

## Pre dinner

**Peartini** 8,50

3 cl Absolut Pear, 2 cl Mickey Finn pear, 1 cl Martini Extra dry

**Nauticals sour** (ask the waiter) 8,50

4 cl sprit, citron, socker

**Höst rusk** 9,50

2 cl Ragtime rye whisky, 2 cl Torres orange,  
färsk pressad apelsinjuice, Angostura bitter

**Six feet under** 9,50

2 cl Santa Teresa Claro, 2 cl Boulard Solage Calavados,  
2 cl Carlshamns punsch

## Le menu degustation

### Scallops in a shell

Pumpkin puree, smoked pork belly, porcini mushroom

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### Chanterelle soup

Lamb and duck liver pate and rowan berry jelly

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### Fried Torbay sole

Sandefjord sauce, crayfish mayonnaise, white fish roe and sea salad

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### Venison

Smoked pork belly, forest mushrooms, whey butter, Brussel sprouts and cranberries

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### Rose hip pudding

White chocolate, sea buckthorn berry sorbet and roasted almonds

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### Caramelized apples

Cinnamon, nuts, crème fraiche ice cream

82,-

### Wine package

**Tsarine**, Cuvee Premium, Brut, Champagne

**Aubuisieres**, Cuvee Silex, Chenin blanc, Loire

**Gloria Ferrer**, Carneros Pinot noir, California

**Kendall Jackson**, Vintners Reserve Chardonnay, California

**Chateau Hauts de Trintaduon**, Haut - Medoc, Bordeaux

**Fattoria di Basciano**, Vin santo, Tuscany

**Yarden**, Heights wine, Golan

65,-

The menu is to be served to everyone at the table before 20.00

## **Starters**

### **Scallops in a shell**

Pumpkin puree, smoked pork belly, porcini mushroom  
16,-

### **Vegetarian chanterelle soup**

Autumn vegetables, apple and rowan berry jelly  
10,-

### **Chanterelle soup**

Lamb and duck liver pate, apple and rowan berry jelly  
14,-

## **Classical starters**

### **Archipelago board**

Herring, Baltic herring, cured, smoked, whitefish roe,  
cheese, black bread and potatoes  
14,-

### **Whitefish roe**

Sour cream, red onions, lemon and butter fried brioche  
14,-

### **Crayfish soup**

Marinated vegetables and crispy black bread  
9,-

### **Herb and garlic baked snails**

12,-

## **Main courses**

### **Butter fried perch**

Hollandaise sauce of browned butter, crayfish tails and dill marinated vegetables  
36,-

### **Fried Torbay sole**

Sandefjord sauce, crayfish mayonnaise, white fish roe and sea salad  
34,-

### **Vegetarian**

Beet roots, Nautical' s autumn butter, forest mushrooms and  
potato puree with Jerusalem artichokes  
28,-

### **Entrecote**

Nautical' s autumn butter, haricots verts, red cabbage, red wine sauce and  
fried potatoes  
39,-

### **Venison**

Smoked pork belly, whey butter, forest mushrooms, Brussel sprouts, cranberries and  
potato puree with Jerusalem artichokes  
44,-

