

APERITIF

Price

Price

Aperol Spritz

84:-

Tastes like summer in Italy & looks like a golden sunset. Prosecco, Aperol & soda

Hugo

84:-

A fresh aperitif from northern Italy. A floral elderflower liqueur stands for the base of the drink and Prosecco for the sparkling

Campari Spritz

84:-

Campari Spritz is a fresh and bitter alternative in the sparkling cocktail category. Prosecco, Campari & soda

Mimosa

69:-

A refreshing & elegant aperitif consisting of equal parts orange juice & sparkling wine

Dry Martini

129:-

A historic cocktail that has been portrayed in several films. The drink is a combination of gin & vermouth garnished with olives

Cosmopolitan

129:-

Cocktail of Cointreau, vodka, cranberry juice & sweetened lime juice

Gimlet

119:-

A classic Gimlet consists of only three ingredients in simplicity and balance; gin, lime juice & sugar

Manhattan

129:-

Said to have been invented at the Manhattan bar Club in the 1870s. An elegant mixture of Bourbon, Vermouth & Bitter

MOCKTAILS

Pris

Pris

Mojito

79:-

A fresh & summery non-alcoholic mojito with fresh mint, tart lime & a light sting of raw sugar. Served ice cold with soda & crushed ice - perfect for those who want to enjoy a classic without alcohol

GT

79:-

An elegant & refreshing non-alcoholic gin & tonic with flavors of juniper, coriander & black pepper. Served ice cold with lime- a perfectly balanced drink with a spicy character & fresh citrus finish.

Piña Colada

79:-

A creamy & tropical non-alcoholic classic with sweet pineapple, fresh lime & smooth coconut milk. A taste of vacation in every sip - perfect for sunny days or when you want to dream away to the beach.

Shirley Temple

79:-

A sweet & fresh non-alcoholic classic with spicy ginger beer, tart lime & a touch of grenadine. A playful & bubbly drink that suits both adults & children.

SNACKS

Price

Sourdough bread with virgin olive oil

59:-

0,29 kg CO2e. G, L. Vegan

Valencia almonds

59:-

0,14 kg CO2e. N. Vegan

Pimientos de Padrón with garlic & salt

79:-

0,17 kg CO2e. Vegan

Olives

49:-

0,10 kg CO2e. Vegan

Pickles with Smetana & honey

69:-

0,06 kg CO2e. L. Vegetarian

Pork rind with garlic & jalapeño

69:-

3,02 kg CO2e

Allergens: G: Gluten L: Lactose N: Nuts

SNAPS 6 cl

	Price		Price
Hallands fläder	93:-	Prima bäska droppar	93:-
<i>Spicy taste with slight sweetness & clear character of elder, hints of cinnamon & cumin</i>		<i>Very spicy taste with bitterness & clear character of wormwood with hints of cinnamon & orange</i>	
Aalborg Taffel Akvavit	93:-	Lysholm Linie Aquavit	93:-
<i>Spicy taste with a clear character of cumin & hints of citrus peel</i>		<i>Clean, spicy taste with barrel character, hints of cumin, dill, fennel & orange</i>	
Skåne Akvavit	93:-	Aalborg Jubileums Akvavit	93:-
<i>Spicy taste with hints of cumin, fennel & aniseed</i>		<i>Spicy taste with a little sweetness, hints of dill, coriander seeds & orange</i>	
Prima OP Anderson	93:-	Piratens besk	93:-
<i>Spicy taste with hints of cask, cumin, anise, citrus, dill & fennel</i>		<i>Spicy taste with clear, bitter character of wormwood, hints of herbs & lime</i>	

STARTERS & APPETIZERS

	Price
Three oysters <i>with classic ad-ons. 0,63 kg CO2e. L</i>	99:-
Beef tartare <i>Beetroot chips, dried capers, pickled pearl onions, grated egg yolk & beetroot emulsion 2,12 kg CO2e. G</i>	179:-
Salmon & herring pastry <i>Salmon & herring salad, seaweed caviar, lemon, radish & dill 0,48 kg CO2e. G, L</i>	149:-
Flat bread <i>Garlic, mozzarella, seaweed caviar, red onion, dill & sour cream 0.17 kg CO2e. G, L. Vegetarian</i> Choose Coppa (80 grams) for 69:- 1.10 kg CO2e	129:-
Grilled scallop <i>Crispy bacon, radish, summer herbs & cauliflower puree 0.85 kg CO2e. L</i>	169:-
Potato pancake <i>Plant-based crème fraiche, chopped red onion, seaweed caviar, chives & dill 0.25 kg CO2e. Vegan</i>	139:-
Skagen toast <i>Hand-peeled shrimps, mayonnaise, dill & seaweed caviar. Served with multigrain bread 0,35 kg CO2e. G</i>	159:-

