

MENU

CAVIAR 15 / 30 G

OSCIETRA CAVIAR 550 / 895:-

HUSO GOLD CAVIAR 450 / 795:-

BAERII CAVIAR 350 / 595:-

Served with blinis - chives - creme frachie

OYSTERS

OYSTERS FINE DE CLAIRE 1st 45:-
Shallot vinaigrette - lemon 3rd 120:-

OYSTERS VIEW STYLE 1st 55:-
Blood orange granite - jalepeño oil 3rd 150:-

STARTER

KALIX BLEAK ROE 30 GRAM 295:-
Butter-fried Brioche - lemon gelatin - red onion

LUMPFISH ROE 225:-
White asparagus - Sandefjord sauce -
crispy potato - lumpfish bleak roe

BEEF TARTAR 225:-
Swedish beef fillet - beetroot - egg - onion -
capers

LOBSTER SOUP 235:-
Grilled crayfish - chive oil - brioche
croutons

TUNA TARTAR 225:-
Ponzu - shiitake - cucumber - rice paper -
sesam - chili

WHITE ASPARAGUS 225:-
White asparagus - Sandefjord sauce -
crispy potato - "almenästegel"

MAIN COURSE

ARCTIC CHAR 395:-
Butter baked potato - cauliflower - swiss
chard - Champagne sauce - kalix bleak roe

HALIBUT 385:-
Cabbage - dill gnocchi - blue mussel -
avruga caviar - blue mussel sauce

"ELDOST" 325:-
"Eldost" - dill gnocchi - truffle - cabbage -
bellaverde

FENNEL AND TOMATO RISOTTO 385:-
Scallops - langoustine - saffron - pork
rind - tomato - fennel

SWEDISH TENDERLOIN 200 g 595:-
Potato cake - shimeji mushroom - butter with
duck liver - gammelknas - black pepper sauce

LAMB 385:-
Lamb brisket & filét of lamb - ramson -
mushroom - bellaverde

BEEF TARTAR 385:-
Swedish beef fillet - beetroot - onion -
capers - egg
- french fries

DESSERT

VALRHONA CHOCOLATE 165:-
Truffle cake - raspberry - cream cheese

RHUBARB 160:-
Swedish rhubarb - cardamom bavoise -
rhubarb sorbet - lemon & almond cake -
pistachios

CLOUDBERRY 155:-
Mocca ice cream - mascarpone cream -
roasted oats - white chocolate

PRALINES 45:-
Seasonal pralines

3-COURSE MENU

We have put together a set menu for you to enjoy when your party is over 7 people. In addition to this, we have a wine package that is carefully selected for each course.

MENU

LUMPFISH ROE

White asparagus - Sandefjord sauce - lumpfish roe
- crispy potato

LAMB

Lamb brisket & filét of lamb - ramson
- mushroom - bellaverde

Or

HALIBUT

Cabbage - blue mussels sauce - dill gnocchi -
blue mussels - avruga caviar

RHUBARB

Swedish rhubarb - cardamom bavaroise -
rhubarb sorbet - lemon & almond cake

695:-

VEGETARIAN

WHITE ASPARAGUS

White asparagus - Sandefjord sauce - Almenästegel
- crispy potato

“ELDOST”

“Eldost” - dill gnocchi - butter sauce - cabbage -
bellaverde

RHUBARB

Swedish rhubarb - cardamom bavaroise -
rhubarb sorbet - lemon & almond cake

695:-

Please inform us if you have any allergies or any other important
information about your booking.

DRINK MENU

COCKTAILS FROM 5 CL 175:-
NON-ALCOHOLIC 95:-

COCKTAIL FROM 5 CL

FARMER'S OLD FASHIONED

Blend of American Whiskey - Buckwheat - Maple
rye bread - Hay essence

UME HIGHBALL

Fermented plum soda - Apple - Blended Whiskey -
Carcara Vermouth - Plum seeds

...ON THE OTHER SIDE

Mezcal - dill aquavit - lemon - dill, green pepper,
cucumber & basil syrup

DEALER'S CHOICE

Wet City Amicitia Gin - Sea buckthorn - Fig leaf -
White wine - Faux Lemon

HAY-SPRESSO MARTINI

Hay - Espresso - Parmesan - Vodka - Zero wasted
coffee

EBBASILICUM

Gin Mare - elderflower - basil - bitters

WRONG CITY

Strawberry - Wet City Moderato - Passionfruit -
White rum - Cava

FISHERMAN DRY MARTINI

Wet City Akvavit - Valere Navy Strength - Gin -
Cocchi Vermoth - Salt - Chili & Dill Oil

NON-ALCOHOLIC

VIRGIN

Lemon juice - Syrup - Passion fruit puree - Passion
fruit juice

UME SODA

Fermented plum soda - Apple - Alcohol free
Whiskey & Amaretto

STRAW POLICY

At View SKYBAR, our straws are 100% glass. We have abandoned the wasteful practice of automatically adding straws and instead only add them on request. This means that every time you reuse it, you can be sure that you are doing a little for to help preserve our planet.

