

# THE SOCIAL

## BAR & BISTRO

### À LA CARTE MENU FROM 15:00

#### COCKTAILS

<b>Social Spritz</b> Amaro, Calvados, Chambord, grapefruit, sparkling wine, soda water	165	<b>Monkey Ball</b> Monkey Shoulder whiskey, falernum, lime, lemonade, nutmeg	165
<b>Fig &amp; Fennel</b> OP Anderson, lemon, lemongrass, Fig leaf soda	165	<b>Spice &amp; Berries</b> Havana Club Rum, Chambord, lime, ginger beer	165
<b>Classic Margarita by Beck &amp; Call</b> Ocho Single Estate tequila, orange liqueur, lime	165	<b>I Menta make a Negroni</b> Beefeater Gin, Cointreau, sweet vermouth, Branca menta	165

#### SMALL PLATES

<b>Cheese &amp; Charcuteries</b> Tyrolean ham, coppa, truffle salami, olives, cornichons, "Efterglöd" cheese & levain bread	145 / 230
<b>Fries &amp; dip</b> French fries, aioli & spicy ketchup	90
<b>Fish taco</b> Corn tortilla, breaded cod, coleslaw, iceberg lettuce, lime mayonnaise, chili & coriander	85
<b>Mushroom toast</b> Levain bread, mushrooms, truffle mayo, pickled onion, parmesan & garden cress	150
<b>White asparagus</b> Tarragon emulsion, browned butter, roasted hazelnuts, Parmesan	185
<b>Veal rump tartare</b> Wild garlic mayonnaise, fried onion, pickled yellow beetroot, herbs	195

#### DESSERT

<b>Crème brûlée</b> Classic with vanilla	110
<b>Chokladganache</b> Cherry compote, whipped cream cheese and white chocolate cream, roasted almonds & atsina cress	125

#### 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

<b>Caesar salad</b> Romaine lettuce, Caesar dressing, parmesan & croutons. <i>Served with your choice of:</i>  <i>Garlic &amp; thyme roasted chicken breast &amp; bacon</i> <i>Shrimps</i>	250
<b>The Social Burger</b> 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	240
<b>Steak frites</b> Grilled ribeye, broccolini, herb-roasted shallot, green peppercorn sauce & French fries	385
<b>Wienerschnitzel</b> Veal loin, red wine sauce, cowboy butter, capers, lemon, green salad & French fries	290

#### SEASONAL

<b>Onion &amp; Jerusalem Artichoke soup</b> Caramelized onion, Jerusalem artichoke, parsley oil, chives & garlic bread	195
<b>Gnocchi</b> Pan-fried gnocchi, ricotta, sun-dried & fresh tomatoes, endive, pickled onion, sage gremolata & pumpkin seeds	225
<b>Pizza</b> Tomato sauce, mozzarella, chorizo, gremolata, pine nuts & parmesan	225
<b>Grilled salmon</b> Bouillabaisse sauce, saffron aioli, shaved fennel, dill & potatoes	295
<b>Grilled chicken</b> Spring vegetables, herb-tossed new potatoes, lemon butter sauce with chives	295

#### WINE

##### Sparkling

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
Champagne Réserve Brut, Bouché Cuvée, <i>France</i>	170/950

##### White

Castillo Manzano Airen Ecologico, <i>Spain</i>	125/575
Vermentino Costa, Tenuta Le Colonne, <i>Italy</i>	135/675
Sauvignon Blanc, Pyrène Blanc Bec Fumé, <i>France</i>	135/675
Riesling, A.Christmann, <i>Germany</i>	155/775
Chardonnay, Innocent Bystander, <i>Australia</i>	155/775
Pinot Gris, Grande Réserve, Hubert Beck, <i>France</i>	140/700
Albariño Ethero, Bodegas Eidosela, <i>Spain</i>	140/700
Grüner Veltliner, Social Club, Sonnhof 1L, <i>Austria</i>	140/850
Chardonnay, Friedrich Becker, <i>Germany</i>	160/800
Chablis AOC, Famille Grossot, <i>France</i>	950

