Room Service Menu

WEEKDAYS 10.00-22.30 & WEEKENDS 11.00-22.30
DIAL 7 TO ORDER
ROOM SERVICE FEE 150

SNACKS

BREAD & BUTTER 85
Grilled Sourdogh Bread, Chili Butter

FRENCH FRIES & CAVIAR 165
Baerii Caviar 5g, Reisen Spice Mix, Aioli

STEAK TARTAR SURF & TURF 165
Shallot, Capers, Vendace Roe, Aioli

DEEP FRIED CHICKEN 165
Mustard Dressing, Chives

GILLARDEAU AU NATUREL 6/12 PCS 335/665
Lemon, Mignonette, Tabasco

SKAGEN ROLL 195
Brioche Roll, Shrimp, Dill, Mayonnaise, Vendace Roe

LARGER DISHES

DEEP FRIED SMOKED PROVOLONE 195
Hot Sauce, Fried Capers, Tomato, Olives

ROSSINI BURGER 305
180g Swedish Beef Chuck, Potato Bun, Madeira Sauce, Foie Gras, French Fries, Truffle

DRY-AGED SWEDISH ENTRECÔTE 545
French Fries, Tomato Salad, Borretana Onion, Madeira Sauce

REISEN MEATBALLS 295
Potato Puré, Lingonberry, Pickled Cucumber, Cream Sauce

DESSERTS

PAVLOVA 145
Strawberry Ice cream, Lemon Curd, Fresh Berries

ROQUEFORT CHEESE 95/pc
Honey

If you have any dietary requests, allergies, or would like to know the origin of the protein, please ask your waiter.

Room Service Menu

EVERYDAY 07.00 - 11.00
DIAL 7 TO ORDER
ROOM SERVICE FEE 150

BREAKFAST

TRUFFLE SCRAMBLED EGGS 205
Brioche, Chives

AVOCADO EGG TOAST 205
Brioche, Avocado, Scrambled Eggs

BRIOCHE WITH SMOKED SALMON & SCRAMBLED EGGS 205
Brioche, Avocado, Scrambled Eggs

ENGLISH BREAKFAST PLATE 275
Sausage, Scrambled Eggs, Beans, Bacon, Toasted Brioche

FRUIT PLATE 95/165
Seasonal Cuts

CHIA PUDDING WITH MANGO 125

SWEDISH CINNAMON BUN 65

SWEDISH CARDAMOM BUN 65

LATE NIGHT SERVICE

WEEKDAYS 22.30-06.00 & WEEKENDS 22.30-07.00

PIZZA MARGHERITA
Tomato Sauce, Mozzarella Fior Di Latte , Basil

CROQUE MONSIEUR
Sourdough Bread, Comte Cheese, Ham, Lettuce, Dijon Dressing

CAESAR SALLAD
Caesar Dressing , Romaine Lettuce, Chicken, Croutons

If you have any dietary requests, allergies, or would like to know the origin of the protein, please ask your waiter.

Room Service Menu

ALL DAY DRINKS MENU
DIAL 7 TO ORDER

THE CHAMPAGNE & SPARKLING WINE

TAITTINGER BRUT RÉSERVE — 235 / 1350
Chardonnay, Pinot Noir, Pinot Meunier, Champagne, Frankrike, NV

CREMANT DE JURA — 180 / 915
Chardonnay, Pinot Noir Fruitière Vinicole d'Arbois, Jura, NV

SIGNAT CAVA BRUT — 160 / 865
Macabeo, Xarel-lo, Parellada, Penedès, Spain

THE WHITE

SANCERRE LA CHATELLENIE — 195 / 895
Melon de Bougogne, Joseph Mellot, Loire, 2023

CHABLIS 1ER CRU BEAUROY — 295 / 1475
Chardonnay, Chablis Premier Cru Beauroy, La Chablisienne, Bourgogne, 2019

MORGAN BAY CELLARS — 175 / 850
Chardonnay, Morgan Bay Cellars, California, 2023

THE RED

RATTI LANGHE NEBBIOLO — 175 / 850
Nebbiolo, Ratti, Piemonte, 2023

BODEGA LANZAGA — 225 / 1075
Tempranillo, Garnacha, Graciano, Lanzaga, Rioja Alavesa, 2021

CROZES HERMITAGE — 190 / 865
Syrah, E. Guigal, Rhône, 2021

THE BEER & CIDER

ESTRELLA DAURA, LAGER, GLUTEN FREE, 33CL	78
SHIP FULL OF IPA, INDIAN PALE ALE, 33CL	87
GOTLANDS BRYGGERI WISBY PILS, 33CL	87
GOTLANDS BRYGGERI WISBY WEISSE, 50CL	105

150 SEK ROOM SERVICE FEE APPLIES