

WINES

SPARKLING

Demarie Moscato D'Asti, Italy/Piemonte 5%	85/350:-
Nuà Prosecco, Italy/Prosecco 11%	115/575:-
Café de Paris Brut, Spain/Cava 11,5%	125/625:-
L'Extra Par Langlois Crémant de Loire Brut, France/Loire 12,5%	140/700:-
Ayala Brut Major, France/Champagne 12%	185/925:-
Ayala Brut Nature 12%	975:-
Pommery Brut Royal, France/Champagne 12,5%	975:-
Bollinger Special Cuvée, France/Champagne 12%	990:-
Bollinger B16 Pinot Noir, Chardonnay, France/Champagne 12,5%	1800:-
Ayala Perle 2015, France/Champagne	2000:-
Champagne Victoire Black Vintage 2017, France/Champagne 12%	2100:-

WHITE WINE

Pirineos 3404 Chardonnay/Gewurztraminer 13%	135/570:-
Les Versant Chardonnay (2024) France/Arzens 13,5%	145/615:-
Micro Cosme Sauvignon & Viognier (2023) France/Rhône valley 12,5%	145/615:-
Schloss Reinartshausen Riesling (2023) Germany/Rheingau 12%	155/675:-
Finca Montepedroso Verdejo (2023) Spain/Rueda 12,5%	169/740:-
Finca Montepedroso Verdejo (2023) Spain/Rueda 12,5%, 1,5 liter	1150:-
Cordero Katari, Pinot Grigio (2024) 13%	170/750:-
Hubert Brochard Sancerre 13%	800:-
Millet Chablis (2020) France/Chablis 12,5%	170/750:-
Baudouin Millet Chablis 1er Cru Beauroy, France/Chablis 13,5%	180/800:-
Patriarche Mercurey Blanc Chardonnay, France/Bourgogne 13,5%	180/800:-
Niepoort Coche Branco, Codega de Larinho, Rabigato, Portugal 12,5%	250/1050:-
Fritsch Mordthal Riesling (2021) 12,5%	1100:-
Fritsch Schlossberg Grüner Veltliner (2021) 13%	1100:-
Château La Nerthe Châteauneuf-du-Pape Blanc (2023) France 14,5%	325/1350:-
Dampt Frères Chablis Cru Les Preuses (2022) 13%	1450:-
Patriarche Meursault 1er Cru Les Charmes, France/Bourgogne 13,5%	2400:-

ROSÉ

Saint Louis de Provence (2023) France/Provence 12,5%	135/615:-
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RED WINE

Pirineos 3404 Merlot Garnacha Moristel 13%	135/570:-
Les Pierres Doress Pino Rouge, Pinot Noir (2023) France 13%	145/615:-
Saint Cosme Côtes du Rhône (2023) France/Rhône valley 14%	145/615:-
Viña Bujanda Cantos de Valpiedra Rioja (2020) Spain/Rioja Alta 12,5%	155/675:-
Niepoort Natcool Tinto (2022) Portugal/Bairrada 11%	155/675:-
Château Haut Glèon AOC Corbières Rouge (2022) France 14%	175/750:-
Finca Valpiedra Reserva (2016) Spain/Rioja 13,5%	175/750:-
Petra Hebo Cabernet Sauvignon, Merlot, Sangiovese, Italy/Tuscany 14%	175/750:-
Luigi Baudana Barolo (2020) Italy/Barolo 14,5%	800:-
R.S Amarone della Valpolicella Riserva (2017) Italy/Valpolicella 15%	850:-
Petra Alto Sangiovese, Italy/Tuscany 14,5%	850:-
Petra Potenti Cabernet Sauvignon, Italy/Tuscany 14,5%	850:-
Patriarche Mercurey 1er Cru Clos l'Eveque, France/Bourgogne 13,5%	180/800:-
Viva Nostrum Corbière, Syrah, Grenache (2023) France 14%	180/800:-
Philippe & Vincent Jaboulet Crozes-Hermitage (2019) 15%	200/890:-
Viña Real Gran Reserva (2014) 14%	235/950:-
Petra IGT Cabernet Sauvignon, Merlot Italy/Tuscany 14%	1150:-
Niepoort Charme Tinto, Tinta Roriz, Touriga Franca (2023) Portugal	300/1250:-
Ca'Viola Barolo Caviot (2018) 14,5%	1250:-
Château La Nerthe Châteauneuf-du-Pape Rouge (2023) France 14,5%	325/1350:-
Ca'Viola Barolo Sottocastello di Novello (2018) 14,5%	1400:-
Philippe & Vincent Jaboulet Ermitage (2016) 13,5%	1500:-
Hospices de Beaune Corton Docteur Peste, France/Bourgogne 13%	3100:-
Poggio Di Sotto Brunello, Di Montalcino Doc, Sangiovese, Italy 14%	4300:-

