

PRE DINNER COCKTAILS

Prime Sidecar 124

Hennessy VS, Liqueur 43, lemon, cinnamon syrup, oleo saccharum

Queen's Bubbles 124

Stolichnaya, Crème de Framboise, blueberries & Champagne syrup, lemon, prosecco

Bellini 115

White peach purée, sparkling wine

Hendricks Tonic 140

Hendricks Gin, Fevertree Tonic, cucumber, black pepper

STARTERS

Choose between

🍷 Mushroom & Jerusalem artichoke 125

Roasted and deep fried Jerusalem artichoke, oyster mushrooms, king oyster, pickled shiitake, pickled plum and roasted macadamia nuts

American Bleak Roe 175

American bleak roe, sour cream, chives, red onion, lemon and butter fried brioche

Iberico Pork Fritters 125

Iberico pork fritters, smoked crème fraîche and root chips

SET MENU

AMERICAN BLEAK ROE

American bleak roe, sour cream, chives, red onion, lemon and butter fried brioche

IBERICO

Iberico tenderloin from the rotisserie with herb butter, veal gravy and French fries

CRÈME BRÛLÉE

– 495 –

WINE PAIRING

3 glasses of wine

– 325 –

SNACKS

Salted puffed corn 25

Marinated olives 50

Truffle potato chips 45

Deep fried padrones 55

MARGARITA PITCHER

– 475 –

GRILL MAIN COURSE

Choose your detail. It's served with the kitchen's choice of sides to share.

Duroc Chop Racks (SWE) 300g 260

Entrecôte (ARG) 250g 275

Rack of Lamb (IRL) 350g 340

Côtes du Boeuf (POL) 1000g 1-3 p 1155

Butcher's T-Bone Steak (SWE) 500g 1-2 p 825

Wagyu (AUS) 200g 480

Turbot on the Bone (NO) 200g 340

Argentine Red Shrimp (ARG) 300g 260

🍷 Beet Bourguignon 195

Yellow and red beets, puy lentils, mushroom, onions and red wine. Served with grilled bread and chimichurri

...or choose Prime Choice for the whole party

PRIME CHOICE 385/p.p

THE BEST WE GOT FROM THE GRILL, ROTISSERIE AND A STEW. ALWAYS SERVED WITH 4 DIFFERENT SIDES AND 2 SAUCES.

DRAUGHT BEER

Norrlands Ljus Eko 4,7% 64

Birra Moretti 4,6% 68

Brutal Brewing, Ship full of IPA 5,8% 78

Sleepy Bulldog Pale Ale 74

Tail of a Whale 4,8% 68

BOTTLE BEER

Melleruds utmärkta pilsner EKO 4,5% 64

Birra Moretti 4,6% 64

Daura Damm Gluten-free 5,4% 69

Gotlands Bryggeri, Wisby Weisse 5,2% 88

Firestone, Easy jack Session IPA 4,5% 64

Gotlands Bryggeri, Hazy Bulldog APA 5,7% 74

Gotlands Bryggeri, Daredevil Bulldog IPA 3,5% 55

CIDER

Briska Päröncider 4,5% 64

Kiviks Ekologisk Äppelcider 4,5% 68

DESSERTS

Choose between

Brownie 95

Brownie with coffee ice cream, ginger meringue, coffee cream and roasted white chocolate

Crème Brûlée 85 85

🍷 Pineapple 95

Pineapple from the rotisserie with almond cake and roasted macadamia nuts. Served with lemon and persimon sorbet

GOT ALLERGIES?

Talk to our staff and we will guide you through every little ingredient.



🍷 = Vegan