## **Classical main courses**

### **Nauticals meatballs**

Cream sauce, potato puree and lingon berries  
16,-

### **Nautical' s Biff Rydberg on Finnish fillet of beef**

Mustard cream, beer braised onion and egg yolk  
29,-

## Desserts

### Rose hip pudding

White chocolate, sea buckthorn berry sorbet and roasted almonds

13,50

### Caramelized apples

Cinnamon, nuts, crème fraiche ice cream

14,50

### One piece of cheese

Fig marmalade and fruit & nut bread

5,-

## Classical desserts

### Nautical' s vanilla ice cream

Strawberries, warm butterscotch sauce and frozen sea buckthorn berries

2 balls 13,50

1 ball 7,-

### Creme Brulee

Strawberries and blueberries

9,-

### Nautical' s chocolate truffle

3,50

1 ball of sorbet

5,-

## Wine by the glass

<b>Champagne</b>	<b>12 cl</b>	<b>75 cl</b>
Tsarine, Cuvee Premium, Brut	15,-	84,-
<b>Sparkling</b>		
Pfaff, Cremant d' Alsace, Brut	9,-	52,-
<b>White wines</b>	<b>16 cl</b>	
Baron de Ley, Tres Vinas, Rioja	15,-	62,-
Aubuisieres, Cuvee Silex, Chenin blanc, Loire	14,-	58,-
Kendall Jackson, Chardonnay, California	12,50	52,-
Reichrat Von Buhl, Riesling, Pfalz	11,-	48,-
Fleur du Cap, Chenin Blanc, Stellenbosch	9,50	42,-
Bodegas de Rosa, Parcha, Chardonnay, Mendoza (Organic)	8,50	38,-
<b>Red wines</b>		
Domaine de Nalys, Chateauneuf du Pape, Rhône	17,-	68,-
Secco Bertani, Valpolicella, Veneto	15,-	61,-
Chateau Les Hautes du Trintaduon, Haut - Medoc, Bordeaux	14,-	58,-
Gloria Ferrer, Carneros Pinot noir, Kalifornien	13,-	55,-
Castello Banfi, Chianti Classico Riserva, Toscana	12,50	52,-
Castello Banfi, Rosso di Montalcino, Toscana	11,-	48,-
Chateau Liversan, Haut - Medoc, Bordeaux	10,-	45,-
Bodegas de Rosa, Parcha, Malbec, Mendoza (Organic)	8,50	38,-
<b>Sweet wines</b>	<b>8 cl</b>	<b>37,5 cl</b>
Yarden, Golan Heights wine, Israel	16,-	72,-
Fattoria di Basciano, Vin Santo, Toscana	14,-	67,-
<b>Non alcoholic</b>	<b>16cl</b>	<b>75cl</b>
<b>Sparkling</b>		
Richard Juhlin, Blancs d blanc, Frankrike	12,-	
<b>White wine</b>		
Jacobs Creek, Unvined, Riesling, Australien	6,50	25,-
<b>Red wine</b>		
Jacobs Creek, Unvined, Shiraz, Australien	6,50	25,-
<b>Beer</b>		<b>33 cl</b>
Störtebeker, Ekologisk Pilsner, Tyskland		5,-
Brewdog, Nanny State, Hoppy ale, Skottland		5,-
<b>Cider</b>		
Peders Aplagård, Apple, Åland		4,50

**Champagne**

Philipponnat, Grand blanc	2002	165,-
Lanson, Extra aged, Brut	2004	135,-
Veuve Clicquot, Brut		105,-
Lanson, Green label (Organic)		105,-
Fleury, Blanc de noirs (Organic)		96,-
Möet & Chandon, Nectar, Demi sec		92,-
Charles Mignon, Comte de Marne, Grand cru Rose		92,-
Tsarine, Cuvée Premium, Brut		84,-

**Sparkling****France**

Domaine des Aubuisieres, Vouray brut, Chenin blanc, Loire		61,-
Pfaff, Blancs de blanc, Cremant d' Alsace		52,-

**Germany**

Barth, Riesling, Sekt, Rheingau (Organic)		58,-
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**Italy**

Barone Pizzini, Animate, Lombardiet (Organic)		72,-
Perlage, Canah, brut, Prosecco, Veneto (Organic)		52,-

**Spain**

Masia Can Tutusaus, 1729 Gran reserva, Penedes (Organic)		58,-
Segura Viudas, Semi Seco, Reserva, Penedes		42,-
Segura Viudas, Brut, Reserva, Penedes		42,-

**England**

Ridgeview, Rose de Noir, Sussex		68,-
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**South Africa**

Avondale, Armilla, Chardonnay, Paarl (Organic)		58,-
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## White wines