DESSERT WINE

Petit Guiraud Sauternes (2020) France/Bordeaux 13%	95:-
Finca Fa Antigua Moscatel (2023) Spain/Castilla la Mancha	95:-
Rozés Special Reserva Tawny Port Portugal/ Douro	95:-
Dubbelt – Dessertmjöd av honung	145:-

BEER/CIDER

BEER ON TAP

Bernard Lager 4.9%	85:-/40 cl
Mikkellers IPA 5,0%	95:-/40 cl

BEER IN BOTTLES & CAN

Weihenstephan Weissbier 5,4%	95:-/50 cl
Bernard Gluten Free 4,9%	90:-/ 50 cl
Westmalle Trippel 9,5%	105:-/33 cl
Westmalle Trappist Dubbel 7%	105:-/33 cl
Rodenbach Sherry Sour Beer 5,6%	85:-/33 cl
Rodenbach Grand Cru Sour Beer 6%	90:-/33 cl
Lagunitas Maximus IPA 9%	95:-/35,5 cl
Nacka Baltic Porter 10,1%	105:-/33 cl
Nacka Daniela's Rakija Stout 9,6%	105:-/33 cl
La Trappe Quadrupel 10%	110:-/33 cl

VIKING BEER

Oden Lager 5,0%	115:-/44 cl
Freyr II IPA 5,6%	115:-/44 cl
Sleipner II Pale Ale 4,2%	115:-/44 cl

CIDER

BRISKA Pear 4,5%	95:-/33 cl
KIVIKS Apple 4,5%	95:-/33 cl

NON ALCOHOLIC BEER

Nola Lager	65:-/33 cl
Napa Pale IPA	65:-/33 cl

NON ALCOHOLIC MEAD

Korps	70:-
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TÖRST SPARKLING LEMONADE

Raspberry	55:-
Lemon	55:-
Ginger	55:-
Elderflower	55:-

SODAS

Coca Cola	45:-
Coca Cola Zero	45:-
Fanta	45:-
Sprite	45:-

SMAKIS JUICE

Kids juice box

Strawberry	25:-
Orange	25:-
Pear	25:-

Kids juice with bubbles

Apple	35:-
Orange	35:-
Pear	35:-

NON ALCOHOLIC SPARKLING & WINES

Henkell Sparkling 0,5%	95/475:-
Jus de Pommes Artisanal Petillant	
France 0,2%	85/425:-
OddBird white wine Sweden 0,5%	95/475:-
Vina Albali Sin Cabernet,	
Tempranillo Spanien 0,5%	95/475:-



COCKTAILS

HOUSE COCKTAILS

VALKYRIE FIZZ	175:-
Gin, violette, eggwhite	
FREYA	175:-
Vodka, pomegranate, champagne foam	
THOR	175:-
Akvavit, punch, elderflower	
BALDER	175:-
Pink Gin, rhubarb, rhubarb tonic	
FRIGG	175:-
Hernö Dry Gin, aperol, elderflower, smoked cherry	
ECLIPSE BERRY	175:-
Blueberry gin, amaretto, eggwhite, lemon	
CARIBBEAN SOUR	175:-
Caribbean rum, amaretto, almond foam	

CLASSIC COCKTAILS

Margarita	175:-
Daquiri	175:-
Espresso Martini	175:-
Cosmopolitan	175:-
Amaretto/Whiskey sour	175:-
Negroni	175:-

Come up with your own suggestions and we can certainly solve it.

