

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



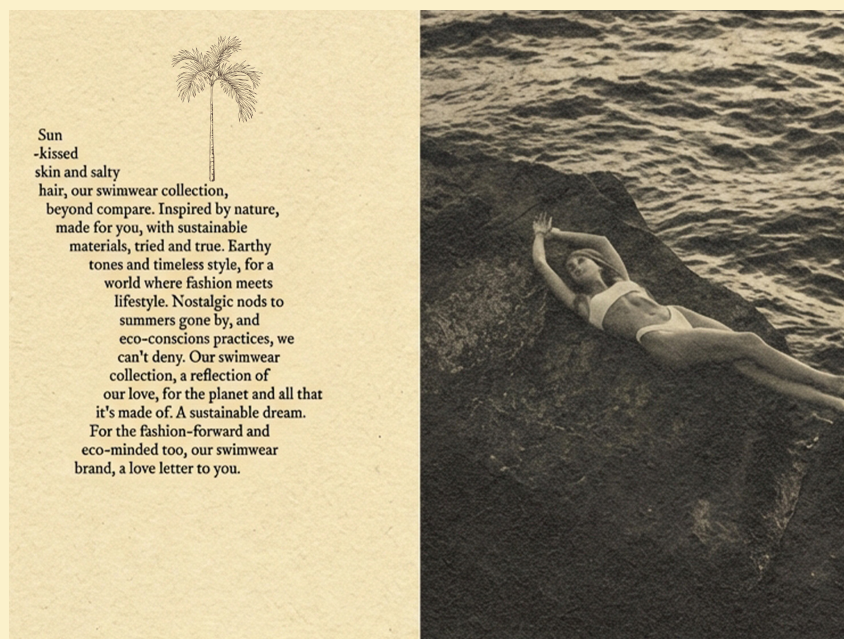
Watermelon rickey 90

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

Oyster Plateau*

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

Grilled oyster* 60

Beurre blanc & green chili

Chips & Vendace roe

Crispy waffle, sour cream, red onion & lemon
Kalix vendace roe 30g 165
Seaweed caviar 30g 145

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 green beans 110

Herb salt & caramelized onion aioli

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

Shrimp tartar 210

Pickled red bell pepper, Parmigiano Reggiano 22 months & garlicroasted sourdough

Crudo on Hamachi 190

Citrus, tomato confit, capers & tarragon

Burrata 180

Bloody Mary dressing, pistou & semi-dried tomatoes

Carpaccio 200

Artichoke, Parmigiano Reggiano 22 months & hazelnuts from Piedmont

Mains

Corn-fed chicken suprême 295

Artichoke barigoule, brown-butter mushrooms,
tarragon velouté & crispy potatoes

Grilled Iberico secreto 355

Grilled salad with bimi, padrón peppers and spring onion,
yellow romesco sauce & Ellery French fries

Gnocchi with butternut squash 295

Hazelnuts, browned butter, aged pecorino & fresh truffle

Grilled Seabass 365

Panzanella, gremolata, grilled lemon,
Ratte potatoes & chives



From the Grill

Tenderloin 220g (FI)

575

Ribeye 300g (FI)

575

Ribeye on the bone for 2 people*

1100g (SW)

1350

* Preparation time from 30 minutes

Served with Ellery French fries,
tomato salad, green salad & béarnaise sauce

Table Service

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 & cherry

Eton mess 120

Raspberry, raspberry sprbet, cream & meringue

Apple 120

Oat crumble, hazelnut ice cream & salted caramel

Sea buckthorn sorbet 50

Honey crisp

Havgus 24 mån 120

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

"Guldkant" 145

Chocolate praline, coffee, cognac & swedish punsch

Chocolate praline 45

Ask your waiter about tonight's flavors



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

Soda 33cl	45
Twoface citrus soda 33cl	55
Twoface cherry soda 33cl	55
Twoface strawberry soda 33cl	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
Sparkling Water 75cl	30

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

Palmer's
HUGO BOSS