

Rooftop

BY VANA

Cocktails

169 SEK

PORTOFINO

Elderberry, lemon, champagne

BANGKOK

Rum, coconut, thai basil, lime

PIÑA NARANJA

Vodka, orange, pineapple, coconut, lemon

PEACH PALOMA

Tequila, Aperol, peach

FLORISTA

Rum, violet, lemon

EASY BREEZY

Gin, elderberry, cucumber, ginger, lime

TROPICAL

Bourbon, passion fruit, pineapple

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PREMIUM GIN & TONIC

Hernö Dry Gin, rhubarb tonic, lemon, pink pepper

Hendrick's Gin, tonic, cucumber, black pepper

Monkey 47, tonic, orange, cinnamon

Plymouth Sloe Gin, tonic, lime

Snacks

SWEDISH BLEAK ROE

Sugardried seaweed – yuzu – kohlrabi – brioche
165

AVOCADO

Coriander – sesame – cecina – buckwheat
115

CROQUETTES

Cheese from Wrångebäcks – aioli
95

GRILLED BREAD SERVED WITH HERB CRÈME

65

OLIVES

55

CRISPS

55

MIXED NUTS

55

Medium sized dishes

We serve medium sized dishes and recommend 2-3 per person. For the best experience, create a sharing menu, i.e. the whole party chooses a number of dishes to share among themselves.

BURRATA

Tomato carpaccio – bread crumbs
– dried olives – basil crème
145

SALAD OF BEETS

Feta cheese – pine nuts – basil –
croquette
135

CHEESE & CHARCUTERIE

Olives – crisp bread with seeds –
grilled bread – marmalade
225

TUNA TARTAR

Ponzu – coriander – ginger –
wonton
165

LANGOUSTINE

Red prawn (not peeled) –
black garlic aioli – lemon – bread
195

SHRIMP TOAST BY VANA

Bleak roe – lobster mayonnaise –
lemon pickled cucumber – dried
plum tomatoes – dill – silver onion
175

IBERICO SECRETO

Onion cream – crispy potatoes –
tarragon gravy – seasonal
vegetables
195

Something sweet

STRAWBERRIES

Mousse – passion fruit ice cream –
white chocolate
115

CHEESE PLATTER

Marmalade – seed crackers
115

TRUFFLES

35/piece

Coffee menu

Together with Era of We, we have developed a unique specialty coffee. Era of We allows coffee growers to set the price of their own coffee beans to ensure a stable income and to be able to continue developing their farm. The coffee growers also get to build their own brands, tell the story of their farm and their work behind each cup.

The coffee we serve comes from Sipi Falls which consists of several farms on the slopes of Mount Elgon in Uganda. For centuries, the mineral-rich soil of Africa's oldest volcano has nourished the family-owned farms that grow coffee in the area.

A full-bodied and tasty coffee with notes of sweet licorice, dark chocolate and raisins.

ESPRESSO

Single/Double 25/30

ESPRESSO MACCHIATO

Single/Double 28/32

CAPPUCCINO

Single/Double 35/40

COFFEE LATTE

Double 45

Single (Latte macchiato) 40

CORTADO

40

ICE LATTE (COLD)

Milk, ice & double espresso
45

ESPRESSO TONIC (COLD)

Tonic, ice & double
espresso 50



Scan here and read
more about the coffee
from Sipi Falls.

Champagne & Wine

CHAMPAGNE

Champagne Daniel Gerbaux Le Brut Reserve	159
Champagne Daniel Gerbaux Le Brut Rosé	159
Deutz Brut Classic	169

WHITE

Badet Clement Cuvee Prestige Blanc	115/495
Koenig Riesling Reserve	139/595
Delta Estate Sauvignon Blanc	139/595
Abbotts & Deluanay Métayage Chardonnay	145/625
Domaine de Vauroux Chablis	155/695

RED

Badet Clement Cuvee Prestige Rouge	115/495
Rizzardi Valpolicella Classico	139/595
Métayage Pinot Noir	139/595

ROSÉ

Badet Clement Cuvee Prestige Rosé	115/495
Estadon Saint Louis De Provence	139/595

Beverage

BEER & CIDER

Beer on tap 40 cl	89
Locally produced beer 33 cl	95
Sommersby cider 33cl	79

NON ALCOHOLIC

Natureo red or white	59/225
Odd Bird Blanc de Blancs	69/325
Carlsberg non alcoholic	69
Sommersby cider non alcoholic	69

SODAS & SMOOTHIES

Soda	35
Smoothie	79
- Strawberry/mango/blueberry/acai	
- Mango/passion fruit/pineapple	
- Banana/kale/avocado/lemon zest	

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