MOCKTAILS

SEE OUR SEPARATE MENU WITH NON ALCOHOLIC DRINKS	85:-
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AVEC

WHISKY

Famouse	30:-/cl
Jameson	30:-/cl
Jack Daniels	30:-/cl
Glenfiddich	32:-/cl
Glenlivet	32:-/cl
Laphroaig	40:-/cl
Bowmore	42:-/cl
Oban	55:-/cl
Lagavulin	72:-/cl

COGNAC & CALVADOS

Grönstedts Monopol	26:-/cl
Boulard	30:-/cl
Grönstedts VSOP	32:-/cl
Hennessy	35:-/cl
Fine Calvados	38:-/cl
Boulard XO	38:-/cl
Remy Martin 1738	40:-/cl

GIN

Beefether Gin	30:-/cl
Tanguray Gin	32:-/cl
Hernö Botanic Gin	34:-/cl
Hernö Sloe Gin	34:-/cl
Hernö Old town Gin	36:-/cl
Hernö Navy strength Gin	36:-/cl
Hernö Pink Gin	36:-/cl
Hernö Dry Gin	36:-/cl

ROM

Havanna club	30:-/cl
Spritverkets rom	38:-/cl
Diplomatico	42:-/cl
Zacapa	49:-/cl

TEQUILA

Olmecca	30:-/cl
Jose Cuervo Gold	32:-/cl
Don Roberto Anejo	40:-/cl
Don Roberto Plato	44:-/cl

LIQUEURS

Jägermaister	30:-/cl
Fernet branca	30:-/cl
Valhalla	30:-/cl
Baileys	30:-/cl

OTHER SPIRITS

Fireball	30:-/cl
Hellström akvavit	30:-/cl
Op Andersson	30:-/cl
Hallands fläder	30:-/cl
Southern Comfort	33:-/cl
Perno	34:-/cl
The holy spirit	35:-/cl

MEAD

VÅR

A dry mead made from early harvested honey from linden blossom, raspberry blossom, apple blossom, and rapeseed, combined with light, refreshing notes of elderflower, lemon balm leaves, and rhubarb stalks. The elderflower and most of the honey come from western Skåne. 12%

145/695:-

SOMMAR

A wide range of flavors shapes this dry mead. An intriguing aroma of buckthorn and a rosy hue from wild raspberries entice the palate, leading to a crisp tartness from quince, beautifully balanced by the smooth yet subtle honey notes of the dry mead. 12%

145/350:-

HÖST

Autumn is a harvest season with much to offer. The most dominant berry in Swedish forests is the blueberry. A beverage fermented from nothing but blueberries and honey, with almost no added water, becomes a mead resembling red wine. 14,5%

145/695:-

SUTTUNGR BREW

Lingon Mead is the oldest type of beverage ever traced in the Nordic region. Using bold heather honey balanced with a more neutral honey and the natural residual sweetness of lingonberries, this mead offers a rustic character with notes of lingonberry, forest, resin, and rich honey tones. 13%

145/695:-

JARLS BREW

A sweet mead made with equal parts honey and water. The honey comes primarily from raspberry blossom and white clover, with a touch of linden honey. 13%

145/695:-

BRANDEN PÅ ORTEN

This very sweet mead is characterized by huge amounts of honey and apples from Sigtuna. The honey from the local bees was blended fresh, while the rest was burned, giving a deeper flavor while retaining the local aroma. 13%

145/695:-

CURIOUS ABOUT MEAD OR HARD TO DECIDE?

Try three meads and one braggot (mölska) of your choice for a trip back to the time of the Vikings, when mead was not just a drink, but a link to the world of the gods. 295.-



A WARM WELCOME!

Visit our restaurant without paying entrance fee to the museum.

COFFEE DRINKS

BROWN BUTTER IRISH COFFEE	175:-
KAFFE KARLSSON	175:-
HOT TODDY	175:-
APPLE RAID	175:-

COFFEE/TEA

Filter coffee	40:-
Espresso	35:-
Double Espresso	45:-
Cappuccino	50:-
Latte	55:-
Ice latte	60:-
Tea	40:-
Hot chocolate	55:-

