

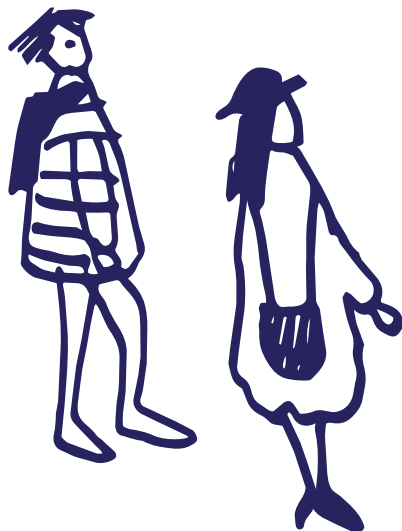


## Appetizers & Starters

|                                                                |     |
|----------------------------------------------------------------|-----|
| <b>GRILLED PITA BREAD</b><br>Seasonal dipping sauces           | 125 |
| <b>DIRTY SHRIMP FRIES</b><br>Mayonnaise, horseradish           | 115 |
| <b>CHARCUTERIES</b><br>Cheese, olives                          | 175 |
| <b>PUMPKIN &amp; RICOTTA RAVIOLI</b><br>Fennel Salad, Parmesan | 185 |
| <b>SHRIMP COCKTAIL</b><br>Yuzu marinara sauce                  | 215 |
| <b>COLD-SMOKED SALMON</b><br>Vendace roe, vodka, crème fraîche | 205 |
| <b>BRESAOLA</b><br>Creamed chanterelles, gruyère, levain       | 225 |
| <b>STEAK TARTARE</b><br>Tomatoes, Bloody Mary dressing         | 205 |

## Soups & Salads

|                                                                  |             |
|------------------------------------------------------------------|-------------|
| <b>SOUP OF THE DAY</b>                                           | Daily price |
| <b>WEDGE SALAD</b>                                               | 125         |
| Ranch dressing, bacon, croutons                                  |             |
| <b>SANTA BARBARA SALAD</b>                                       | 275         |
| Avocado, feta cheese, olives, blood orange, balsamic vinaigrette |             |
| <b>CHINESE CHICKEN SALAD</b>                                     | 280         |
| Noodles, cabbage, oranges, sesame seeds                          |             |



## Mains

|                                                                                                      |     |
|------------------------------------------------------------------------------------------------------|-----|
| <b>ARRABBIATA</b><br>Rigatoni, ricotta, basil                                                        | 285 |
| <b>GRILLED TUNA</b><br>Stracciatella, zucchini, pine nuts, amalfi lemon                              | 355 |
| <b>LEMON SOLE MEUNIÈRE</b><br>Pumpkin, yellow beet, oregano, saffron jus                             | 375 |
| <b>LOBSTER RISOTTO</b><br>Amalfi lemon oil                                                           | 455 |
| <b>CORNFED CHICKEN BREAST</b><br>Cavatelli, chanterelles, runner beans, broad beans, chicken velouté | 345 |
| <b>THE LYDMAR BURGER</b><br>Bourbon-caramelized onions, cheddar cheese, pickles                      | 245 |
| <b>VEAL SCHNITZEL</b><br>Chanterelles, broccoli, wax beans, corn, parmesan                           | 385 |
| <b>NEW YORK STRIP STEAK (250G)</b><br>Corn on the cob, baby gem lettuce, parmesan maître d' butter   | 455 |

## Sides

|                                              |     |
|----------------------------------------------|-----|
| <b>GREEN SALAD</b><br>Honey mustard dressing | 75  |
| <b>TOMATO SALAD</b>                          | 75  |
| <b>CAESAR SALAD</b>                          | 105 |
| <b>FRENCH FRIES</b><br>Mayonnaise            | 75  |
| <b>TRUFFLE FRIES</b><br>Truffle mayonnaise   | 105 |
| <b>SOUR CREAM MASHED POTATOES</b>            | 75  |
| <b>MAC &amp; CHEESE</b>                      | 95  |
| <b>CREAMED SPINACH</b><br>Truffle            | 85  |

ALLERGIES? TALK WITH YOUR SERVER!

## Something Sweet

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>"KEY LIME PIE"</b><br>Lime mousse, meringue, lemon balm sorbet        | 95  |
| <b>FRENCH TOAST</b><br>Raspberries, elderflower, lydmars tea             | 125 |
| <b>BLUEBERRY PIE</b><br>Vanilla ice cream                                | 115 |
| <b>CHOCOLATE ICE CREAM</b><br>Chocolate chip cookie, chocolate-rum sauce | 75  |
| <b>A PIECE OF CHEESE</b><br>Onion focaccia, blood orange marmalade       | 85  |



