU)	115
KRACHER AUSLESE CUVÉE 2017 (AU)	120
MAS AMIEL VINTAGE ROUGE 2020 (FR)	125

WHITE WINE

GLASS/BOTTLE

RIAS BAIXAS, ADEGAS, CASTRO BREY 2019 (ES) <i>Albariño</i>	130/625
RHEINGAU, TROCKEN, KLOSTER EBERBACH 2021 (DE) <i>Riesling</i>	145/695
ABRUZZO, TALAMONTI TREBI 2020 (IT) <i>Trebbiano</i>	120/570
KAMPTAL, GRÜNER VELTLINER, RABL 2021 (AU) <i>Grüner Veltliner</i>	145/695
PIEMONTE, DERTHONA LA ZERBA 2019 (IT) <i>Timorasso</i>	130/625
BOURGOGNE, JEAN-MARC LAFONT, BEAUJOLAIS BLANC 2020 (FR) <i>Chardonnay</i>	155/725
CENTRAL COAST, CALERA 2019 (US) <i>Chardonnay</i>	195/940

RED WINE

RHÔNE, DOMAINE FONTANINE DU CLOS, REFLETS DE IÂME, VACQUEYRAS 2019 (FR) <i>Grenache, Syrah</i>	155/725
RIBERA DEL DUERO, FINCA LA MATA 2021 (ES) <i>Tempranillo</i>	155/725
PIEMONTE, BARBERA D'ASTI ROSSO FUOCO, VITE COLTE 2020 (IT) <i>Barbera</i>	145/695
ABRUZZO, TALAMONTI MODA 2020 (IT) <i>Montepulciano</i>	120/570
RIOJA, SIERRA DE TOLOÑO 2020 (ES) <i>Tempranillo</i>	150/720
CALIFORNIA, ROBERT MONDAVI PRIVATE SELECTION (US) <i>Pinot Noir</i>	150/720
BOURGOGNE, JEAN-MARC LAFONT BEAUJOLAIS LES GRANITS BLEUES 2020 (FR) <i>Gamay</i>	155/725
PIEMONTE, VINO ROSSO, PAOLO SCAVINO (IT) <i>Nebbiolo, Barbera, Dolcetto</i>	165/785
BOURGOGNE, DOMAINE ARDHUY CÔTE DE BEAUNE VILLAGES 2021 (FR) <i>Pinot Noir</i>	205/985
BORDEAUX, POUPILLE CASTILLON 2016 (FR) <i>Merlot</i>	195/940

ROSÉ

LOIRE, LA PETITE PERRIÈRE 2021 (FR) <i>Pinot Noir</i>	120/570
PROVENCE, NESSA 2022 (FR) <i>Caladoc</i>	145/695

MORE WINES?
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beers & free of alcohol

DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL (DK)	82
BIRRA PORRETI 5,0% 40CL (IT)	88
BROOKLYN EIPA 6,9% 40CL (US)	92

BEER ON BOTTLE

CARLSBERG HOF LAGER 4,2% 33CL (DK)	72
CARLSBERG EXPORT 5,0% 33CL (DK)	82
KRONENBOURG 1664 BLANC 5,0% 33CL (FR)	79
MYTHOS LAGER 4,7% 50CL (GR)	89
RÅÅ ORGANIC IPA 6,0% 33CL (SE)	90

CIDER

SOMMERSBY PEAR 4,5% 33CL (SE)	69
GALIPETTE CIDRE BIOLOGIQUE 4,0% 33CL (FR)	105

NON ALCOHOLIC

LÄSK/SODA	40
CARLSBERG NON-ALCOHOLIC 0,5% 33CL	45
SAN BROOKLYN SPECIAL EFFECTS 0,4% 35,5CL	50
V.NO BLANC DE BLANCS 0,3 %	95
GALIPETTE CIDRE N-A 0,0% 33CL	85
SAN PELLEGRINO LIMONATA 20CL	55
VISTAKULLA MOUSSERANDE ÄPPELMUST 33CL	75



