

THE SOCIAL

BAR & BISTRO

SNACKS

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|---|----|
| Lightly salted potato chips with kimchi dip | 65 |
| Marinated olives | 55 |
| Salt-roasted cashew nuts | 55 |

SMALL PLATES

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| Cheese & Charcuterie | 145 / 230 |
| Prosciutto crudo, chorizo, fennel salami, olives, cornichons, Havgus 12 & levain bread | |
| Fries & Dip | 90 |
| French fries, aioli & spicy ketchup | |
| Taco | 85 |
| Wheat tortilla, pluma, salsa verde, corn salad & coriander | |
| Burrata & Tomato | 150 |
| Burrata, tomato, balsamic, basil, pumpkin seeds & parmesan | |
| Toast Skagen | 150 |
| Butter-fried bread, Skagen shrimp salad, horseradish, red onion, lemon & dill | |
| White asparagus | 185 |
| Tarragon emulsion, browned butter, roasted hazelnuts, Parmesan | |
| Veal rump tartare | 195 |
| Wild garlic mayonnaise, fried onion, pickled yellow beetroot, herbs | |

DESSERT

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| Crème Brûlée | 110 |
| Classic with vanilla | |
| Eton Mess | 135 |
| Seasonal berries, vanilla ice cream, meringue & vanilla whipped cream | |

MAINS

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| Caesar Salad | 250 |
| Romaine lettuce, classic dressing, parmesan & croutons. Served with your choice of: <i>Garlic & thyme roasted chicken breast with bacon</i> <i>Shrimps</i> | |
| The Social Burger | 240 |
| Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, beef tomato, pickled cucumber & French fries Extra Cheddar + 10 Bacon + 15 Pickled jalapeños + 10 | |
| Steak Frites | 385 |
| Ribeye, béarnaise sauce, tomato salad & French fries | |
| Wiener Schnitzel | 290 |
| Veal, fried capers, lemon, Café de Paris butter, RVS, salad and French fries | |
| Pasta Pesto | 225 |
| Casarecce pasta, green pesto, tomato, grilled bell peppers & Parmesan <i>Add burrata + 65</i> | |
| Pizza Rosso | 235 |
| Tomato sauce, prosciutto crudo, burrata, parmesan & basil | |
| Grilled salmon | 295 |
| Bouillabaisse sauce, saffron aioli, shaved fennel, dill & potatoes | |
| Grilled chicken | 295 |
| Spring vegetables, herb-tossed new potatoes, lemon butter sauce with chives | |

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BUBBLES

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|---|---------|
| Cava Brut Nature, Ruida Domo, <i>Spain</i> | 125/595 |
| Villa Degli Olmi Prosecco Bio, <i>Italy</i> | 125/595 |
| Crémant de Bourgogne, Calvet, <i>France</i> | 145/775 |
| Réserve Brut, Bouché Cuvée, <i>France</i> | 170/950 |
| Réserve Brut, Bouché Cuvée, <i>France (Half Bottle)</i> | 550 |
| Bouché Blanc De Blancs Bouché Cuvée | 1400 |
| Réserve Brut Magnum J.Perrier Cuvée | 3300 |
| Royale Brut J.Perrier Cuvée Royale | 1900 |
| J.Perrier Cuvée Royale Rosé | 2800 |
| Armand de Brignac Brut Rosé | 4500 |

WINE

WHITE

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|---|-----------|
| Castillo Manzano Airen Ecologico, <i>Spain</i> | 125 / 575 |
| Soave, Classico, Suavia, <i>Italy</i> | 139 / 695 |
| Riesling, Platin, Jurtschitsch, <i>Austria</i> | 155 / 775 |
| Sauvignon Blanc, Touraine, Calvet, <i>France</i> | 135 / 675 |
| Chardonnay, La Collection Grande Réserve, <i>France</i> | 140 / 700 |
| Albariño, Ethero, Bodegas Eidosela, <i>Spain</i> | 140 / 700 |
| Chablis, Blason de Bourgogne, <i>France</i> | 165 / 825 |
| Grüner Veltliner, Social Club, Sonnhof 1L, <i>Austria</i> | 145 / 850 |
| Pinot Gris, Grande Réserve, Hubert Beck, <i>France</i> | 140 / 700 |
| Chablis AOC, Famille Grossot, <i>France</i> | 995 |

RED

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| Tempranillo, Castillo Manzano Ecologico, <i>Spain</i> | 125 / 575 |
| Barbera, Briccotondo, Fontanafredda, <i>Italy</i> | 135 / 675 |
| Monastrell Ecológico, Parajes de Valle, <i>Spain</i> | 135 / 675 |
| Syrah, Eve, Maison Ventenac, <i>France</i> | 145 / 725 |
| Valpolicella Ripasso, Centenero, Cielo e Terra, <i>Italy</i> | 160 / 799 |
| Pinot Noir, Friedrich Becker, <i>Germany</i> | 155 / 775 |
| Gamay, Beaujolais Rouge, Juliéna, <i>France</i> | 160 / 800 |
| Tempranillo, Rioja Reserva, Baron De Ley, <i>Spain</i> | 145 / 725 |
| Sangiovese, Il Nero di Casanova, La Spinetta, <i>Italy</i> | 175 / 875 |
| Nebbiolo, Barolo Tradizione, Fontanafredda, <i>Italy</i> | 950 |

Rosé

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| Montipagano Rosato, Umani Ronchi, <i>Italy</i> | 125 / 575 |
| Studio, Chateau Miraval, <i>France</i> | 145 / 725 |

