

# 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

WHITE ASPARAGUS 250:-  
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

LANGOUSTINE MOUSSELINE 225:-  
Carrot - tomato vinaigrette - vanilla - verbena - puffed rice

## MAIN COURSE

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

SKREI COD 385:-  
Potato foam - trout roe - yellow beetroot - blue mussel sause - dill butter

VARIATION OF CELERIAC 325:-  
Celeriac croquette - truffle - vegetable broth - tagetes

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

SWEDISH FLANK STEAK 385:-  
Celeriac - kale - beetroot - roasted garlic sauce - onion cream

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

## DESSERT

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

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

CLOUDBERRY 145:-  
Mocca ice cream - mascarpone cream - roasted oats - white chocolate

PRALINES 45:-  
Seasonal pralines

# 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

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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 a lot of life into our wine list.

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## Ruinart

LA PLUS ANCIENNE MAISON  
DE CHAMPAGNE

Ruinart Brut 225:- glas  
1250:- bottle

## KRUG

Krug 3995:-

## Dom Pérignon



Dom Pérignon 2013 3995:-

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# WINE

## CHAMPAGNE

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

## SPARKLING WINE

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

## WHITE WINE

<b>Emrich-Schönleber Estate, Riesling Monzingen Halgans, Nahe Germany</b>	1125:-
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<b>Basserman-Jordan Blanc de Noir, Pfalz Germany</b>	650:-
<b>Leitz, Riesling, Martinstahl, Rheingau Germany</b>	565:-
<b>Gysler Feldstärke Grauburgunder, Germany</b>	625:-
<b>Brogsitter Riesling Feinherb, Mosel Germany</b>	565:-
<b>Dr Loosen Riesling Kabinett, Erdener Treppchen, Mosel Germany</b>	675:-
<b>Pauly Generation Riesling, Mosel Germany</b>	130:- / 570:-
<b>Birgit Eichinger, Grüner Veltliner Ried Hasel, Kamptal Austria</b>	625:-
<b>Rabl Gelber Muskateller, Kamptal Austria</b>	660:-
<b>Neumeister Weissburgunder, Vulkan Steiermark, Austria</b>	675:-
<b>Geyerhof Stockwerk, Grüner Veltliner, Kremstal Austria</b>	575:-
<b>Balassa Furmint, Tokaj Hungary</b>	650:-
<b>Domaine St. Remy, Riesling Grand Cru Schlossberg, Alsace France</b>	795:-
<b>Mélaine Pfister, Mélaine four noble grapes, Alsace France</b>	750:-
<b>Louis Moreau, Bourgogne Blanc France</b>	150:- / 595:-
<b>Louis Moreau, Chablis Premier Cru Vau de Ligneau, Bourgogne France</b>	925:-
<b>Louis Moreau, Chablis Grand Cru Valmur, Bourgogne France</b>	1675:-
<b>David Moret Meursault Narvaux, Bourgogne France</b>	2425:-
<b>David Moret Puligny-Montrachet Village, Bourgogne France</b>	2475:-
<b>Domaine André Bonhomme Viré Clessé, Bourgogne France</b>	895:-
<b>Domaine La Croix St Laurent, Sancerre, Loire France</b>	650:-
<b>Bernard Fouquet Vouvray Le Marigny, Loire France</b>	650:-
<b>Château Moulin de Rioucreux EOS Sauvignon Blanc &amp; Sauvignon Gris, Bordeaux France</b>	550:-

<b>Taló San Marzano</b> Verdeca, Puglia, Italy	595:-
<b>House of Smith</b> , Wines of Substance Chardonnay, Washington USA	725:-
<b>Calera Wine Company</b> , Chardonnay, Central Coast USA	825:-
<b>Orin Swift Cellar</b> , Chardonnay Mannequin, Napa Valley USA	1125:-
<b>Small Wonder Wines</b> , Chardonnay, Tasmanien Australia	725:-
<b>Ste Michelle Merf</b> , Chardonnay Colombia Valley Washington Estate USA	630:-
<b>Cloudy Bay</b> Sauvignon Blanc 2022, Marlborough New Zealand	875:-
<b>Isla Negra</b> , Sauvignon Blanc & Chardonnay, West Bay Chile	110:- / 475:-

## ROSÉ WINE

<b>Weingut Umathum</b> Rosa, Burgenland Austria	650:-
<b>Château de Minuty</b> , M de Minuty, Provence France	150:- / 650:-
<b>La Coeur des Dames</b> Grenache Rosé, Langeudoc-Roussillon France	125:- / 495:-

## RED WINE

<b>Brogstetter</b> Spätburgunder Terra Noir, Rheinhessen Germany	595:-
<b>Geyrhof</b> Stockwerk Zweigelt, Kremstal 2021 Austria	625:-
<b>Domaine de la Romanée</b> Conti Echezeaux Grand Cru 2020, Bourgogne France	6500:-
<b>Domaine de la Romanée</b> Conti Vosne Romanée 1:er Cru 2020, Bourgogne France	4950:-

<b>Henri de Villamont</b> , Savigny-Lés- Beaune 2019, Bourgogne France	850:-
<b>Henri de Villamont</b> , Chambolle-Musigny Les Baudes 2018, Bourgogne France	1475:-
<b>Robert Groffier</b> Chambolle-Musigny Les Sentiers 2019, Bourgogne France	2995:-
<b>Château Pougelon</b> Beaujolais Morgon 2019, Bourgogne France	675:-
<b>Domaine des Lises</b> , Crozes-Hermitage Les Pechères 2020 Rhône France	1125:-
<b>Pierre Gonon</b> , Saint -Joseph 2020 Rhône, France	1250:-
<b>Ferraton Père &amp; Flis</b> , Côte du Rhône Villages 2021 Rhône France	520:-
<b>Ferraton Père &amp; Flis</b> , Côte Rôti l'Englantine 2021 Rhône France	1525:-
<b>Ogier Clos de l'Oratoire des Papes</b> , Châteauneuf -du-Pape 2021 Rhône France	1275:-
<b>Clos d'Audry Le Pommier d'Armand</b> , Malbec de Cahors France	595:-

<b>Borgogno</b> , No Name 2019, Piemonte Italy	1050:-
<b>Mauro Sebaste</b> Nebbiolo d'Alba 2021, Piemonte Italy	705:-
<b>Ratti Nebbiolo</b> Occheti 2021, Piemonte Italy	750:-
<b>Ratti</b> , Barolo Marcanasco 2018, Piemonte Italy	1225:-
<b>Casa Brancaia</b> , TRE- Sangiovese, Merlot, C.Sauvignon 2021, Toscana Italy	650:-
<b>Casa Brancaia NO 2</b> , Cabernet Sauvignon Toscana Italy	
<b>Casa Brancaia</b> Chianti Classico 2019, Toscana Italy	965:-
<b>Tenuta San Guido</b> , Guidalberto 2020, Toscana Italy	2050:-
<b>Cantine San Marzano</b> , Primitivo 2019, Apulien Italy	135:-/575:-
<b>Grifalco</b> , Gricos Aglianico dei Vulture 2020, Basilikata Italy	695:-

**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:-

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## SWEET WINE

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**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

**Umatham Scheurebe** 37,5 cl 625:-  
Beerenauslese, Burgenland Austria

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

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

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## NON-ALCOHOLIC

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**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

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

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