

THE SOCIAL

BAR & BISTRO

BUBBLES

Cava, Naveran Brut, Penedes, Spain	95/420
Cremant d`Alsace, Calixté Brut, France	105/525
André Clouet, Brut, Champagne, France	155/795
NV Pol Roger Reserve, Brut, France	995
Moët & Chandon, Brut Imperial, France	1195
2013 Dom Perignon, Champagne, France	3850

SNACKS

Something savory to start?

Potato crisps & kimchi dip	55
Marinated olives	35
Salt roasted cashews	45

3 snacks of your choice 130

STARTERS

Cheese & charcuteries	165
Dried ham, Coppa, truffle salami, olives, cornichons, Efterglöd & levain bread	
Mushroom toast	145
Levain bread, mushrooms, truffle mayo, pickled onions, parmesan & cress	
Vitello Tonnato	165
Veal, tuna sauce, caper berries, pecorino, arugula & crispy onions	

Fish Taco	155
Breaded cod, habanero & apple salsa, pickled onion & coriander	

DESSERTS

Plums & vanilla ice cream	65
Caramelized plums, oat crumble & vanilla ice cream	
Chocolate fondant	95
Preserved sea buckthorn, white chocolate cream & roasted white chocolate	
Crème brûlée	95
Classic with vanilla	
Cheese	145
Efterglöd, Blå Kornblomst & Brie	

MAINS

Caesar salad	220
Garlic-& thyme roasted chicken breast, romaine lettuce, caesar dressing, bacon, parmesan & croutons	
Porcini mushroom soup	130
Porcini mushrooms, roasted Jerusalem artichoke, parsley oil, chervil & garlic bread	
Polenta cake	95
Polenta, pumpkin purée, olives, sun-dried tomato, chimichurri, feta cheese, endive & salted roasted almonds	
Pasta Arrabiata with burrata	205
Rigatoni with spicy tomato sauce, burrata, pumpkin seed & basil pesto	
Pizza	200
Tomato sauce, mozzarella, chorizo, gremolata, pine nuts & parmesan	
Catch of the day	295
Local choice of fish	
Chicken & Mojo Rojo	240
Herb-marinated chicken, mojo rojo, broccolini, Marcona almonds, sage & French fries	
Steak frites	385
Grilled ribeye, broccolini, shallots, green peppercorn sauce & French fries	
The Social Burger	240
Beef or plant-based patty, caramelized onion mayo, beef tomato, pickled cucumber, smoked cheddar cheese & French fries with dill	
Wiener schnitzel	335
Veal, red wine sauce, cowboy butter, capers, lemon, salad & French fries	

Social Deal

Mushroom toast
Mixed Grill
Crème Brûlée

Minimum 2 persons

450

SIDES

French Fries	65
1/2 Caesar Salad	110
Green peppercorn sauce & Béarnaise sauce	25
Kimchi mayonnaise	25

WINE

White	
Lagranja Blanco, Verdejo, Castilla y León, Spain	110/435
Joseph Gregoire, Sauvignon Blanc, Lieubeau, Loire, France, Organic	135/525
Riesling Cave Vinicole de Hunawihr, Riesling, Alsace, France	145/565
Mâcon-Villages Memoire du terroir, Chardonnay, Bourgogne, France	170/565
Please ask your waiter for the full list	
Red	
La Vieille Ferme, Grenache, Syrah, Vin de France, France	115/445
Sol, Tempranillo, Bodegas Finca Navahermose, Castilla-La Mancha, Spain, Organic	135/525
Beaumas, Pinot Noir, Languedoc, France	145/565
Ripasso Classico Superiore, Corvina, Valpolicella, Italy, Organic	170/695
Please ask your waiter for the full list	
Rosé	
Ch. Montaud Rose, Grenache, Cinsault, Provence, France	135/525

BEER & CIDER

Carlsberg 4,6%	60/78
Tuborg Classic 4,6%	70/88
Krounenbourg 1664 Blanc 5%	74/92
Grimbergen Blonde 6,7%	74/92
Grimberg Double Ambree 6,5%	74/92
Brooklyn Pilsner 4,6%	80/98
Brooklyn Stonewall Inn IPA 4,6%	80/98
Jacobsen Yakima IPA 4,8%	80/98
Jacobsen Juicy IPA 4,8%	80/98
Jacobsen Brown Ale 6%	80/98
Mikkeller Japanese Rice Lager 5,1%	80/98
Somersby Apple Cider 4,5%	70/88

NON ALCOHOLIC

Coca Cola – Cola Zero – Fanta – Sprite 25 cl	50
Schweppes Lemon – Ginger Ale 25 cl	50
Fuze Ice Tea Lemon – Peach 33 cl	55
Organic Craft Lemonade 33 cl	
Lemon&Lime – Elderflower – Rhubarb	65
Carlsberg Non Alcoholic Organic 33cl	50
San Pellegrino 50 cl	56
Purezza filtered water 70 cl	
Still or Sparkling	35