



S/S 2021

#VINCIBORAS

# COCKTAILS

## **BASILICO FRESCO** 128

Gordons Gin | Elder Liqueur | Basil | Sugar  
Lemon | Egg white

## **AIRMAIL** 136

Bacardi Cuatro | Lemon | Honey | Champagne

## **DRY MARTINI** 136

Tanqueray 10 | Dry Vermouth | Bitters | Grape

## **OLD FASHIONED** 136

Bulleit bourbon | Sugar | Angostura bitters

## **HENDRICKS** 136

Hendricks Gin | Cucumber | Tonic | Black pepper

## **NEGRONI** 136

Gordon's Gin | Martini Rosso | Campari | Orange

# APERITIVOS

LITTLE LESS ALCOHOL – A BIT MORE CONTINENTAL

## **AMERICANO** 110

Campari | Martini Rosso | Soda

## **MARTINI TONIC** 110

Martini Fiero | Tonic | Bitter

## **RIVIERA** 110


Martini Ambrato | Tonic | Anise | Olive

## **APEROL SPRITZ** 128

Aperol | Bubbles | Soda | Lemon

## **VINCI SPRITZ** 128

St. Germain | Mint | Lime | Bubbles | Soda

ACCORDING TO THE CLASSIC RECIPE, WE SERVE OUR COCKTAILS AND DRINKS WITH  ALCOHOL  
SOME ALSO CONTAIN EGG WHITE

# TREATS THAT GOES WELL TOGETHER

## SNACKS

ARANCINI  
4 for 85

PIMIENTOS DE PADRÓN 55

PARMESAN CHEESE 40

VENDACE ROE CHIPS 75

MARCONA ALMONDS 45

OLIVES 35

FRENCH FRIES 40

## DRINKS

GLASS OF MARTINI  
AMBRATO VERMOUTH 75

SMALL KRONENBOURG  
BLANC 42

## OYSTERS

NATURALE

1 for 35 | 6 for 170

Sherry vinaigrette | Red onion | Lemon | Tabasco

## CHAMPAGNE



GLASS OF VEUVE CLICQUOT 125

GLASS OF PROSECCO 86



# CHEESE & CHARCUTERIE

MIX & MATCH YOUR  
FAVOURITES OR LET US  
COMBINE A PLATTER

## CHEESE

COMTÉ 45  
TALEGGIO 35  
CAPRITILLA 40  
PECORINO 35  
GRUYÈRE 35  
SAINT AGUR 45

## CHARCUTERIE

PANCETTA 35  
SPIANATA 35  
CECINA 45  
TRUFFLE SALAMI 45  
MILANO 35

## GRANDE

FOR SHARING 355

## MEDIO

FOR TWO 195

## PICCOLO

FOR ONE 110

# STARTERS

## GRILLED GAZPACHO 115

Tomato | Pepper | Cucumber | Kale | Garlic | Chili  
Basil | Buffalo mozzarella | Sourdough bread

## BRUSCHETTA 115

Focaccia | Tomato | Tomatillo | Buffalo mozzarella  
Parmesan cheese | Basil

## TUNA TARTARE 155

Pickled mustard seeds | Fried onions | Sesame  
Salad onions | Chili & soya mayonnaise | Pickled cucumber

## WHITE ASPARAGUS 185

Vendace roe | Sandefjord sauce | Spring onions | Marcona almonds

## STEAK TARTARE 155

Made on Swedish beef | Dijon mayonnaise | Deep fried capers  
Pickled scallions | Pickled beets | Baked yolk | Horseradish

**PSST!**

WE LIKE TO  
TAKE ONE STARTER  
AS A STARTER AND  
TWO FOR MAIN  
COURSE

# MAIN COURSES

## VERDURE 215

Baked cauliflower | Roasted cauliflower purée | Ramson mayonnaise  
Kale | Black garlic broth

## WHOLE SPRING CHICKEN 235

Raw fried broccoli | Broccoli purée | Vinegar | Onion | Kale

## COD 285

Variety of carrot | Sandefjord sauce | Dill | Trout roe | Deep fried carrot top

## STEAK TARTARE GRANDE 225

Made on Swedish beef | Dijon mayonnaise | Deep fried capers | Pickled scallions  
Pickled beets | Baked yolk | Horseradish | French fries

## TAGLIATA 275

Entrecôte | Rucola & tomato salad | Parmesan cheese

ADD A SIDE ORDER?  
HERB ROASTED  
POTATOES WITH  
PARMESAN 35:-

## BISTECCA FOR TWO 795

A carefully selected piece of beef | Served with red wine sauce and specialties for the evening