Allergens: G: Gluten L: Lactose N: Nuts

SMÖRGÅSBORD

Monday - Friday
departure 12.00 & 14.00*

129:-

(June 11 - August 28 139:-)

BRUNCH

Saturdays
departure 12.00 & 14.00*

219:-

SPARKLING

SUNDAY

Sundays departure
12.00, 14.00 & 16.00*

229:-

SHRIMP BUFFÉ

Monday - Thursday
May 18 - Aug 27
departure 16.00, 17.00,
18.00, 19.00 & 20.00*

329:-

AURORA THREE-COURSE MENU

TOAST SKAGEN

*Hand-peeled shrimp, mayonnaise, dill & seaweed caviar.
Served with multigrain bread 0,35 kg CO2e. G*

GRILLED SIRLION STEAK

*with Bearnaise sauce & balsamic tossed mustard greens.
Served with root vegetable & potato timbale 6,44 kg CO2e. L*

LIMONCELLO

*Core of limoncello cream, covered in lemon ice cream
& finely chopped meringue 0,29 kg CO2e. L. Vegetarian*

Served as a full menu for 499:-



DRINK MENU

CHAMPAGNE DOMAINES BARONS

DE ROTHSCHILD BRUT

CHAMPAGNE, FRANCE

HENRI EHRHART RIESLING

ALSACE, FRANCE

DOMAINES BARONS DE ROTHSCHILD

– LÉGENDE "R"

BORDEAUX, FRANCE

MUSCAT DE RIVESALTES A.O.P.

LANGUEDOC ROUSSILLON, FRANCE

389:-

NON ALCOHOL

DRINK MENU

SPARKLING APPLE JUICE

KIVIKS MUSTERI

ELDERBERRYDRINK

BORNHOLMS MOSTERI

STRAWBERRY / MINT LEMONADE

KIVIKS MUSTERI

159:-

Allergens: G: Gluten L: Lactose N: Nuts

Reservation for price and currency changes. The bank's exchange rate applies. Cashless restaurant. The purchase is handled in SEK. Menu valid until September 20, 2026. Do you have any further questions about allergens or the origin of meat in our products? Ask our staff who will be happy to answer your questions. Please note that all products may contain traces of allergens as we do not have separate production kitchens.

* Exceptions and deviations in days and departures occur. See current dates on our website.

MAIN COURSE	Price
<p>Shrimp sandwich Hand-peeled shrimps on butterfried sourdough bread with tomato, cucumber, egg, mayonnaise & lemon. 1,40 kg CO2e. G, L</p>	259:-
<p>Pork schnitzel Anchovy & shallot butter, blanched beans & green peas Served with fried potatoes & buttered gravy 2.14 kg CO2e. G, L</p>	285:-
<p>Grilled entrecôte Green asparagus, gremolata & red wine sauce. Served with root vegetable & potato timbale 5.68 kg CO2e. L</p>	349:-
<p>Caesar salad Warm chicken breast, croutons, bacon, shaved parmesan & Caesar dressing 0.69 kg CO2e. G, L</p>	235:-
<p>Grilled salmon Hollandaise sauce, lemon baked gem salad. Served with butter tossed potatoes 1.24 kg CO2e. L</p>	285:-
<p>Grilled sirloin steak with Bearnaise sauce & balsamic tossed mustard greens. Served with root vegetable & potato timbale 6.44 kg CO2e. L</p>	329:-
<p>Plantburger Coleslaw, pickles, caramelized onion, vegan cheese. Served with roasted potatoes 0,33 kg CO2e. G, Vegan</p>	255:-
<p>Ravioli Filled with spinach & Italian cream cheese, warm Chevré sauce, zucchini, asparagus broccoli & roasted nuts 0.49 kg CO2e. G, L, N. Vegetarian Choose Coppa (80 grams) for 69:- 1.10 kg CO2e</p>	249:-
<p>Seafood platter (Minimum two persons & pre-order two days before) Half hummer, langoustine, vannamei shrimps, shrimps, smoked shrimps, wine-cooked mussels, lemon, dill, three sauces & baguette. 10+ kg CO2e. G</p>	469:- per person