Please notify us of any allergies. Please note that some of our cocktails may contain raw egg and/or dairy products/nuts.

CHAMPAGNE

This wine list is carefully selected and matched with our food menu for you to have a pleasant dinner and more.

We are very happy as well to work together with LVHM, who bring alot of life into our wine list.



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Ruinart Brut 225:- glas
1250:- bottle

KRUG

Krug 3995:-

Dom Pérignon



Dom Pérignon 2013 3995:-

WINE

CHAMPAGNE

Ruinart Brut, NV	225:- / 1250:-
Ruinart Blanc de Blancs, NV	2395:-
André Clouet Grande Réserve, Blanc de Noirs, NV	950:-
André Clouet Grande Rosé, NV	995:-
Deutz Classic Brut, NV	1525:-
Diebolt-Valloise Prestige Magnum	2750:-
Diebolt-Valloise Prestige Blanc de Blanc Brut, NV	1275:-
Dom Pérignon Brut, 2013	4850:-
Gaston Chiquet Millesime or Premier, NV	1350:-
Krug Grand Cuvée, NV	4995:-
Louis Roederer Collection 242, NV	1150:-
Louis Roederer Vintage, 2014	2525:-
Louis Roederer Blanc de Blancs, 2015	2425:-
Louis Roederer Rosé Vintage, 2015	1825:-
Louis Roederer Cristal Vintage, 2014	4445:-
Louis Roederer Carte Blanche, Demi-sec	1525:-
Moët & Chandon Imperial Brut, NV	1350:-
Philipponnat Royale Réserve, NV	1075:-
Perseval-Farge Reserve Brut, NV	1125:-
Perseval-Farge C de Chardonnay, BB NV	1425:-

SPARKLING WINE

Bailly Cremant de Bourgogne, Chardonnay Brut, NV	725:-
Bach Cava Extrisimo Brut, Spanien	115:- / 595:-
Nyetimber, Classic Cuvée, West Sussex England	1250:-

WHITE WINE

Emrich-Schönleber Estate, Riesling Monzingen Halgans, Nahe Germany	1125:-
---	--------

Basserman-Jordan Blanc de Noir, Pfalz Germany	650:-
Leitz, Riesling, Martinstahl, Rheingau Germany	565:-
Gysler Feldstärke Grauburgunder, Germany	625:-
Brogsitter Riesling Feinherb, Mosel Germany	565:-
Dr Loosen Riesling Kabinett, Erdener Treppchen, Mosel Germany	675:-
Pauly Generation Riesling, Mosel Germany	130:- / 570:-

Birgit Eichinger, Grüner Veltliner Ried Hasel, Kamptal Austria	625:-
Rabl Gelber Muskateller, Kamptal Austria	660:-
Neumeister Weissburgunder, Vulkan Steiermark, Austria	675:-
Geyerhof Stockwerk, Grüner Veltliner, Kremstal Austria	575:-

Balassa Furmint, Tokaj Hungary	650:-
---------------------------------------	-------

Domaine St. Remy, Riesling Grand Cru Schlossberg, Alsace France	795:-
Mélaine Pfister, Mélaine four noble grapes, Alsace France	750:-
Louis Moreau, Bourgogne Blanc France	150:- / 595:-
Louis Moreau, Chablis Premier Cru Vau de Ligneau, Bourgogne France	925:-
Louis Moreau, Chablis Grand Cru Valmur, Bourgogne France	1675:-
David Moret Meursault Narvaux, Bourgogne France	2425:-
David Moret Puligny-Montrachet Village, Bourgogne France	2475:-
Domaine André Bonhomme Viré Clessé, Bourgogne France	895:-
Domaine La Croix St Laurent, Sancerre, Loire France	650:-
Bernard Fouquet Vouvray Le Marigny, Loire France	650:-
Château Moulin de Rioucreux EOS Sauvignon Blanc & Sauvignon Gris, Bordeaux France	550:-

