

Palmer's

BRASSERIE & DINING ROOM



Sun-faded glamour.
Long evenings. Generous pours.

Salty flavors that don't argue.
They glow.

Slow. Golden. Endless. Effortless. Eternal.
The way Palm Springs was meant to feel.



Champagne

	GLASS / BOTTLE
Ruida Domo Cava Brut	145 / 680
Lacroix Dunesse Brut NV ESS Champagne	185 / 925
Palmer Vintage Blanc de Blancs 2017	195 / 1000
Andreola Akelum Prosecco Brut	645
Charles Heidsieck Vintage 2013	1600
Bollinger Special Cuvée Brut NV	1200
Louis Roederer, Cristal 2015	3900
Ruinart Blanc de Blancs	2100
Dom Perignon 2015	4500

BALLY

Signature Cocktails



1906 Martini 185

gin, dry vermouth, orange bitters,
orange curacao

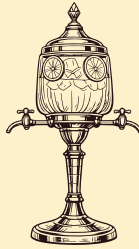


Brown butter old fashioned 185

butter infused bourbon, brown sugar,
spicy bitters, chocolate bitters

Negroni tower - from 4 people

gin, vermouth, campari, orange
175 per person



Elderflower fizz 185

vodka, elderflower, lime, jasmin tea,
peach, soda



Nordic margarita 185

tequila, elderflower, orange bitter,
salt, lime, egg

Non-alcoholic Cocktails



Limeonade 90

lime, mint, apple, soda water



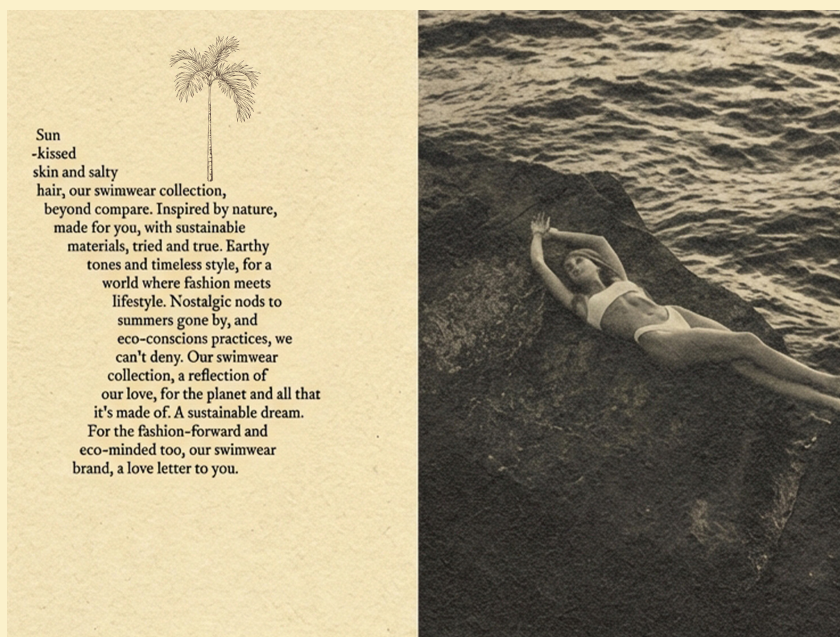
Watermelon rickey 90

watermelon, lemon, sparkling wine



No drama 90

raspberry, lemon, ginger beer



Sun-kissed skin and salty hair, our swimwear collection, beyond compare. Inspired by nature, made for you, with sustainable materials, tried and true. Earthy tones and timeless style, for a world where fashion meets lifestyle. Nostalgic nods to summers gone by, and eco-conscious practices, we can't deny. Our swimwear collection, a reflection of our love, for the planet and all that it's made of. A sustainable dream. For the fashion-forward and eco-minded too, our swimwear brand, a love letter to you.

To Begin

Oyster Plateau*

Ellery hot sauce, shallot vinaigrette & lemon
3pcs 150 / 6pcs 275 / 12pcs 495

Grilled oyster* 60

Beurre blanc & green chili

Chips & Vendace roe

Kalix vendace roe 30g 165

Seaweed caviar 30g 145

Crispy waffle, sour cream, red onion & lemon

Grilled tiger prawn 140

Café de paris & lemon

Caviar & vodka for 2 people 565

Caviar Oscietra royal 30g & Absolut elyx vodka

Jamón Iberico 145

Charentais melon from Philibon, roasted pine nuts, olive oil & espelette pepper

Tempura asparagus 110

Herb salt & caramelized onion aioli

**Oysters may pose an increased risk of allergic reactions for sensitive individuals*

Sommeliers Choice

K. Wechsler Westhof Kalk 2023	BOTTLE 1100
<i>Riesling</i>	
Tremblay-Marchive Chablis 2023	1200
<i>Chardonnay</i>	
Domaine De Panisse Châteauneuf-Du-Pape Le Mas 2022	1500
<i>Grenache, syrah, mourvèdre</i>	

White Wine

Baron De Ley Tres Viñas Blanco Reserva 2021	GLASS / BOTTLE 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

Giacomo Borgogno Langhe Ancum 2024	GLASS / BOTTLE 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 sauvignon</i>	
Domaine Ardhuys Les Chagnots 2022	225 / 1100
<i>Pinot noir</i>	

Rosé Wine

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

MORE WINES?
- ASK YOUR WAITER FOR OUR WINE BOOK

Starters

Vongole mussels 210

Beurre blanc on white Bourgogne, chili & garlic baguette

Crudo on Hamachi 190

Citrus, tomato confit, capers & tarragon

Stracciatella 180

Tomato, bloody mary granité, blood orange, pistachio pesto & pangrattato

Carpaccio 200

Artichoke, Parmigiano Reggiano 22 months & hazelnuts from Piedmont

Mains

1/2 Grilled farm chicken 325

Roasted chicken sauce, gremolata, salad & potato gratin

Double breaded Iberico cutlet on the bone 355

Provençal butter, salad & french fries

Butter-fried cod 365

Lobster velouté, fennel, spinach, tomato & potatoes tossed with dill

Truffle linguine 315

Parmigiano Reggiano 22 months, hazelnuts from Piedmont & fresh truffle



From the Grill

Tenderloin 200g (FI) 545

Entrecôte 280g (SW) 495

Beef 280g (AR) 495

Halibut on the bone 250g 480

Served with french fries, tomato salad, bearnaise sauce & red wine sauce

Table Service

Lobster salad 480

Grilled lobster tail, avocado, romaine lettuce, mango, lime, coriander & green tabasco

Tartar 380

Worcestershire, cognac, capers, dijon, onion & egg yolk

Served with french fries & green salad

Desserts & Cheese

Chocolate mousse 68% Sao Palme 120

Olive oil, sea salt & orange

Eton mess 120

Rhubarb compote, herb sorbet, cream & meringue

Frozen cheesecake 120

Strawberries, pistachios & salted caramel sauce

One scoop of ice cream 50

Ask your waiter about tonight's flavors

Havgus 24 mån 120

Browned butter, hazelnuts from Piedmont, sage & shaved fresh truffle

"Guldkant" 145

Chocolate praline, coffee, cognac & swedish punsch



Any allergies? We got your back - just let your waiter know!

Draft Beer

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

Beer 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

Cider

Sommersby Pear 4,5% 33cl	84
Galipette Cidre Biologique 4,0% 33cl	105

Non Alcoholic

Soda 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
Non-alcoholic wine	95
Vintense - Non-alcoholic sparkling wine	100
Sparkling Water 75cl	30

The night was never meant to end here.
But somehow, it always does.

Palmer's
HUGO BOSS