

THE SOCIAL

BAR & BISTRO

WINE

COCKTAILS

Aperol Spritz Aperol, sparkling wine, orange, soda water	145 / 165	Whiskey / Amaretto Sour Whiskey/Amaretto, lemon, sugar, egg white	145 / 165
Dry Martini Gin, Dry Vermouth, olives	145 / 165	Old Fashioned Bourbon, bitter, sugar, orange	145 / 165
Negroni Gin, Campari, Vermouth, orange	145 / 165	Irish Coffee Whiskey, sugar, coffee, cream	145 / 165

SMALL PLATES

Cheese & Charcuteries Tyrolean ham, coppa, truffle salami, olives, cornichons,“Efterglöd” cheese & levain bread	185
Fries & dip French fries, aioli & spicy ketchup	75
Fish taco Corn tortilla, breaded cod, coleslaw, iceberg lettuce, lime mayonnaise, chili & coriander	75
Mushroom toast Levain bread, mushrooms, truffle mayo, pickled onion, parmesan & garden cress	135

DESSERT

Crème brûlée Classic vanilla	110
Chocolate ganache Cherry compote, whipped cream cheese and white chocolate cream, roasted almonds & atsina cress	125

Espresso Martini

By Beck & Call

Vodka, kahlúa, coffee

165

SWEET WINE

Réserve du Ciron Sauternes, Calvet, <i>France</i>	95
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CLASSICS

Caesar salad Romaine lettuce, Caesar dressing, parmesan & croutons <i>Served with your choice of:</i> <i>Garlic & thyme roasted chicken breast & bacon</i> <i>Shrimps</i>	215
The Social Burger Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, 'beef tomato, pickled cucumber & French fries <i>Bacon</i> <i>Pickled Jalapeños</i>	225 +15 +10
Steak frites Grilled ribeye, broccoli, herb-roasted shallot, green peppercorn sauce & French fries	375
Wienerschnitzel Veal loin, red wine sauce, cowboy butter, capers, lemon, green salad & French fries	285

SEASONAL

Onion & Jerusalem Artichoke soup Caramelized onion, Jerusalem artichoke, parsley oil, chives & garlic bread	195
Gnocchi Pan fried gnocchi, ricotta, sun dried & fresh tomatoes, endive, pickled onion, sage gremolata & pumpkin seeds	205
Pizza Tomato sauce, mozzarella, chorizo, gremolata, pine nuts & parmesan	215
Catch of the day Ask the staff for whats available today	225
Today's Special Ask the staff for whats available today	205

Sparkling

Cava Brut Nature, Ruida Domo, <i>Spain</i>	120/580
Crémant de Bourgogne, Calvet, <i>France</i>	145/705
Champagne Réservee Brut, Bouché Cuvée, <i>France</i>	164/915

White

Castillo Manzano Airen Ecologico, <i>Spain</i>	115/575
Sauvignon Blanc, Pyrène Blanc Bec Fumé, <i>France</i>	135/650
Riesling, A. Christmann, <i>Germany</i>	155/775
Chardonnay, Innocent Bystander, <i>Australia</i>	155/775
Albariño Ethero, Bodegas Eidosela, <i>Spain</i>	135/670
Grüner Veltliner, Social Club, Sonnhof 1L, <i>Austria</i>	125/830

Red

Tempranillo, Castillo Manzano Ecologico, <i>Spain</i>	115/575
Appassimento, This is The Bomb, <i>Italy</i>	125/625
Monastrell Ecológico, Parajes de Valle, <i>Spain</i>	135/675
Côte du Rhône Rouge, Famille Perrin, <i>France</i>	145/725
Pinot Noir, Friedrich Becker, <i>Germany</i>	155/775
Tempranillo, Crianza Valdelayegua, Bodegas Pradorey, <i>Spain</i>	165/825

Rosé

La Vieille Ferme Rosé, Famille Perrin, <i>France</i>	115/575
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BEER & CIDER

Draft

Carlsberg Export 5% 40cl	84
Eriksberg Karaktär 5,4% 40cl	92

Bottle

Eriksberg 5,6% 50cl <i>lager/pale ale</i>	92
Erdinger 5,3% 50cl <i>crystal/dunkel/weiss</i>	98
Carlsberg Hof 4,2% 33cl	75
Grimbergen Blonde Ale 6,7% 33cl	96
Brooklyn Dark Lager 5,2% 33cl	98
Cider 4,5% 33cl	78

NON ALCOHOLIC

Soda 30cl <i>Pepsi, Pepsi Max, Zingo, 7-UP</i>	45
Carlsberg Non Alcoholic Organic 33cl	52
Brooklyn Special Effects IPA 33cl	62
Somersby Pear Alkoholfri 33cl	68
San Pellegrino 25cl	45
Barrels & Drums Red/White	85

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: Finland, Chicken: Sweden, Bacon: EU)

Feel free to ask us if you'd like to know more! Please inform us of any allergies or dietary preferences.