### France

Chateau Poitevin, Medoc, Bordeaux	72,-
Louis Jadot, Pernand-Vergelesses Les Combottes, Bourgogne	105,-
La Chablisienne, Grand cru Grenouilles/Les Preuses, Chablis	95,-
Benjamin Laroche, Le Manufacture, 1er cru Beauroy, Chablis	72,-
Domaine de Malandes Chablis	52,-
Pierre Brevin, Sancerre, Loire	62,-
Domaine Aubuisi è res, Cuv é e Silex, Chenin blanc, Vouray, Loire	62,-
Pfaff, Cuvee Jupiter, Riesling, Alsace	48,-
Gerard Bertrand, Cigalus, Vin de pays d' oc (Organic)	82,-
Gerard Bertrand, Picpoul de Pinet, Languedoc	42,-

### Germany

Dr Loosen, Grosses gewächs, Bernkastler ley, Mosel	96,-
Barth, Riesling Charta, Rheingau (Ekologisk)	58,-
Dr Bürklin - Wolf, Kirchenstück Grand cru, Riesling, Pfalz (Organic)	150,-
Von Winningen, Paradisegardten Premier cru, Riesling Pfalz	75,-
Reichrat Von Buhl, Riesling, Pfalz (Organic)	48,-
Franz Keller, Oberbergener Bassgeige Weissburgunder, Baden	55,-

### Spain

Baron de Ley, 3 Viñas, Viura, Malvasia, Garnacha blanca, Rioja	62,-
Solar de Urbezo, Chardonnay, Cariñena (Organic)	42,-

### Portugal

Pocas Junior, Coroa d' Ouro, Branco, Malvasia, Douro	52,-
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### Italy

Sobrero, Lange Bianco, Chardonnay, Piedmont	52,-
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### Austria

F.X. Pichler, Urgestein, Federspiel, Riesling, Wachau	58,-
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### Hungary

Tuzko Estate, Gruner Veltliner, Tolna	48,-
Tuzko Estate, Riesling, Tolna	48,-

### Greece

Tsantali, Assyrtiko, Santorini	51,-
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### USA

Birichino, Jurassic Park, Chenin blanc, Kalifornia	68,-
Kendall Jackson, Vintners reserve Chardonnay, Kalifornia	52,-

### Argentina

Bodegas de Rosa, Parcha, Chardonnay, Mendoza (Luomu)	38,-
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**Rose wines**

<b>France</b>		<b>75 cl</b>
Chateau de Fabregues, Rose, Costieres de Nimes		42,-

**Non alcoholic beverages**

<b>Sparkling</b>	20cl	<b>75 cl</b>
Opia, Vin mousseux, Chardonnay, France (Organic/vegan)		25,-

**White wines**

Jacobs Creek, Unvined, Riesling, Australia		25,-
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**Red wines**

Jacobs Creek, Unvined, Shiraz, Australia		25,-
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**Beer**

		<b>33 cl</b>
Störtebeker, Ekologisk Pilsner, Germany		5,-
Brewdog, Nanny State, Hoppy ale, Scotland		5,-

**Cider**

Peders Aplagård, Apple cider, Åland		4,50
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**Lemonade**

Amalias, Strawberry, Åland		4,-
Amalias, Lemon, Åland		4,-
Amalias, Cranberry, Åland		4,-

## Red wines

### France

Domaines Rollan de By, Chateau Haut Condissas, Medoc	2009	125,-
Chateau Poitevin, Medoc, Bordeaux		72,-
Domaine Chave, St Joesph, Rhône		98,-
Domaine Duclaux, Chateauneuf du Pape, Rhône		68,-
Chateau du Gaure, Cuvee Pour Mon Pere, GSM, Langedoc (Ekologisk)		68,-
Gerard Bertrand, Grand Terroir, Tautavel, Langedoc		52,-
Gerard Bertrand, Cigalus, Vin de pays (Ekologisk)		82,-

### Italy

Gaja, Barbaresco, Piemonte		195,-
Aurelio Settimo, Barolo, Piemonte		78,-
Sobrero, Barbera d' Alba, Piemonte		58,-
San Cassiano, Ripasso, Veneto		52,-
Castello Banfi, Poggio alle Mura, Brunello di Montalcino, Toscana		90,-
Castello Banfi, Rosso di Montalcino, Toscana		48,-
Tenuta Marsiliana, Marsiliana, Cabernet - Merlot, Toscana		82,-
Castello Banfi, Chianti Riserva, Toscana		52,-
Principe Corsini, Camporsino, Chianti, Toscana		48,-