# PASTA

## ROMA 195

Beef fillet | Mushroom | Cream  
Truffle | Onion | Parmesan

## GAMBERO 175

Shrimp | Tomato | Chili | Garlic  
Red onion | Butter | Parsley

## SALSICCIA 175

Salsiccia | Olives | Tomato | Pepper  
Red onion | Chili | Garlic | Parmesan

## POMODORO 165

Tomato | Semi baked tomato | Red onion  
Garlic | Basil | Buffalo mozzarella

# PIZZA

## MOZZARELLA 165

Buffalo mozzarella | Semi baked tomato  
36 month parmesan | Basil

## SPIANATA 175

Tomato | Mozzarella | Salami Spianata  
Chives | Lemon mayonnaise

## GAMBERO BIANCO 185

Crème fraîche | Parmesan | Shrimp  
Pickled red onion | Dill | Chives

## TRUFFLE BIANCO 195

Truffle salami | Mushrooms | Crème fraîche  
Truffle mayonnaise | Pickled silver onions

DO YOU WANT GLUTEN FREE OR HAVE ANY OTHER ALLERGIES?  
NO PROBLEM, JUST LET US KNOW.



# DESSERT

## **TIRAMISU 95**

Mascarpone | Savoyardi biscuit | Amaretto | Espresso

## **CHOCOLATE & GRAPE 110**

Chocolate ganache | Grapefruit curd | Grapefruit sorbet  
Cacao nibs | Chocolate meringue

## **RHUBARB 110**

Cream cheese ice cream | Cream cheese & rhubarb cream  
Sponge cake | Rhubarb sauce | Digestive crunch

## **"MARÄNGSVISS" 110**

Caramel ice cream | Chocolate soil | Vanilla cream  
Berries | Italian meringue | Sprinkles

## **GRANBARK CHEESE 75**


With specialties for the evening

## **GELATO / SORBET 35**

Homemade | Taste of the day

## **COFFEE CANDY 45**

Homemade | Taste of the day





# DESSERT DRINKS



## ITALIAN COFFEE 128

Amaretto | Coffee | Cream

## COFFEE D.O.M 128

Bénédictine D.O.M | Coffee | Cream

## IRISH COFFEE 128

Tullamore Dew | Brown sugar | Coffee | Cream

## COFFEE KARLSSON 128

Baileys | Cointreau | Coffee  
Cream | Orange

# SWEET WINE



## SAUTERNES 85 A GLASS

YALUMBA ANTIQUE MUSCAT 110 A GLASS



## ESPRESSO MARTINI 128

Smirnoff vodka | Coffee liqueur | Sugar | Espresso

## CHOCOLATE MARTINI 128

Smirnoff vanilla | White cacao | Sugar  
Cream | Chocolate

## NON ALCOHOL ICE LATTE 65

Double espresso | Caramel sugar | Milk



## COFFEE 30

## ESPRESSO 26

## DOUBLE ESPRESSO 32

## CAPPUCCINO 36

## CORTADO 36

## DECAF 30

## TEA<sub>RS</sub> 30

OUR COFFEE & TEA COMES FROM BERGSTRAND'S COFFEE ROASTING IN GOTHENBURG, AND IS **CERTIFIED** AND PRODUCED IN A CLIMATE-COMPENSATED ENVIRONMENT

# BOOZE

SINGLE MALT

## WHISKY

	CL	
<b>CRAGGANMORE</b> 12 Y.O.	30	
<b>GLENMORANGIE</b> ORIGINAL 12 Y.O.	30	
<b>GLENKINCHIE</b> 12 Y.O.	30	
<b>MACKMYRA</b> MACK	32	
<b>OBAN</b> 14 Y.O.	36	
<b>TALISKER</b> 10 Y.O.	32	
<b>DALMORE</b> 12 Y.O.	34	
<b>DALMORE</b> 15 Y.O.	40	
<b>DALMORE</b> KING ALEXANDER	68	
<b>DALWHINNIE</b> 13 Y.O.	30	
<b>CRAIGELLACHIE</b> 13 Y.O.	36	
<b>ARBEG</b> 10 Y.O.	32	
<b>LAGAVULIN</b> 16 Y.O.	42	

BLENDED

<b>JOHNNIE WALKER</b> RED LABEL	28	
<b>JOHNNIE WALKER</b> BLACK LABEL	30	
<b>JOHNNIE WALKER</b> BLUE LABEL	60	

JAPANESE

<b>KURAYOSHI</b> 8 Y.O.	38	
<b>KURAYOSHI</b> 12 Y.O.	42	
<b>KURAYOSHI</b> 18 Y.O.	68	

## BOURBON & RYE

<b>BULLEIT BOURBON</b>	30	
<b>BULLEIT RYE</b>	30	
<b>MAKERS MARK 46</b>	40	

## CALVADOS

<b>CHRISTIAN DROUIN</b>	28	
<b>CHRISTIAN DROUIN</b> PALE & DRY VSOP	40	
<b>ROGER GROULT</b> 12 Y.O.	48	

## BRANDY

<b>XIMENEZ-SPINOLA</b>	40	
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## COGNAC

