

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, jasmine tea,
peach, soda



Nordic margarita 185

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

Non-alcoholic Cocktails



Limeonade 90

lime, mint, apple, soda water



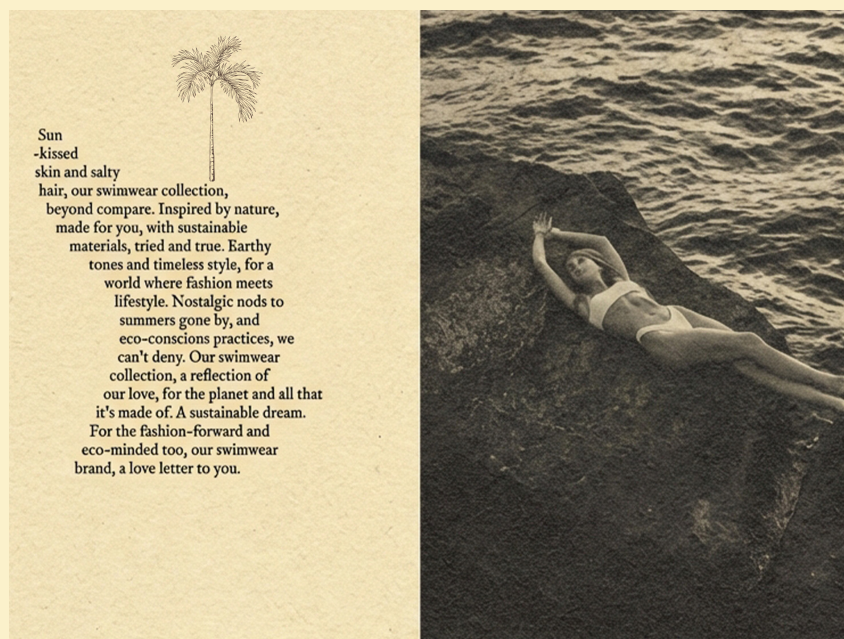
Watermelon rickey 90

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

Ostron Plateau*

Ellery hot sauce, schalottenlöksvinaigrette & citron
3st 150 / 6st 275 / 12st 495

Grillat ostron* 60

Beurre blanc & grön chili

Chips & löjrom

Kalixlöjrom 30g 165

Tångcaviar 30g 145

Syrad grädde, dill & citron

Grillad tigerräka 140

Café de paris & citron

Caviar & vodka för 2 personer 565

Caviar Oscietra royal 30 g & Absolut elyx vodka

Jamón Iberico 145

Charentaismelon från Philibon, rostade pinjenötter, olivolja & espelettepeppar

Tempurafriterad haricot verts 110

Kryddsalt & karamelliserad lökaioli

**Ostron kan innebära en ökad risk för allergiska reaktioner hos känsliga personer*

Sommeliers Choice

Domaine Soufrandiere Macon-Vinzelles Le Clos de Grand-Pere 2020	BOTTLE 1300
<i>Chardonnay</i>	
A. Christmann Meerspine GG 2022	1500
<i>Riesling</i>	
Albino Rocca Barbaresco Montersino 2020	1400
<i>Nebbiolo</i>	

White Wine

Baron De Ley Tres Viñas Blanco Reserva 2021	GLASS / BOTTLE 165 / 775
<i>Viura, malvasia, grenache</i>	
Joseph Drouhin Bourgogne Blanc 2023	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 2025	195 / 920
<i>Chardonnay</i>	

Red Wine

Giacomo Borgogno Langhe Ancum 2024	GLASS / BOTTLE 175 / 850
<i>Dolcetto</i>	
Campo Márin Tinto 2025	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

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

Gamberi Tartar 210

Syrad paprika, Parmigiano Reggiano 22 mån & vitlöksrostad surdegsbröd

Crudo på hamachi 190

Citrus, tomatconfit, kapris & dragon

Burrata 180

Bloodymary dressing, pistou & semitorkad tomat

Carpaccio 200

Kronärtsskocka, Parmigiano Reggiano 22 mån & hasselnötter från Piemonte

Mains

1/2 Gårdskyckling 325

Rostad kycklingsky, gremolata, sallad & potatisgratäng

Iberico 355

Nduja sky, citronblomkål & pommes frites

Hällefundra 365

Citronvelouté, forellrom, kantareller & dillslungad potatis

Tryffellinguine 315

Parmigiano Reggiano 22 mån, hasselnötter från Piemonte & färsk tryffel



From the Grill

Oxfile 200g (FI) 545

Entrecôte 225g (SV) 495

Biff 225g (AR) 495

Serveras med pommes frites, tomatsallad, sauce bearnaise & rödvinssås

Table Service

Råbiff 380

Worcestershire, cognac, kapris, dijonsenap, silverlök & äggula

Serveras med pommes frites & grönsallad

Desserts & Cheese

Chokladmousse 68% Sao Palme 120

Olivolja, havssalt & apelsin

Eton mess 120

Inkokt rabarber, örtsorbet, grädde & maräng

Äpple 120

Havresmulor, hasselnötsglass & salt kolasås

En kula glass 50

Fråga din servitör om kvällens smaker

Havgus 24 mån 120

Brynt smör, hasselnötter från Piemonte, salvia & hyvlad färsk tryffel

Guldkant 145

Chokladpralin, kaffe, cognac & 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
Noam lager 5,2% 34cl	105

Cider

Sommersby pear 4,5% 33cl	84
Galipette cidre biologique 4,0% 33cl	105

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

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

Palmer's
HUGO BOSS