### Seasonal menu

**GRILLED PITA**  
Chef's seasonal dipping sauces

**PUMPKIN & RICOTTA RAVIOLI**  
Fennel Salad, Parmesan

**CORNFED CHICKEN BREAST**  
Cavatelli, chanterelles, runner beans, broad beans, chicken velouté

**"KEY LIME PIE"**  
Lime mousse, meringue, lemon balm sorbet

695 SEK

## Champagne

|                                       |     |
|---------------------------------------|-----|
| NV 'BRUT' VEUVE CLICQUOT              | 175 |
| NV 'LE RÉSERVE BRUT' BILLECART-SALMON | 215 |

## White wine

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| 2023 RIESLING 'Vielles Vignes,' Alsace, Fra   FREY-SOHLER            | 175 |
| 2023 CHABLIS Burgundy, Fra   DOMAINE DE L'ENCLOS                     | 215 |
| 2024 MÂCON 'La Roche-Vineuse,' Burgundy, Fra   MAISON RIJCKAERT      | 225 |
| 2024 SANCERRE BLANC Loire, Fra   PASCAL JOLIVET                      | 195 |
| 2024 'MARIUS BLANC' Pays d'Oc, Fra   M. CHAPOUTIER                   | 155 |
| 2024 CHARDONNAY Central Coast, California, USA   CALERA WINE COMPANY | 245 |

## Red wine

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| 2021 GRENACHE McLaren Vale, South Australia, Aus   WILLUNGA HUNDRED   | 175 |
| 2023 PINOT NOIR Willamette Valley, Oregon, USA   CLOUDLINE CELLARS    | 205 |
| 2024 'MARIUS ROUGE' Pays d'Or, Fra   M. CHAPOUTIER                    | 155 |
| 2018 NEBBIOLO Langhe, Piedmont, Ita   MALVIRÁ                         | 185 |
| 2022 CABERNET SAUVIGNON Napa Valley, California, USA   BLACK STALLION | 245 |

## Rosé & Orange

|                                                       |     |
|-------------------------------------------------------|-----|
| 2025 'MINUTY PRESTIGE' Provence, Fra   CHÂTEAU MINUTY | 175 |
| NV 'NAKED ORANGE' Burgenland, Aut   WEINGUT HEINRICH  | 170 |

## Beer

|                                                |     |
|------------------------------------------------|-----|
| HEINEKEN Draught, 5.0%, Nld                    | 90  |
| SITTING BULLDOG IPA Draught, 6.4%, Swe         | 98  |
| A SHIP FULL OF PALE ALE APA Draught, 5.5%, Swe | 98  |
| COORS 4.3%, Swe                                | 94  |
| MELLERUDS PILSNER 4.5%, Swe                    | 96  |
| DAURA DAMM 5.4%, Esp                           | 115 |
| BOULARD Cidre Biologique Brut, 4.5%, Fra       | 96  |



## Cocktails

|                                                                                         |     |
|-----------------------------------------------------------------------------------------|-----|
| <b>FLYING CHERRY</b> Rhubarb & pomegranate vodka, lemon, cherry, sugar, egg white       | 189 |
| <b>BLUEBERRY</b> Macallan 12, blueberry cordial, lemon, cherry soda, mint               | 199 |
| <b>PASSIONFRUIT</b> Belvedere, Yellow Chartreuse, lemon, passion fruit foam             | 189 |
| <b>SPACE ODDITY</b> Stockholms Bränneri Gin, Italicus, lemon, sugar, egg white, bitters | 189 |
| <b>NUIT</b> Hennessy 1888, Rinquiquin, Tequila, Orange bitters                          | 189 |
| <b>HOUSE NEGRONI</b> Hernö dry gin, Lingari, Antica Formula                             | 189 |

## Mocktails

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>VIRGIN GINGER</b> Fresh ginger, cranberry, lemon, sugar, ginger ale | 86 |
| <b>ING MARIE</b> Apple, lemon, mint, soda                              | 86 |
| <b>PASSION</b> Passion fruit, orgeat, lime, cranberry                  | 86 |



## After dinner drinks

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| <b>GRÜNER VELTLINER EIS WINE</b> Rabl, Austria                                  | 114 |
| <b>TAWNY PORT 10YO</b> Fonseca, Portugal                                        | 132 |
| <b>RIVESALTES AMBRÉ</b> Gerard Bertrand, France                                 | 80  |
| <b>'BEN RYÉ' PASSITO DI PANTELLERIA</b> Donnafugata, Italy                      | 155 |
| <b>VIN SANTO</b> Chianti Classico, Ricasoli, Italy                              | 145 |
| <b>STRAWBERRY</b>                                                               | 182 |
| Koskenkorva Strawberry, Madagascar vanilla, lime, sugar, vanilla cream, crumble |     |
| <b>HAZELNUT</b>                                                                 | 182 |
| Crème de Cacao, butterscotch, Frangelico, cream, dark chocolate, sea salt       |     |
| <b>WHITE CHOCOLATE</b>                                                          | 188 |
| Vodka, Borghetti, espresso, white chocolate, sugar                              |     |