JUNIOR MENU (children up to 11 years old)	Price
<p>Hamburger 90 g ground beef, brioche bread, dressing, tomato, cucumber & fried potatoes 3,64 kg CO2e. G, L</p>	139:-
<p>Vegan burger 90 g vegetable burger, hamburger bun, dressing, tomato & cucumber. Served with fried potatoes 0,69 kg CO2e. Vegetarian</p>	129:-
<p>Meatballs 100 g meatballs. Served with boiled potatoes, raw stirred lingonberries, & cream sauce 3,64 kg CO2e. L</p>	139:-
<p>Fish 'n' chips 95 g tempura breaded cod fillet, sauce remoulade & salty potato chips 0,43 kg CO2e. G, L</p>	129:-

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DESSERTS & CHEESE

Cheese plate **139:-**

Three cheeses with jam of the season & crackers. 1,03 kg CO2e. G, L. Vegetarian

Elderberry panna cotta **105:-**

Coconut Crush & Soft Lime Cream
0,19 kg Co2e. Vegan

Chocolate ganache **59:-**

Something small to the coffee
0,10 kg CO2e. L, N. Vegetarian

Homemade ice cream **59:-**

Today's ice cream. (Ask staff for flavour)
0,19 kg CO2e. L. Vegetarian

Madeleine cookies **95:-**

served with lightly whipped cream
1,56 kg CO2e. G, L. Vegetarian
with ice cream scoop 139:- 1,86 kg CO2e. L. Vegetarian

Baked cheesecake **105:-**

Fresh mint & berries. Topped with cookie crumbs & toasted oats
0,20 kg CO2e. G. L. Vegetarian

Limoncello **99:-**

Core of limoncello cream, covered in lemon ice cream & finely chopped meringue
0,29 kg CO2e. L. Vegetarian

HOT DRINKS

Price

Coffee **29:-**

Tea **31:-**

Espresso **23:-**

Double Espresso **39:-**

Coffee latte **39:-**

Cappuccino **39:-**

Hot chocolate **37:-**

DRINKS & COCKTAILS

Price

Price

Sumpråtta **129:-**

Enjoy the murky charm of a Sumpråtta & surprising flavors consisting of pineapple, lemon & blue Curaçao in this one classic & comic drink

Pornstar Martini **129:-**

A magic, beautiful & tasty drink with flavor of passionfruit, citrus & sparkling wine

Fläder **129:-**

Fantastic drink that gives a luxurious feeling with the taste of elderberry & lemon

Piña Colada **129:-**

Cocktail with rum, pineapple juice & coconut. It is frequently ordered on holiday beaches around the world

White Russian **129:-**

A sweet drink with vodka, Kahlúa & milk

Tom Collins **129:-**

A cocktail based on gin mixed with lemon juice, sugar & soda water

Dark 'n stormy **129:-**

Highball cocktail made with dark rum and ginger beer served over ice & garnished with a slice of lime

Solero **129:-**

Lovely summery drink. The vanilla notes in Licor 43 together with cream & passionfruit juice bring to mind a fruity ice cream

Allergens: G: Gluten L: Lactose N: Nuts



CHAMPAGNE

FRANCE

	Glass	Bottle
Champagne Barons de Rothschild Brut	195:-	895:-
Champagne Barons de Rothschild Rosé		1195:-
Champagne Barons de Rothschild Blanc de blancs		1195:-
Champagne Barons de Rothschild Rare collection Blanc de blancs		2 449:-
Charles Mignon Premium Reserve Champagne, Brut	125:-	599:-

SPARKLING

SPAIN

	Glass	Bottle
Berberana Cava Selección Especial Brut, <i>Penedès</i>	72:-	325:-
Berberana Gran Tradición Cava Rosé Brut, <i>Penedès</i>	72:-	325:-

