

Rooftop

BY VANA

Cocktails

169 SEK

PORTOFINO

Elderflower, Lemon & Champagne

The sweetness of elderflower and the zest of lemon, topped with the elegance of champagne.

PIÑA NARANJA

Vodka, Orange, Pineapple, Lemon, Coconut & Grenadine

A tropical summer cocktail with a tiki vibe.

BANGKOK

Rum, Coconut & Thai Basil, Lime

Thai flavors elevated by the sweetness of rum and the zest of lime, topped with a delightful coconut foam.

EASY BREEZY

Gin, Elderflower, Cucumber, Ginger & Lime

A refreshing cocktail with crisp cucumber and ginger notes, balanced by a subtle sweetness of elderflower.

PREMIUM GIN & TONIC

169 SEK

HERNÖ GIN

rhubarb tonic, lemon, pink peppercorn

HENDRICK'S GIN

tonic, cucumber, black pepper

GIBSON BLOOD ORANGE GIN

tonic, orange, chili flakes

PINK GIN

blueberry tonic, lime

SPRITZ

149 SEK

APEROL SPRITZ

aperol, cava, orange

LIMONCELLO SPRITZ

limoncello, cava, lemon

SARTI SPRITZ

sarti, cava, lime

Snacks

PIEMENTOS DE PADRÓN

cream cheese – herbs – cecina crisps (N^1)
85

BLEAK ROE

zucchini – onion x 3 – crème fraîche (GN^1)
99

FRIED RISOTTO

parmesan – chives crème (GN^1E)
85

OYSTER

fried oyster – miso mayonnaise (GE)
95

Something sweet

ELDERFLOWER SORBET

with Champagne
95

FLAVOURED TRUFFLES

infused with seasonal flavours (N^1)
35/st

STRAWBERRIES

whipped citrus panna cotta – rhubarb – pistachio (N^1GN)
95

Sharing plates

We serve mid-sized dishes and recommend 2–3 per person. To make the most of your experience, we suggest sharing – pick a variety of favourites for the table and enjoy them together.

TOAST BY VANA

bleak roe – dill-marinated prawns –
lobster mayonnaise – lemon-cured
cucumber – dried plum tomato –
pickled silver onion (GN)
165

BURRATA

tomato carpaccio – pesto crème
– dried olives – crisp bread
chips (GN)
145

FISH N'CHIPS

crispy sea bass – pommes paille –
lemon tartar – sesame-dressed (GE)
155

CAULIFLOWER

crispy cauliflower – green curry
– smoked almonds (GN)E
115

CHEESE & CHARCUTERIE

seed crispbread – grilled bread
– olives – marmalade (GN)
225

TUNA TARTARE

ponzu – coriander – ginger
– sesame – crispy wonton (GE)
165

FOIE GRAS

tomato marmalade – grilled bread
– pistachio (NGE)
155

VEAL

grilled veal loin – arancini
– courgette – sage (N)GE
195

Coffee Menu

169 SEK

ICED

FRANGELICO MARTINI

Frangelico, vodka, espresso

WHIPPED WHITE RUSSIAN

Vodka, kahlua, milk, whipped coffee

GÔRGÔTT

Amaretto, baileys, kahlua, oat milk

HOT

IRISH COFFEE

Jameson, brown sugar, coffee, cream

KAFFE KARLSSON

Baileys, cointreau, coffee, cream

KAFFE AMARETTO

Amaretto, coffee, cream

Champagne & wine

CHAMPAGNE

Champagne Daniel Gerbaux Le Brut Reserve	159
Champagne Daniel Gerbaux Le Brut Rosé	159
Deutz Brut Classic	169

WHITE

Badet Clément Cuvée Prestige Blanc	115/495
Saint Clair Riesling	139/595
Abbotts & Delaunay Sauvignon Blanc	139/595
Saint Clair Vicars Barrel Chardonnay	145/625
Domaine de Vauroux Chablis	155/695

RED

Badet Clément Cuvée Prestige Rouge	115/495
Bolla Valpolicella	139/595
Métayage Pinot Noir	139/595

ROSÉ

Badet Clément Cuvée Prestige Rosé	115/495
M Minuty Provence	139/595

Beverages

BEER & CIDER

Draught Beer 40 cl	89
Craft Beer from Local Breweries 33 cl	95
Somersby cider 33cl	79
Älska cider 33 cl	79

NON-ALCOHOLIC

Natureo, red or white vitt	59/225
Odd Bird Blanc de Blancs	69/325
Carlsberg Alcohol-Free	69
Somersby Alcohol-Free	69

SOFT DRINKS & SMOOTHIES

Soft Drinks/Ramlösa (sparkling mineral water)	35
Smoothies (apple base)	79
– Blackcurrant / pomegranate / strawberry	
– Strawberry / blueberry / acai / mango	
– Mango / pineapple / kale / spinach	
– Passionfruit / pineapple / mango	

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