##### Red

Tempranillo, Castillo Manzano Ecologico, <i>Spain</i>	125/575
Appassimento, This is The Bomb, <i>Italy</i>	135/675
Monastrell Ecológico, Parajes de Valle, <i>Spain</i>	140/680
Côte du Rhône Rouge, Famille Perrin, <i>France</i>	145/725
Cabernet Sauvignon, Clay Creek, <i>USA</i>	145/725
Tenuta Le Colonne Plenum, <i>Italy</i>	155/775
Pinot Noir, Friedrich Becker, <i>Germany</i>	155/780
Gamay, Beaujolais Rouge, Juliéna, <i>France</i>	160/800
Tempranillo, Crianza Valdeleyegua, Bodegas Pradorey, <i>Spain</i>	165/830
Sangiovese Il Nero di Casanova, La Spinetta, <i>Italy</i>	145/700
Barolo Tradizione, Fontanafredda, <i>Italy</i>	950

##### Rosé

2021 La Vieille Ferme Rosé, Famille Perrin, <i>France</i>	125/575
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#### BEER & CIDER

##### Bottled beer and cider

Carlsberg Hof 33cl	80
Staropramen 33cl	90
Brooklyn Lager 33cl	95
San Miguel Gluten Free 33cl	95
Amaranten Pils 33cl	105
Amaranten IPA 33cl	105
Eriksberg Lager 50cl	99
Erdinger Weissbier Hefe 50cl	135
Sommersby Pärön 33cl	80
Cooney's Apple Cider 50cl	130

##### Draft beer 40cl

Carlsberg Export	95
Eriksberg Karaktär	97
Kronenbourg 1664 Blanc	105
Brooklyn Stonewall IPA	105
Omnipollo Beer of the Month	110
Guinness	130

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.

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### SIGNATURE COCKTAILS

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

### CLASSIC COCKTAILS

<b>Negroni</b> Gin, Campari, Sweet Vermouth	180
<b>Cosmopolitan</b> Vodka, Cointreau, Cranberry, Lime	170
<b>Cocktail of the Day</b> Ask the bartender	155

### GIN & TONIC

<b>Stockholms Pink</b> Stockholms bränneri pink gin, lingonberries, lemon zest,	170
<b>Hernö Navy Strength</b> Hernö Navy Strength Gin, juniper berries, lemon zest, Indian tonic.	170
<b>Gotlands Ginfabrik</b> Gotlands Dry Gin, cranberries, rosemary, Aegean tonic.	170
<b>Roku</b> Roku Gin, rosebuds, lemon zest & elderflower tonic	170
<b>Hendricks</b> Hendrick's gin, cucumber, lemon zest, Indian tonic	170

### TONIC & SODA

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

### MOCKTAILS

<b>Ruby Coconut</b> Alcohol-Free Gin, Coconut, Grapefruit, Lemon, Strawberry Foam	125
<b>Non alcoholic Gin &amp; Tonic</b> Non-alcoholic spirit, juniper berries, lemon zest, Indian tonic.	125
<b>Mocktail of the Day</b> Ask the bartender	85

### NON ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7-up free, Soda & Tonic	45
Carlsberg Non Alcoholic Organic 33 cl	65
Brooklyn Special Effects IPA 33cl	65
Zodiak Non-Alcoholic IPA 0,3% 33cl	95
Somersby Pear Non Alcoholic 33cl	68
Non-Alcoholic Sparkling Wine 20 cl	135
Non-Alcoholic White/Red Wine 15 cl	90

*We appreciate your feedback*

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



### WEEK DEALS

<b>Finally Monday</b> Cheese & Charcuteries & Gnocchi or Caesar Salad <i>Mondays from 15:00</i>	295	<b>Burger Wednesday</b> Burger and beer Non-alcoholic 275:- <i>Wednesdays from 15:00</i>	295
<b>Taco Tuesday</b> Taco & Margarita Non-alcoholic 175:- <i>Tuesdays from 15:00</i>	195	<b>Bubbly Thursday</b> Charcuterie board & a glass of sparkling wine or Carlsberg Export Non-alcoholic 175:- <i>Thursdays from 15:00</i>	195