ITALY

Abbazia Prosecco DOC, <i>Veneto</i>	69:-	315:-
Zonin Prosecco DOC Extra Dry, <i>Veneto</i>		329:-

FRANCE

Labouré-Gontard Crémant de Bourgogne brut, <i>Bourgogne</i>		479:-
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WHITE WINE

FRANCE

	Glass	Bottle
Le Haut Païs - Sauvignon Blanc, <i>Périgord Pourpre</i>	79:-	299:-
Henri Ehrhart Riesling, <i>Alsace</i>	85:-	329:-
Henri Ehrhart Pinot Blanc, <i>Alsace</i>		315:-
Château de la Charrière, <i>Bourgogne Hautes-Côtes de Beaune Blanc, Bourgogne</i>		495:-
Moillard-Grivot AOP Bourgogne Chardonnay, <i>Bourgogne</i>		415:-
Ferdinand Labarthe Chardonnay, <i>VdF</i>	95:-	369:-
Chablis, Gerard Tremblay, <i>Chablis</i>		595:-
Domaine Chauveau - Pouilly fumé la Charmette, <i>Loire</i>		459:-

AUSTRIA

Grüner Veltliner vom Haus, Pfaffl. <i>Niederösterreich</i>	95:-	369:-
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ITALY

Castellani Villa Lucia Pinot Grigio, <i>Sicily</i>	85:-	329:-
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USA

Rodney Strong Davis Bynum Chardonnay, <i>Sonoma County</i>		749:-
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RED WINE

	Glass	Bottle
FRANCE		
Le Haut Païs - Merlot, <i>Périgord Pourpre</i>	79:-	299:-
Terres Calcaires Côtes du Rhône AOP, <i>Côtes du Rhône</i>	85:-	329:-
Domaines Barons de Rothschild - Légende "R" Bordeaux, <i>Bordeaux</i>		389:-
Moillard-Grivot AOP Bourgogne, Pinot Noir, <i>Bourgogne</i>		515:-
ITALY		
Cantine Montresor San Pietro Valpolicella Ripasso DOP, <i>Veneto</i>	99:-	395:-
Casa Giona Amarone Della, Valpolicella DOCG, <i>Veneto</i>		799:-
Castellani Poggio al Casone, Chianti Superiore DOCG, <i>Toscana</i>	88:-	339:-
Tenuta di Montefoscoli IGT, <i>Toscana</i>		395:-
Barolo I Leoni DOCG, <i>Piemonte</i>		469:-
Le Gore, Brunello di Montalcino, <i>Toscana</i>		515:-
ARGENTINA		
Butcher's cut Premium, Malbec, <i>Mendoza</i>		329:-
USA		
Rodney Strong Russian River Valley, Pinot Noir, <i>Sonoma County</i>		749:-
Rodney Strong Alexander Valley, Cabernet-Sauvignon, <i>Sonoma County</i>		859:-

ROSÉ WINE

	Glass	Bottle
Le Haut Païs - Merlot Rosé, <i>Périgord Pourpre, France</i>	79:-	299:-
Miss Anaïs Rosé, <i>Pays d'Oc, Frankrike</i>		329:-
Fabiano Settimo Miglio - Pinot Grigio Rosé, <i>Veneto, Italien</i>		329:-

DESSERT WINE 6 cl

	Glass
Muscat, Baron de Farnals d.o. <i>Valencia, Spain</i>	39:-
Klassen Port Tawny, <i>Douro, Portugal</i>	49:-

ALCOHOL FREE

	Bottle
Smeraldina, Sparkling water, 50 cl	45:-
Smeraldina, still water, 50 cl	35:-
Soda	Glass 29:-
<i>Pepsi, Zingo, 7Up, Pepsi Max</i>	

ALCOHOL FREE WINE

	1/2 bottle
Natureo Muscat, Miguel Torres, <i>Spain</i>	79:-
Natureo Syrah, Miguel Torres, <i>Spain</i>	79:-

