

# Rooftop

BY VANA

# Cocktails

169 SEK

## BANGKOK

rum – coconut – thai basil – lime

## MOJITO

rum – lime – mint

## FROZEN STRAWBERRY DAIQUIRI

rum – lime – strawberries

## PIÑA NARANJA

vodka – orange – pineapple  
– lemon – coconut – grenadine

## NEGRONI

gin – campari – sweet vermouth

## MARGARITA

tequila – cointreau – lime

## ESPRESSO MARTINI

vodka – coffee liqueur – espresso

## COSMOPOLITAN

vodka – cointreau – cranberry  
– lime

## MOSCOW MULE

vodka – lime – ginger beer

## PASSION SOUR

italicus – passoã – lemon  
– egg white – sugar syrup

## SEABREEZE

vodka – cranberry – grape

## AMARETTO SOUR

amaretto – lemon – egg white  
– sugar syrup

## PINA COLADA

rum – coconut – cream  
– pineapple

# Premium Gin & Tonic

179 SEK

## HENDRICK'S GIN

tonic – cucumber – black pepper

## MONKEY 47

fever-tree tonic – blackberry

## HERNÖ GIN

rhubarb tonic – lemon  
– pink peppercorn

## PINK GIN

blueberry tonic – lime

# Spritzery

149 SEK

## APEROL SPRITZ

aperol – cava – soda water – orange slice

## LIMONCELLO SPRITZ

limoncello – cava – soda water – lemon

## HUGO SPRITZ

elderflower liqueur – fresh lime juice – cava  
– lime wedge – mint

## SARTI SPRITZ

sarti rosa – cava – soda water – lime slice

# Mocktails

89 SEK

## LOLLI

peach – cranberry – orange juice – sprite

## GIGI

ginger beer – grenadine – lime

## FRANKI

strawberries – rhubarb – lime

# Sharing plates

Our menu is a celebration of global flavours – inspired by our kitchen team. Here, international influences come together in contemporary small plates, best enjoyed under the open sky. Our dishes are designed to be enjoyed across several servings. We recommend selecting 2–3 plates per person for a complete dining experience, with room left for something sweet.

## TUNA TARTARE

gochujang – coriander – crispy soy  
– spring onion – prawn crackers (G, A)

175

## VEAL FILLET

grilled melon – charred feta  
– dried olives – mojo rojo – gem lettuce (A, N)

195

## BURRATA

tomato carpaccio – basil cream  
– sourdough crisp – dried olives (G, N)

155

## CHEESE & CHARCUTERIE

coppa Iberica pata negra – manchego – cherry jam  
– smoked rye bread (G, N<sup>1</sup>)

145

## FISH'N CHIPS

green curry – sesame salad – chips (G, A, N<sup>1</sup>)

175

## PRAWN TOAST

dill-marinated prawns – vendace roe – lobster mayonnaise  
– lemon-cured cucumber – semi-dried plum tomato  
– pickled silver onion (G, A)

169

## CRISPY FRIED CAULIFLOWER

green curry – smoked almonds (G, A, N<sup>1</sup>, N)

115

## BEEF TARTARE

tomato – wild garlic – crispy rice  
– onion – dried soy (G, A, N<sup>1</sup>)

189

# Snacks

## FRIED OYSTERS

miso mayonnaise – fermented lemon (G, A)

99

## VENDACE ROE

crispy courgette – spring onion  
– smoked rye bread – crème fraîche (G, N)

125

## FRIED RISOTTO

wild garlic mayonnaise – aged cheese  
– grilled asparagus (G, A, N)

99

# Something sweet

## ELDERFLOWER SORBET

with champagne

95

## STRAWBERRY COCKTAIL WITH FLAVOURS OF STRAWBERRY SHORTCAKE

strawberry curd – vanilla cream – meringue  
– crispy roasted oat biscuit (G, A, N)

95

## FLAVOURED TRUFFLES

infused with seasonal flavours (N)

35/each

# Champagne & Wine

## CHAMPAGNE

Deutz Brut Classic	169
De Vilmont Brut Premier Cru Grande Reserve	159

## WHITE

Les Pierres Dorees Chardonnay	120/525
Saint Clair Riesling	139/595
Domaine de Vauroux Chablis	159/695

## RED

Les Pierres Dorees Pinot Noir	120/525
Finca Antigua Garnacha Crianza	139/595
Barbera d'Alba	149/695

## ROSÉ

Les Pierres Dorees Rosé	120/525
Spinetta Il Rosé Di Casanova	140/630

# Drinky

## BEER & CIDER

Carlsberg Export Draught Beer	95
Kronenbourg Blanc Draught Beer	95
Guinness	99
Ten Hands Vana Lager	95
Ten Hands Ipa, 44 cl	135
Somersby Cider	79

## NON-ALCOHOLIC

Carlsberg non-alcoholic	69
Kronenbourg 1664 blanc	69
Somersby cider	69
Natureo wine, red or white	59/225
Oddbird Blanc de Blancs Sparkling	69/325

## SOFT DRINKS & SMOOTHIES

Soft drinks	39
Smoothie, apple-based	89
– mango, passion fruit, pineapple	
– strawberry, mango, blueberry, açai	

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