	CL	
<b>HENNESSY</b> VS	26	
<b>HENNESSY</b> FINE DE COGNAC	30	
<b>HENNESSY</b> XO	62	
<b>HENNESSY</b> PARADIS IMPERIAL	250	
<b>REMY MARTIN</b> VSOP	32	
<b>OTARD</b> VSOP	30	

## GRAPPA

<b>MASI DI AMARONE</b> MEZZANELLA	32	
<b>SASSICAIA</b> FINE DE COGNAC	44	
<b>BORGOGNO</b> CANNUBI	40	
<b>BORGOGNO</b> NEBBIOLO	34	
<b>BORGOGNO</b> MOSCATO	34	
<b>BERTA</b> 1995	68	
<b>BERTA</b> ELISI	30	
<b>BERTA</b> TRE SOLI TRE	60	
<b>BERTA</b> SOLO PER GIAN	60	
<b>FATTORIA DI CAVALCASELLE</b>	26	
<b>ROMANO LEVI MOSCATO</b>	44	
<b>ROMANO LEVI BIANCA</b>	44	

## ARMAGNAC

<b>JANNEAU</b> VSOP	28	
<b>LABERDOLIVE</b> BAS-ARMAGNAC 1989	68	

## TEQUILA & MEZCAL

<b>DON JULIO</b> 1942	52	
<b>PATRÓN</b> XO CAFÉ	30	
<b>PATRÓN</b> REPOSADO	38	
<b>PATRÓN</b> SILVER	30	
<b>PATRÓN</b> AÑEJO	38	
<b>SAN COSME</b> MEZCAL	34	
<b>CLASE AZUL</b> PLATA	54	
<b>CLASE AZUL</b> REPOSADO	60	

## RUM

	CL	
<b>BACARDI</b> 8 Y.O.	26	
<b>RON ZACAPA</b> 23 Y.O.	40	
<b>RON ZACAPA</b> XO	60	
<b>RON ZACAPA</b> ROYAL	92	
<b>GOSLINGS OLD RUM</b>	40	
<b>FACUNDO EXIMO</b>	40	
<b>FACUNDO PARAISO</b>	92	
<b>EL DORADO</b> 15 Y.O.	40	

## MARC

<b>LOUIS JADOT</b> MARC DE BOURGOGNE	38	
<b>ROULOT</b> MARC DE BOURGOGNE	48	

## AMARO

<b>AVERNA</b>	24	
<b>MONTENEGRO</b>	26	

## LIQUEUR

<b>AMARETTO</b>	24	
<b>BAILEYS</b>	24	
<b>COINTREAU</b>	24	
<b>DRAMBUIE</b>	24	
<b>FRANGELICO</b>	24	
<b>D.O.M</b>	24	
<b>LIMONCELLO</b>	24	

# NON ALCOHOLIC

## SOFT DRINKS

**SODA** 30

**RAMLÖSA** 33CL 30

**PELLEGRINO** 100CL 64

**FRESH SQUEEZED ORANGE** 38

**FRESH SQUEEZED GRAPE** 48

## DRINKS

**VIRGIN MOJITO** 65

Lime | Mint | Brown sugar | Ginger Ale

**JUICY FRUIT** 65

Passion fruit | Caramel sugar | Lemon | Mint

**OUT OF MOSCOW** 65

Ginger Beer | Lime

## WINE & BEER

**BUBBLES FREIXENET SPAIN** 55

**WHITE LEITZ EIN ZWEI ZERO RIESLING - GERMANY** 65

**CARLSBERG NON** 38

**BROOKLYN SPECIAL EFFECTS** 48



# BEER

<b>CARLSBERG EXPORT</b> DRAFT	40cl	68
<b>ERIKSBERG KARAKTÄR</b> DRAFT	40cl	72
<b>KRONENBOURG BLANC</b> DRAFT	40cl	78
<b>PORETTI</b> DRAFT	30cl	56
<b>CARLSBERG HOF</b> BOTTLE	33cl	62
<b>BROOKLYN DEFENDER IPA</b> CAN	33cl	82
<b>GUINNESS WEST INDIES PORTER</b> BOTTLE	50cl	82
<b>AMUNDSEN</b>	33cl	88
<b>SOUR BEER</b>	33cl	92
CARE FOR A <b>GLUTEN FREE BEER?</b>		68

# CIDER ETC.

<b>SOMERSBY PEER</b> BOTTLE	33cl	64
<b>SOMERSBY ROSÉ</b> BOTTLE	33cl	64
<b>CIDRAIE "DRY &amp; FRENCH"</b> BOTTLE	33cl	72