### Spain

Vega Sicilia, Alion, Ribeira del Duero		125,-
Majuelos de Callejo, Ribera del Duero (Ekologisk)		81,-
Pares Balta, Camino Romano, Ribeira del Duero (Ekologisk)		58,-
Bodegas Lan, Gran reserva, Rioja		68,-
Azul y Garanza, Desierto, Cabernet sauvignon, Navarra (Ekologisk)		78,-
Vega Sicilia, Pintia, Toro		98,-
Hazienda La Serrata, El Collao, Cabernet - Syrah, Alicante (Ekologisk/vegan)		45,-
Hazienda La Serrata, Vid-a, Monastrell - Syrah, Alicante (Ekologisk/vegan)		45,-

### Germany

Franz Keller, Oberbergener Bassgeige, Spätburgunder, Baden		55,-
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### Portugal

Pocas Junior, Reserva, Touriga Nacional, Douro		68,-
Pocas Junior, Coroa d' Ouro, Touriga Nacional, Touriga Franca, Douro		52,-

### Greece

Tsantali, Agathon, Limnio - Cabernet, Vin de Pays Mont Athos (Ekologisk)		48,-
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### Hungary

Tuzko Estate, Domb Cuvee, Cabernet Franc - Merlot, Tolna		58,-
Tuzko Estate, Cabernet Franc, Tolna		48,-

## **Red wines**

### **USA**

Hahn, Lucienne, Doctors vineyard, Pinot noir, California	92,-
Francis Ford Coppola, Diamond collection, Merlot, California	72,-
Gloria Ferrer Carneros Pinot noir, California	61,-
Ironstone, Pinot noir, California	52,-
American Wings, Zinfandel, California	45,-

### **Chile**

Santa Carolina, VSC, Cachapoal Valley	90,-
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### **Argentina**

Navaro Correas, Seleccioda de Enologica, Malbec, Mendoza	62,-
Navaro Correas, Reserva, Cabernet sauvignon, Mendoza	58,-
Bogedas de Rosa, Parcha, Malbec, Mendoza (Organic)	38,-

### **Australia**

Cape Mentelle, Shiraz, Margaret River, Western Australia	82,-
Plan B, Tempranillo - Viognier, Western Australia	52,-
Frasier Gallop, Parterre Cabernet Sauvignon, Margaret river	72,-
Frasier Gallop, Cabernet sauvignon - Merlot, Margaret river	52,-

## Sweet wines

<b>France</b>	1/1	8cl
Chateau Monbazillac, Bergerac	52,-	
Vallein Terencier, Pineau des Charantais		11,-
<b>Portugal</b>		
Ramos Pinto, Vintage Port 1991, Douro	105,-	
Gramhams, Natura		7,50
Pocas, LBV		10,50
Henriques & Henriques Full rich 5Y, Madeira		7,-
<b>Germany</b>		
Emrich Schönleber, Eiswein Riesling, Nahe	150,-	
Diel, Burgberg, Riesling Auslese, Nahe	72,-	
Clemens Busch, Marienburg Goldkapsel, Rielsing spätlese, Mosel	58,-	
<b>Italy</b>		
Fattoria di Basciano, Vin Santo, Toscana	67,-	14,-
Saracco, Moscato d' Asti, Piemonte	42,-	
<b>Hungary</b>		
Disznò kö, 5 Puttonyos, Tokaji	80,-	
Sarga Borghaz, 5 Puttonyos, Tokaji	50,-	
Szent, Mad Sweet, Late harvest, Tokaji	48,-	
<b>Israel</b>		
Yarden, Heights wine, Golan	72,-	16,-

