

Draft Beer

Carlsberg Export 5,0% 40cl	92
Birra Porreti 5,0% 40cl	96
Brooklyn EIPA 6,9% 40cl	106

Beer and Cider on Bottle

Carlsberg Hof lager 4,2% 33cl	76
Kronenbourg 1664 Blanc 5,0% 33cl	84
Mythos lager 5,0% 50cl	105
Lagunitas IPA 6,2% 35,5cl	105
Noam lager 5,2% 34cl	105
Sommersby pear 4,5% 33cl	84
Galipette cidre biologique 4,0% 33cl	105

White Wine

	GLASS / BOTTLE
Baron De Ley Tres Viñas Blanco Reserva 2021	165 / 775
<i>Viura, malvasia, grenache</i>	
Joseph Drouhin Bourgogne Blanc 2022	200 / 950
<i>Chardonnay</i>	
Sancerre Perrière 2025	175 / 850
<i>Sauvignon blanc</i>	
Gröhl Riesling Trocken 2025	150 / 700
<i>Riesling</i>	
Domaine Séguinot-Bordet Chablis 2024	195 / 920
<i>Chardonnay</i>	

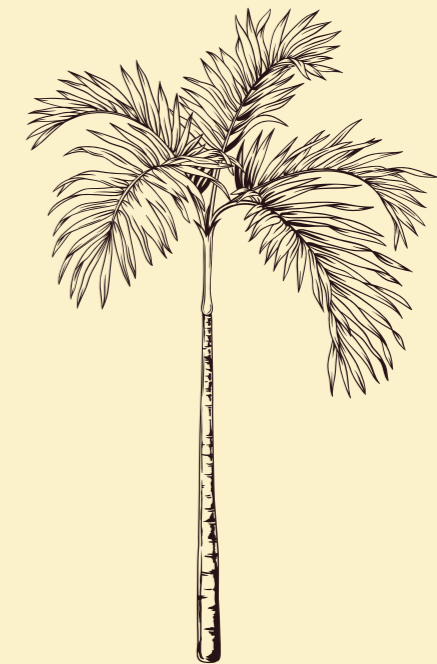
Red Wine

	GLASS / BOTTLE
Giacomo Borgogno Langhe Aneum 2024	175 / 850
<i>Dolcetto</i>	
Campo Márin Tinto 2024	145 / 650
<i>Tempranillo, grenache</i>	
Château Rochemorin Pessac-Léognan 2017	195 / 920
<i>Cabernet sauvignon, merlot</i>	
Brancaia No2 2023	200 / 950
<i>Cabernet sauivgnon</i>	
Domaine Ardhuy Les Chagnots 2022	225 / 1100
<i>Pinot noir</i>	

Rosé Wine

	GLASS / BOTTLE
Nessa 2025	165 / 775
<i>Caladoc, grenache</i>	
Miraval rosé 2025	180 / 900
<i>Cinsault, grenache, syrah, rolle</i>	

PALMERS LUNCH



MORE WINES?

- ASK YOUR WAITER FOR OUR WINE BOOK

PALMERS LUNCH

11.30 - 15.00

Sparkling & Champagne

Ruida Domo Cava Brut	145/680
Lacroix Dunesse Brut NV ESS Champagne	185/925
Andreola Akelum Prosecco Brut	645
Bollinger Special Cuvé Brut NV	1200
Ruinart Blanc de Blancs	2100
Dom Perignon 2015	4500
Louis Roederer, Cristal 2015	3900

Signature Cocktails

Le Colada Rum, coconut, pineapple, lime	175
Elderflower sangria glass Cava, elderflower, fruit, sprite	175
Elderflower sangria pitcher Cava, elderflower, fruit, sprite	595
San José Gin, vanilla, passion fruit, lemon	175
Cancún Tequila, triple sec, watermelon, tabasco	175
Juno spritz Rosé, grapefruit, sparkling wine, lemon	175

Starters

Ostron Ellery hot sauce, schalottenlöksvinägrett, citron 50	En näve rökt räkor Aioli, citron, nybakat surdegslevain 195	Råbiff - halv available as a vegetarian option Worcestersås, äggula, cognac, kapis, silverlök, dijonsenap 180
Chips & Löjrom Smetana, citron, syrad lök 155	Skagenröra Surdegsbröd, dill, löjrom 160	Tempurafriterad sparris Karamelliserad lökaioli, kryddsalt 110

Main Course

Smash burger available as a vegetarian option Cheddarost, svartpepparmajonnäs, saltgurka, karamelliserad lök, pommes 295	Ellerys Caesarsallad available as a vegetarian option Krutonger, parmesandressing, grön sparris, rökt sidfläsk 245
Grillad röding Hollandaise, forellrom, smörslungade primörer 305	Råbiff - hel Worcestersås, äggula, cognac, kapis, silverlök, dijonsenap, pommes 295
Kryddstekt flankstek Pimientos de padrón, pico de gallo, dragonmajonnäs, pommes 295	

Entrecôte 225 g
Ryggbiff 225 g
Bearnaisesås, pommes, tomatsallad 495
ADD ON 200

Desserts

Kladdkaka Färsk bär, grädde, lime	110
Frozen vaniljcheesecake Jordgubbar, vit choklad, pistage	125
En kula glass Fråga din servitör om dagens smaker	50
Kokosglass	85

Non-alcoholic

Virgin Colada Coconut, pineapple, lime	90
Kiwi breeze Kiwi, vanilla, lime, pineapple	90
No drama Raspberry, lemon, ginger beer	90

Non-Alcoholic

Läsk 33cl	45
San Pellegrino limonata 20cl	55
Carlsberg non-alcoholic 0,5% 33cl	65
San Brooklyn Special Effects 0,4% 35,5cl	75
Kronenbourg 1664 Blanc 0,0% 33cl	70
Sommersby cider 0,0% 33cl	65
Pomologik hopple cider 0,5% 25cl	90
Alkoholfritt vin	95
Vintense - Non-alcoholic sparkling wine	100
Bubbelvatten 75cl	30

Any allergies? We got your back - just let your waiter know!
Do you want to know the origin of the meat? Ask us!