

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:-
Cucumber & apple granite - 3rd 150:-
jalepeño oil

STARTER

KALIX BLEAK ROE 30 GRAM 295:-
Butter-fried Brioche - lemon - chives -
creme frachie - white onion

TOAST SKAGEN 225:-
Skagen - kalix bleak roe - dill - lemon -
butter-fried toast

BEEF TARTAR 225:-
Beef tartar of Swedish Tenderloin -
tomatoes - N'duja cream - crispy garlic -
cucumber

BURRATA 235:-
Blood orange - almond -fennel - onion -
watercress

MAIN COURSE

WHOLE-ROASTED SOLE 395:-
Whole-roasted sole - "Sandefjordsås" - trout
roe - white wine boiled potato - beans

BACK OF COD 375:-
Back of cod - lobster hollandaise -
celeriac - spring onion - dill

MUSHROOM RISOTTO 335:-
Risotto - mushroom - seasonal vegetables
summer truffle - "eldost"

SWEDISH TENDERLOIN 200 g 595:-
Baked tomatoes - beans - ramson cream - red
wine sauce - fried potato - parmesan

VEAL ENTRECÔTE 365:-
Veal entrecôte - potato cake - carrot -
green pepper sauce - bellaverde

BEEF TARTAR 385:-
Beef tartar of Swedish Tenderloin - tomatoes -
N'duja cream - crispy garlic - cucumber
- french fries

DESSERT

STRAWBERRIES 165:-
Mascarpone cream - mango caramel -
shortbread - lemon sorbet

BLUEBERRY MOUSSE 165:-
Blueberry - chocolate soil - brown butter ice
cream - lemon meringue

BASQUE CHEESECAKE 155:-
Berry compote

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

TOAST SKAGEN

Skagen - kalix bleak roe - dill - lemon
- butter fried toast

VEAL ENTRECÔTE

Veal entrecôte - potato cake - carrot -
green pepper sauce - bellaverde

Or

BACK OF COD

Back of cod - lobster hollandaise - celeriac
- spring onion - dill

STRAWBERRIES

Mascarpone cream - mango caramel -
shortbread - lemon sorbet

695:-

VEGETARIAN

BURRATA

Blood orange - almond - fennel - onion -
watercress

MUSHROOM RISOTTO

Risotto - mushroom - seasonal vegetables -
summer truffle - "eldost"

STRAWBERRIES

Mascarpone cream - mango caramel -
shortbread - lemon sorbet

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:-
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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 Chardonnay, Washington USA	725:-
Calera Wine Company , Chardonnay, Central Coast USA	825:-
Orin Swift Cellar , Chardonnay Mannequin, Napa Valley USA	1125:-
Small Wonder Wines , Chardonnay, Tasmanien Australia	725:-
Ste Michelle Merf , Chardonnay Colombia Valley Washington Estate USA	630:-
Cloudy Bay Sauvignon Blanc 2022, Marlborough New Zealand	875:-
Isla Negra , Sauvignon Blanc & Chardonnay, West Bay Chile	110:- / 475:-

ROSÉ WINE

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

RED WINE

Brogstter Spätburgunder Terra Noir, Rheinhessen Germany	595:-
Geyerhof Stockwerk Zweigelt, Kremstal 2021 Austria	625:-
Domaine de la Romanée Conti Echezeaux Grand Cru 2020, Bourgogne France	6500:-
Domaine de la Romanée Conti Vosne Romanée 1:er Cru 2020, Bourgogne France	4950:-

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

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

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

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:-

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.