SPARKLING WINE 0%

	Glass	Bottle
Grande Albarone, Sparkling, <i>Italy</i>	65:-	279:-

ALCOHOL FREE BEER & CIDER

	Bottle
Heineken 0,0%, 33 cl	52:-
Somersby Pear Non Alco, 33 cl	39:-

BEER 33 cl

	Bottle
Mariestad Export 5,3% 33 cl	59:-
Carlsberg Export 5,0% 33 cl	56:-
Brooklyn East IPA, 6,9%, 33 cl	65:-
Grimbergen Blonde 6,7%, 33 cl	64:-
Grimbergen Ambree 6,5%, 33 cl	64:-
Heineken 5,0% 33 cl	59:-
Guinness 5,0% 33 cl	62:-
Birra Poretti 5,0% 33 cl	65:-

CIDER & MIXED DRINKS

	Bottle
Somersby cider, 4,5% (several flavors)	58:-
Xide Cactus Lime, 4,5%, 27,5 cl	59:-
Xide Raspberry Blossom, 4,5%, 27,5 cl	59:-



WHITE WINE - Temporary assortment

Pris/flaska

2018 Trossos del Priorat Abracadabra, Garnacha, Macabeo <i>Priorat, Spanien. 180189</i>	515:-
2023/2024 Château de la Charrière Chassagne Montrachet Les Champs de Morjot Blanc <i>Bourgogne, Frankrike. 180188</i>	969:-
2023 Château de Maligny Chablis 1. Cru Fourchaume <i>Bourgogne, Frankrike. 180098</i>	465:-
2023 Muré Clos Saint Landelin Grand Cru Gewürztraminer <i>Alsace, Frankrike. 180103</i>	445:-
2022 Muré Riesling, Clos Saint Landelin Grand Cru Vorbourg <i>Alsace, Frankrike. 180097</i>	569:-
2018 Héritiers Saint-Abel Meursault 1er Cru Les Charmes <i>Bourgogne, Frankrike. 180112</i>	1 239:-
2020 Moillard-Grivot Meursault Chardonnay, Bourgogne <i>Bourgogne, Frankrike. 180101</i>	1 425:-
2024 Domaine Perrachon Pouilly-Fuissé <i>Bourgogne, Frankrike. 180202</i>	629:-

RED WINE - Temporary assortment

Pris/flaska

2016 Azienda Agricola Mario Giribaldi Barolo DOCG Ravera Riserva <i>Piemonte, Italien. 180184</i>	945:-
2021 Fabiano Amarone della Valpolicella Classico DOCG <i>Veneto, Italien. 180095</i>	659:-



RED WINE - Temporary assortment

Pris/flaska

2023 Château de la Charrière Chassagne Montrachet Les Champs de Morjot Rouge <i>Bourgogne, Frankrike. 180186</i>	559:-
2020 Domaine Moillard Grivot Vosne Romanée <i>Bourgogne, Frankrike. 180125</i>	1 395:-
2021 Domaine Moillard-Grivot Echezeaux Grand Cru <i>Bourgogne, Frankrike. 180094</i>	4 775:-
2018 Héritiers Saint-Abel Chambolle Musigny les Athets <i>Bourgogne, Frankrike. 180114</i>	1 029:-
2018 Héritiers Saint-Abel Chambolle Musigny 1er Cru Les Noirots <i>Bourgogne, Frankrike. 180113</i>	1 445:-
2020 Muré Clos Saint Landelin Pinot Noir <i>Alsace, Frankrike. 180127</i>	925:-
2016 Château Lafite Rothschild 1. Cru Classé, Pauillac <i>Bordeaux, Frankrike. 180091</i>	19 200:-
2004 Château Mouton Rothschild 1. Cru Classé, Pauillac <i>Bordeaux, Frankrike. 180093</i>	12 800:-
2021 Le Dix de Los Vascos <i>Colchagua Valley, Chile. 180102</i>	765:-

DESSERT- & SWEET WINE - Temporary assortment

Pris/flaska

2009 Domaines Barons de Rothschild, Château Rieussec Sauternes <i>Bordeaux, Frankrike. 180187</i>	1 855:-
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Pris / 1/2 flaska

2017 Domaines Barons de Rothschild, Château Rieussec Sauternes <i>Bordeaux, Frankrike. 180236</i>	995:-
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AFTER DINNER