<b>Avec</b>		<b>Aged tequila</b>	
<b>Cognac</b>		Don Fulano, Anejo, Jalisco	12,-
Braastad VS	7,50	<b>Aged rum</b>	
Braastad VSOP	10,-	Ron Zacapa, Centenario	12,50
Braastad XO	14,50	Guatemala	
Hennessy VSOP	15,-	Transcontinental rhum	10,-
Hennessy XO	29,-	Guadeloupe	
Camus XO Borderies	27,-	Diplomatico, Matuano	10,-
Vallein - Tercinier XO	19,-	Venezuela	
<b>Brandy/Armagnac</b>		Diplomatico Single vintage 2004	25,-
Torres 20 ans	14,-	Venezuela	
Janneau, 18 Ans, Armagnac	15,-	Ron Matusalem	12,-
<b>Calvados</b>		Dominican republic	
Montarcy, Hors d'Age	9,50	Atlantico, Gran Reserva	16,-
Roger Groult, Venerables	12,-	Dominican republic	
Breuil 15 ans	13,50	Ron Esclavo, XO Cask	23,-
Apelbrand (Ålvados)	16,-	Dominican republic	
Chevalier de Chalieu 20 ans	18,-	Doorleys's XO	17,-
<b>Maltwhisky</b>		Barbados	
Cragganmore 12Y, Speyside	8,50	New Grove 5y	10,-
Benromach Organic, Highland	9,-	Mauritius	
Oban, 14y, Highland	15,-	New Grove 8y	13,-
Laphroaig, Lore, Islay	17,-	Mauritius	
Omar, Sherry, Taiwan	15,-	New Grove Double matured	15,-
Ichiros, Japan		Mauritius	
• Mizunara wood	18,-	<b>Liquers</b>	
• Double distiller's	18,-	Sambucca	6,50
• Wine wood	18,-	Santa Teresa Arakú, Ron y Cafe	6,50
<b>Irish whiskey</b>		Diplomatico, Rhum Liqueur	6,50
Roe & co	9,50	Baileys Irish Cream	6,50
<b>Rye whiskey</b>		Baileys Almond milk (vegan)	6,50
New York Distilling co Ragtime	10,-	Grand Mariner	6,50
Helsinki Distilling co Whisky	15,-	Xante poire au cognac	6,50
<b>Eau de vie</b>		Cointreau	6,50
Gölles, Williams Pear	12,-		
<b>Pastis</b>			
Henri Bardouin, Pastis	8,-		
<b>Grappa</b>			
Sola D' ua, Grappa di Amarone	8,50		
Tommasi, Grappa di Amarone	12,-		
Marolo, Decicata Al Padre	14,-		
Marolo, Grappa di Barolo 20y	25,-		
Berta, Oltre il Vallo	19,-		

**Other beverages****Beer**

Stallhagen III	7,-
Stallhagen Delikat	7,-
Stallhagen Honung	7,-
Stallhagen Dark Honey	7,-
Stallhagen IPA	7,-
Stallhagen U.S. Red	7,-
Stallhagen Pale Ale	7,-
Stallhagen Porter	7,-
Budejovicky Budvar 50 cl	9,-
Lapin Kulta, Pure, (Organic)	5,50
Kissmeyer, Young lust	8,50
Kissmeyer, Stockholm syndrome	8,50
Kissmeyer, Strange fruit	8,50

**Cider**

Sherwood, Pear	6,50
Sherwood, Dry apple	6,50

**Snaps 4 cl**

Hven Organic Vodka	10,-
Vikingfjord Vodka	6,-
Marskin Ryyppy	6,50
Bokma Genever	6,50
Hven, Organic Aqua vitae	10,-
Lysholms Linie Akvavit	6,50
Aalborgs Jubileums Akvavit	6,50
Skåne Akvavit	6,50
O.P. Anderson	6,50

**Bitters 4 cl**

Fernet Branca	6,-
Jägermeister	6,-
Gammel Dansk	6,-

**Vermouths 8 cl**

Martini Bianco	5,-
Martini Rosso	5,-
Martini Extra Dry	5,-

**Coffee/Thea**

Press coffee	3,80
Thea (green, black, red)	3,80
Espresso	4,-
Double espresso	5,-
Cappuccino	5,20
Cafe Latte	6,-

**Other non alcoholic beverages**

Coca cola	3,50
Coca cola Zero	3,50
Sprite	3,50
Fanta	3,50
Sparkling water	3,50
Juice	2,50
Milk	2,50
Light beer	3,50
Non alcoholic beer	5,-
Non alcoholic cider	4,50