Taló San Marzano Verdeca, Puglia, Italy 595:-

House of Smith, Wines of Substance 725:-
Chardonnay, Washington USA

Calera Wine Company, Chardonnay, 825:-
Central Coast USA

Orin Swift Cellar, Chardonnay Mannequin, 1125:-
Napa Valley USA

Small Wonder Wines, Chardonnay, 725:-
Tasmanien Australia

Ste Michelle Merf, Chardonnay Colombia 630:-
Valley Washington Estate USA

Cloudy Bay Sauvignon Blanc 2022, 875:-
Marlborough New Zealand

Isla Negra, Sauvignon Blanc & 110:- / 475:-
Chardonnay, West Bay Chile

ROSÉ WINE

Weingut Umathum Rosa, Burgenland 650:-
Austria

Château de Minuty, M de Minuty, 150:- / 650:-
Provence France

La Coeur des Dames Grenache Rosé, 125:- / 495:-
Langeudoc-Roussillon France

RED WINE

Brogsitter Spätburgunder Terra Noir, 595:-
Rheinhessen Germany

Geyerhof Stockwerk Zweigelt, Kremstal 625:-
2021 Austria

Domaine de la Romanée Conti Echezeaux 6500:-
Grand Cru 2020, Bourgogne France

Domaine de la Romanée Conti Vosne 4950:-
Romanée 1:er Cru 2020, Bourgogne
France

Henri de Villamont, Savigny-Lés- 850:-
Beaune 2019, Bourgogne France

Henri de Villamont, Chambolle-Musigny 1475:-
Les Baudes 2018, Bourgogne France

Robert Groffier Chambolle-Musigny Les 2995:-
Sentiers 2019, Bourgogne France

Château Pougelon Beaujolais Morgon 675:-
2019, Bourgogne France

Domaine des Lises, Crozes-Hermitage Les 1125:-
Pechères 2020 Rhône France

Pierre Gonon, Saint -Joseph 2020 1250:-
Rhône, France

Ferraton Père & Flis, Côte du Rhône 520:-
Villages 2021 Rhône France

Ferraton Père & Flis, Côte Rôti 1525:-
l'Englantine 2021 Rhône France

Ogier Clos de l'Oratoire des Papes, 1275:-
Châteauneuf -du-Pape 2021 Rhône France

Clos d'Audry Le Pommier d'Armand, 595:-
Malbec de Cahors France

Borgogno, No Name 2019, Piemonte Italy 1050:-
Mauro Sebaste Nebbiolo d'Alba 2021, 705:-
Piemonte Italy

Ratti Nebbiolo Occheti 2021, Piemonte Italy 750:-
Ratti, Barolo Marcenasco 2018, Piemonte 1225:-
Italy

Casa Brancaia, TRE- Sangiovese, Merlot, 650:-
C.Sauvignon 2021, Toscana Italy

Casa Brancaia NO 2, Cabernet Sauvignon
Toscana Italy

Casa Brancaia Chianti Classico 2019, 965:-
Toscana Italy

Tenuta San Guido, Guidalberto 2020, 2050:-
Toscana Italy

Cantine San Marzano, Primitivo 2019, 135:-/575:-
Apulien Italy

Grifalco, Gricos Aglianico dei Vulture 2020, 695:-
Basilicata Italy

Dominio de Pingus, Flor de Pingus, Ribera del Duero Spain 2460:-

Baigorri, Crianza, Rioja Spain 625:-

Baigorri, Garage, Rioja Spain 1275:-

Macrobert & Canals Laventura, Garnacha 2020, Rioja Spain 750:-

Bodegas Sierra Norte Winery, Ananto. Bobal & Tempranillo 2021 Valencia Spain 110:- / 475:-

Anima Negra AN/2 Mallorca 2020 Spain 950:-

Tarima Monastrell, Alicante Spain 495:-

Tomàs Cusiné Vilosell, Tempranillo, Cabernet Sauvignon, Merlot, Syrah, Costers del Segre Catalonia 575:-

Quinta de Chocapalha, Alicante-Bouschet, Syrah, Tinta Roriz, Portugal, Magnum 1125:-

Quinta de Chocapalha, Alicante-Bouschet, Syrah, Tinta Roriz, Portugal 525:-

Nederburg The Brewmaster, Bordeaux Blend Western Cape Sydafrika 725:-

House of Smith, Wines of Substance, C. Sauvignon, Washington USA 680:-

Au Bon Climat Pinot Noir 2020, Santa Maria Valley USA 1095:-

Au Bon Climat Pinot Noir Knox Alexander 2018, Santa Maria Valley USA 1750:-

Calera Pinot Noir 2019, Central Coast California USA 850:-

Orin Swift Cellar Abstract, Grenache, Petit Sirah, Syrah, Napa Valley USA 1150:-

Ver Sacrum Monastrell 2020, Mendoza Argentina 725:-

Cloudy Bay Pinot Noir 2020, Marlborough New Zealand 995:-

SWEET WINE

Weingut Gysler Auslese Lichtspiel, 37,5 cl 695:-
Huxelrebe, Rheinhessen Germany

Tchida Spätlese Merlot, 75 cl 695:-
Neusiedlersee, Austria

Tchida Auslese Neusiedlersee, 37,5 cl 525:-
Austria

Umathum Scheurebe 37,5 cl 625:-
Beerenauslese, Burgenland Austria

Marengo Pineto Brachetto d'Acqui, Piemonte Italy 37,5 cl 355:-

Lua Cheia Azul 10 years old Tawny Port, Portugal 75 cl 825:-

NON-ALCOHOLIC

Rudenstam white currants / black currants

Richard Juhlin Sparkling

Oddbird white / red

Non-alcoholic beers: Mariestad, Easy Rider, Sleepy Bulldog, Vega IPA

Non-alcoholic cocktails

Soda

Verjus Spritz, Rabl from Austria

We reserve the right to make changes in the wine list.