	<i>Price</i>
Espresso Martini <i>A cold caffeinated alcoholic beverage made with espresso, coffee liqueur and vodka</i>	129:-
Guldkant <i>Half Cognac & half Punch is served in a cognac cup</i>	119:-
Golden Cadillac <i>This creamy classic Martini with cocoa liqueur, vanilla liqueur & cream pairs well for almost any sweet dessert, though especially to those containing chocolate</i>	129:-
Brandy Alexander <i>A decadent dessert cocktail from early 20th century. It is a sweet & creamy mixture of equal parts brandy, crème de cacao & cream</i>	129:-
Show me the monkey <i>This is our personal favorite, a crowd-pleasing whiskey & apple cocktail</i>	129:-

COFFEE DRINKS

	<i>Price</i>
Kaffe Karlsson <i>A variation on Irish coffee. Coffee, loosely whipped cream, Baileys & orange liqueur</i>	115:-
Irish coffee <i>Coffee drink consisting of Irish whiskey, sugar, hot coffee & loosely whipped cream</i>	115:-
Coffee Parisienne <i>Grand Marnier in a wine glass, filled with coffee & topped with loosely whipped cream</i>	115:-
Coffee D.O.M <i>This is a drink for those who want a little sweeter alternative to an Irish coffee, Bénédictine liqueur mixed with coffee, topped with loosely whipped cream</i>	115:-
Coffee Baileys <i>Baileys in a wine glass, filled with coffee & topped with loosley whipped cream</i>	115:-

AVEC

	<i>Price 4 cl</i>	<i>Price 6 cl</i>
WHISKY		
Glen Garioch 12y, single malt (Highland)	74:-	111:-
Laphroaig four oak, single malt (Islay)	84:-	126:-
Monkey shoulder, blended (Speyside)	84:-	126:-
Auchentoshan dark oak, blended (Lowland)	84:-	126:-
Bowmore 25Y, Single malt (Islay)	436:-	654:-
COGNAC		
Renault bleu nuit V.S	68:-	102:-
Rémy Martin V.S.O.P	84:-	126:-
Renault Carte Noir V.S.O.P	96:-	144:-
Braastad XO	104:-	156:-
RUM		
Diplomático Reserva Exclusiva	84:-	126:-
Plantation XO 20th Anniversary	84:-	126:-
Ron Zacapa 23y	104:-	156:-



AVEC

	<i>Price 4 cl</i>	<i>Price 6 cl</i>
VODKA		
Tito's handmade vodka	68:-	102:-
Nemiroff vodka de luxe	74:-	111:-
Grey Goose vodka	84:-	126:-
CALVADOS		
Calvados boulard V.S.O.P	84:-	126:-
GRAPPA		
Sarpa Barrique di Poli Grappa	116:-	174:-
LIQUEUR		
Baileys irish cream	68:-	102:-
Cointreau	68:-	102:-
Benedictin D.O.M	68:-	102:-
Grand Marnier	68:-	102:-
Licor 43	68:-	102:-
Seve Fournier	68:-	102:-
Xanté ("xanté poire au cognac")	68:-	102:-
Galliano	68:-	102:-
Bottega Pistacchio	84:-	126:-
BITTERS		
Jägermeister	62:-	93:-
Gammel dansk	62:-	93:-
Fernet Branca	62:-	93:-
PUNSCH		
Carlshamns Flaggpunsch	68:-	102:-
TEQUILA		
Patrón Tequila silver	84:-	126:-
Patrón Tequila reposado	96:-	144:-
Patrón Tequila añejo	116:-	174:-

CIGARETTES

Pris

Prince Rich Taste HP/20	67 SEK
Prince Rounded Taste HP/20	68 SEK
Prince Rich Taste 100's/20	68 SEK
Prince Rounded Taste 100's/20	68 SEK
Marlboro Red HP/20	69 SEK
Marlboro Gold HP/20	69 SEK
Level Röd, Full Flavour HP/20	62 SEK
Level Röd 100, Full Flavour 100's/20	62 SEK
Pall Mall Blue HP/2	62 SEK
Winston Röd, Classic HP/20	62 SEK
Winston Blue HP/20	62 SEK

ROLLING TOBACCO

Pris

John Silver Original 50g	129 SEK
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PIPE TOBACCO

Pris

Greve Gilbert Hamilton blandning 50g	189 SEK
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SNUFF

Pris

General Classic Lös/Loose	49 SEK
General Classic Portion	46 SEK
General Classic White Portion	46 SEK
Göteborgs Rapé White Portion	46 SEK