COCKTAILS

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| Social Spritz | 170 |
| <i>Beefeater Pink Gin, rhubarb, vanilla, sparkling wine, soda</i> | |
| Blush Garden Collins | 170 |
| <i>Beefeater Gin, Italicus Bergamotto, elderflower, lemon, tonic water</i> | |
| Strawberry Daiquiri by Beck & Call | 170 |
| <i>Rum, lime, sugar, strawberries</i> | |
| Spicy Fresh | 170 |
| <i>Sailor Jerry Spiced Rum, Amaretto, lime, ginger beer, bitters</i> | |
| Double Standard | 170 |
| <i>Makers Mark Bourbon, Havana Club Rum, Amaro, sugar, bitters</i> | |
| Tabasco Inferno | 170 |
| <i>Absolut Tabasco, Passoa, lime, Pineapple Soda</i> | |
| French 07 - Non Alcoholic | 125 |
| <i>Tonic, lemon, honey, sparkling wine</i> | |
| Tea Cooler - Non Alcoholic | 125 |
| <i>Ice tea, vanilla, strawberry, lemon</i> | |

BEER & CIDER

Draft beer 40cl

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|----------------------------------|-----|
| Carlsberg Export 40cl | 95 |
| Eriksberg Karaktär 40cl | 97 |
| Kronenbourg 1664 Blanc 40cl | 105 |
| Brooklyn Stonewall IPA 40cl | 105 |
| Guinness Micro 55.8cl | 145 |
| Omnipollo Beer of the Month 40cl | 110 |

BOTTLED BEER & CIDER

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|------------------------------|-----|
| Carlsberg Hof 33cl | 80 |
| Staropramen 33cl | 90 |
| Brooklyn Lager 33cl | 95 |
| San Miguel Gluten Free 33cl | 95 |
| Eriksberg Lager 50cl | 99 |
| Erdinger Weissbier Hefe 50cl | 140 |
| Amaranten Pils 33cl | 110 |
| Amaranten IPA 33cl | 110 |
| Sommersby Pärön 33cl | 80 |
| Cooney's Apple Cider 50cl | 130 |

NON ALCOHOLIC

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|--|-----|
| Pepsi, Pepsi Max, Zingo, 7-up free, Soda & Tonic | 45 |
| Carlsberg Organic Non-Alcoholic 33 cl | 65 |
| Brooklyn Special Effects IPA Non-Alcoholic 33cl | 65 |
| Omnipollo Zodiak IPA Non-Alcoholic 0,3% 33cl | 90 |
| Sommersby Pear Non Alcoholic 33cl | 65 |
| Non-Alcoholic Sparkling Wine 20 cl | 135 |
| Non-Alcoholic White/Red Wine 15 cl | 90 |

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SIGNATURE COCKTAILS

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|--|-----|
| Ciocolato Cognac, Cacao, Black Raspberry, Chocolate Bitters | 170 |
| Strawberry Pearl White Rum, Coconut, Falernum, Lemon, Strawberry Foam | 170 |
| Passion Zest Passion-Infused Gin, Passion Fruit, Italian Bitter, Lemon, Sugar, Citrus Foam | 170 |
| Pom & Pear Calvados, Pear, Orange, Lemon, Sugar | 170 |
| Smoky Mandarin Orange-Infused Mezcal, Mandarin, Orange, Lemon | 170 |
| Herbal Harmony Gin, Elderflower, Herbal Liqueur, Lemon, Rosemary, | 170 |

WEEK DEALS

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| FINALLY MONDAY Cheese & Charcuteries & Pasta Pesto or Caesar Salad <i>Mondays from 15:00</i> | 295 |
| TACO TUESDAY Taco & Margarita Non-alcoholic 175:- <i>Tuesdays from 15:00</i> | 195 |
| BURGER WEDNESDAY Burger and beer Non-alcoholic 275:- <i>Wednesdays from 15:00</i> | 295 |
| BUBBLY THURSDAY Charcuterie board & a glass of sparkling wine or Carlsberg Export Non-alcoholic 175:- <i>Thursdays from 15:00</i> | 195 |

We appreciate your feedback

Please scan the QR code and let us know about your experience – it truly matters to us!



GIN & TONIC

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|---|-----|
| Stockholms Pink Stockholms bränneri pink gin, lingonberries, lemon zest, | 170 |
| Gotlands Ginfabrik Gotlands Dry Gin, cranberries, rosemary, Aegean tonic. | 170 |
| Roku Roku Gin, rosebuds, lemon zest & elderflower tonic | 170 |
| Hendricks Hendricks gin, cucumber, lemon zest, indian tonic | 170 |
| Hernö Navy Strength Hernö Navy Strength Gin, juniper berries, lemon zest, Indian tonic. | 170 |

CLASSIC COCKTAILS

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|---|-----|
| Negroni Gin, campari, sweet vermouth | 180 |
| Espresso Martini by Beck & Call Vodka, coffee, caramel, vanilla | 170 |
| Cocktail of the Day Ask the bartender | 155 |

TONIC & SODA

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|---|----|
| Franklin & Sons Indian Tonic, Soda Water | 45 |
| Three Cents Indian, Aegean, Pineapple, Ginger Beer, Mandarin-Bergamot, Pink Grape | 49 |
| Nordic Tonic Rhubarb tonic, Elderflower tonic | 49 |
| Schweppes Ginger Ale, Russchian | 49 |

MOCKTAILS

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|--|-----|
| Ruby Coconut Alcohol-Free Gin, Coconut, Grapefruit, Lemon, Strawberry Foam | 125 |
| Non alcoholic Gin & Tonic Non-alcoholic spirit, juniper berries, lemon zest, indian tonic. | 125 |
| Mocktail of the Day Ask the bartender | 85 |

Don't hesitate to ask the staff about your favorite beer, wine, or cocktail!