

THE SOCIAL

BAR & BISTRO

WINE

COCKTAILS

Social Spritz	189	Monkey Ball	189
Amaro, Calvados, Chambord, grapefruit, sparkling wine, soda water		Monkey Shoulder whiskey, falernum, lime, lemonade, nutmeg	
Fig & Fennel	189	Spice & Berries	189
OP Anderson, lemon, lemongrass, Fig leaf soda		Havana Club Rum, Chambord, lime, ginger beer	
Classic Margarita by Beck & Call	189	I Menta make a Negroni	189
Ocho Single Estate tequila, orange liqueur, lime		Beefeater Gin, Cointreau, sweet vermouth, Branca menta	

SMALL PLATES

Cheese & Charcuteries	175/255
Tyrolean ham, coppa, truffle salami, olives, cornichons, “Efterglöd” cheese & levain bread	
Fries & dip	75
French fries, aioli & spicy ketchup	
Chicken wings	175
Chicken wings, lime dip & BBQ sauce	
Fish taco	165
Corn tortilla, breaded cod, coleslaw, iceberg lettuce, lime mayonnaise, chili & coriander	
Beef tartare	185
Beef, croutons, pickled onion, Dijon mustard, capers & watercress	
Mushroom toast	185
Levain bread, mushrooms, truffle mayo, pickled onion, parmesan & garden cress	

DESSERT

Crème brûlée	125
Classic with vanilla	
Chocolate ganache	125
Cherry compote, whipped cream cheese and white chocolate cream, roasted almonds & atsina cress	
Almond cake	125
Caramelized apples, oat crumble & vanilla ice cream	

Espresso Martini

By Beck & Call

Vodka, coffee, caramel, vanilla

165

SWEET WINE

Moscato d'Asti Moncucco, Fontanafredda, <i>Italy</i>	90
Pedro Ximenez Sherry El Candado, <i>Portugal</i>	98
Réserve du Ciron Sauternes, Calvet, <i>France</i>	95

CLASSICS

Caesar salad	265
Romaine lettuce, Caesar dressing, parmesan & croutons <i>Served with your choice of:</i>	
<i>Garlic & thyme roasted chicken breast & bacon</i>	
<i>Shrimps</i>	
The Social Burger	255
Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, 'beef tomato, pickled cucumber & French fries	
<i>Bacon</i>	+15
<i>Pickled jalapeños</i>	+10
Steak frites	405
Grilled ribeye, broccolini, herb-roasted shallot, green peppercorn sauce & French fries	
Wienerschnitzel	385
Veal loin, red wine sauce, cowboy butter, capers, lemon, green salad & French fries	

SEASONAL

Onion & Jerusalem Artichoke soup	225
Caramelized onion, Jerusalem artichoke, parsley oil, chives & garlic bread	
Gnocchi	275
Pan-fried gnocchi, ricotta, sun-dried & fresh tomatoes, endive, pickled onion, sage gremolata & pumpkin seeds	
Pizza	265
Tomato sauce, mozzarella, chorizo, gremolata, pine nuts & parmesan	
Steak tartare	355
Beef, croutons, pickled onion, Dijon mustard, capers, watercress, green salad & French fries	
Chicken & Risotto Milanese	315
Chicken breast, nduja, rice, saffron, hazelnuts, pickled onion, chervil & green salad	
Catch of the day	295
Ask the staff for whats available today	
Today's Special	260
Ask the staff for whats available today	

Sparkling

Cava Brut Nature, Ruida Domo, Spain	125/750
Crémant de Bourgogne, Calvet, France	175/1020
Champagne Réservee Brut, Bouché Cuvée, France	199/1195

White

Castillo Manzano Airen Ecologico, <i>Spain</i>	125/620
Vermentino Costa, Tenuta Le Colonne, <i>Italy</i>	790
Sauvignon Blanc, Pyrène Blanc Bec Fumé, <i>France</i>	169/840
Pinot Gris, Grande Réserve, Hubert Beck, <i>France</i>	860
Albariño Ethero, Bodegas Eidosela, <i>Spain</i>	175/850
Riesling, A.Christmann, <i>Germany</i>	195/950
Chardonnay, Innocent Bystander, <i>Australia</i>	195/950
Grüner Veltliner, Social Club, Sonnhof 1L, <i>Austria</i>	210/1050
Chardonnay, Friedrich Becker, <i>Germany</i>	1020
Chablis AOC, Famille Grossot, <i>France</i>	1295

Red

Tempranillo, Castillo Manzano Ecologico, <i>Spain</i>	125/620
Appassimento, This is The Bomb, <i>Italy</i>	165/790
Monastrell Ecológico, Parajes de Valle, <i>Spain</i>	159/760
Côte du Rhône Rouge, Famille Perrin, <i>France</i>	185/895
Tenuta Le Colonne Plenum, <i>Italy</i>	790
Pinot Noir, Friedrich Becker, <i>Germany</i>	210/1050
Cabernet Sauvignon, Clay Creek, <i>USA</i>	950
Gamay, Beaujolais Rouge, Juliénas, <i>France</i>	1050
Tempranillo, Crianza Valdelayegua, Bodegas Pradorey, <i>Spain</i>	210/1050
Sangiovese Il Nero di Casanova, La Spinetta, <i>Italy</i>	1050
Barolo Tradizione, Fontanafredda, <i>Italy</i>	1190

Rosé

2021 La Vieille Ferme Rosé, Famille Perrin, <i>France</i>	125/620
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BEER & CIDER

Carlsberg Export 5% 40cl	99
Eriksberg Karaktär 5,4% 33cl	99
Kronenburg 1664 33cl	105
Erdinger weissbeir 5,3% 50cl	129
Carlsberg Hof 4,2% 33cl	89
San Miguel Glutenfree 5,4% 33cl	99
Brooklyn Lager5,2% 33cl	99
Brooklyn IPA 33cl	109
Eriksberg 5,3% 50cl	99

NON ALCOHOLIC

Läsk 30cl <i>Pepsi, Pepsi Max, Żingo, 7-UP</i>	47
Carlsberg Non Alcoholic Organic 33cl	79
BrooklyN Special Effects IPA 33cl	89
Somersby Pärön Alkoholfri 33cl	79
San Pellegrino 25cl/50cl	47/6
Mocktails	89
Sparkling Water 1L	55

We value quality and sustainability in everything we serve.
Our meat is sourced from carefully selected suppliers who follow our policies on animal welfare and production methods.
(Beef: Sweden, Ribeye: Uruguay, Chicken: France, Bacon: EU)
Feel free to ask us if you’d like to know more! Please inform us of any allergies or dietary preferences.