

# SWING DINING ROOM

ENJOY A COCKTAIL OR SOME SPARKLING  
BEFORE DINNER

## SPARKLING

**LANGLOIS - CREMANT** 110:- / 660:-

Chenin Blanc, Chardonnay, Cabernet Franc, France

**NON-ALCOHOLIC SPARKLING** 89:-

Richard Juhlin, 20 cl, France

## CHAMPAGNE

**AYALA BRUT MAJEUR** 140:- / 840:-

Pinot Noir, Pinot Meunier, Chardonnay, France

**BOLLINGER** 1095:-

Chardonnay, Pinot Noir, Pinot Meunier, France

**AYALA BLANC DE BLANCS** 1195:-

Chardonnay, France

## COCKTAILS

**OMERTA** 130:-

Sweet and sour. Limoncello, lemonjuice, sugar, Angostura bitter, sparkling wine.

**SIDECAR** 135:-

Round and sour. Grönstedt VS cognac, Cointreau, and lemonjuice.

**THE KID** 135:-

Fruity and sour. Baijiu, peach liqueur, lemonjuice, Peychaud bitter, sparkling wine.

**BOULEVARDIER** 145:-

Round and full body. Bulleit Rye, Rinomato, Antica Formula.

**WARD 8** 135:-

Sour and edgy. Bulleit Rye, lemon juice, orange juice, grenadine.

**FRENCH 75** 130:-

Sour and fresh. Beefeater gin, lemon, sugar, sparkling wine.

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## STARTERS

### **BURRATA** **120:-**

Served with Raf tomatoes, planed red apples, smoked olive dressing and freshly baked bread.

Wine suggestion: Le Monde, Pinot Grigio, Italy 130:- gl.

### **DEEP FRIED SPRINGROLLS WITH WINTER GREENS** **130:-**

Topped with snowcrab, seared cornbutter and jalapeño.

Wine suggestion: Kuehn, Riesling Alsace, France 125:- gl.

### **NEW ENGLAND CLAM CHOWDER** **125:-**

Served with freshly baked bread, cream of seared butter and Red Ale from Stallhagens brewery.

Wine suggestion: Kuehn, Riesling Alsace, France 125:- gl.

### **SLIDER OF SEARED FOIE GRAS** **110:-**

Served with quince marmalade and apples.

Wine suggestion: Ayala Brut Majeur, Pinot Noir, Pinot Meunier, Chardonnay, France 140:- gl.

### **MOOSE CARPACCIO** **150:-**

Served with a cabbage salad dressed with pomegranate syrup, cranberry and spruce shoots oil. Topped with wonton and root vegetables crisps as well an emulsion of roasted garlic.

Wine suggestion: Villabella Ripasso, Cordinella, Rondinella, Molinara, Italy 140:- gl.

### **ASSORTED CHEESES** **55:- / CHEESE**

Served with quince marmalade.

Wine suggestion: Dourum Vintage, Touriga Nacional, Touriga Franca, Portugal 85:- gl.

### **ASSORTED CURED MEATS AND CHEESE** **SMALL 180:- / LARGE 320:-**

Served with freshly baked farmers bread.

Wine suggestion: Le Versant, Pinot Noir, France 120:- gl.



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## SHARING (2 PEOPLE)

### **OVEN BAKED PORTOBELLO** **320:-**

Served with marinated oyster mushrooms, almond- and pepper cream, point cabbage and grated 24 months old Parmesan. Accompanied with roasted potatoes and fermented root vegetables.

Wine suggestion: Chanson Chablis, Chardonnay, Chablis, France 150:- gl.

### **FLANK STEAK MARINATED IN HERBS AND LIGHTLY PINK** **450:-**

Served with beer pickled vegetables from the house, grilled lemon, roasted root vegetables, a port wine gravy and topped with Stilton cheese.

Wine suggestion: Villabella Ripasso, Cordinella, Rondinella, Molinara, Italy 140:- gl.

## MAIN COURSES

### **RISOTTO** **240:-**

Flavoured with roasted pepper, topped with bottarga, served with black cabbage and tossed herbs in a bergamot vinaigrette.

Wine suggestion: Finca las Moras, Malbec, Argentina 120:- gl.

### **SKREI** **245:-**

Salted and poached cod, served with butter fried oyster mushrooms, with a roasted mushroom broth accompanied with oven baked asparagus and fermented root vegetables.

Wine suggestion: Chanson Chablis, Chardonnay, Chablis, France 150:- gl.

### **BOSTON LOBSTERSALAD ROLL** **285:-**

Creamy lobster stuffing in a brioche bread topped with trout roe, grated boiled egg, black winter truffle and deep fried onions. Served with potato or sweet potato crispy fries.

Wine suggestion: Paco & Lola, Albariño, Spain 130:- gl.

### **LAMB ROAST BEEF IN A CAJUN RUB** **285:-**

Served with Berbere glazed citrus, potato croquettes flavoured with jalapeño and a port wine gravy, .

Wine suggestion: Domaine de Cristia, Côte du Rhône, Grenache, France 125:- gl.

### **BBQ VEAL** **340:-**

Served with butter seared Spätzle pasta topped with black winter truffle, seared cream and a port wine gravy.

Wine suggestion: Villabella Ripasso, Cordinella, Rondinella, Molinara, Italy 140:- gl.

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## DESSERTS

**COFFEE TREATS** **55:-**  
*Small sweets and treats.*

**SORBET** **55:-**  
*Ask for today's flavour.*

*Wine suggestion: Finca Antigua, Moscatel, Spain 85:- gl.*

**RASPBERRY ICE CREAM WITH SALTY CARAMEL SAUCE** **90:-**  
*Topped with roasted white chocolate, licorice semolina and caramelized buckwheat.*

*Wine suggestion: Finca Antigua, Moscatel, Spain 85:- gl.*

**CHOCOLATE-SEMIFREDDO** **110:-**  
*Topped with Rumtopf, dulce de leche accompanied with pecan and walnuts.*

*Wine suggestion: Dourum Vintage, Touriga Nacional, Portugal 85:- gl.*

