

THE SOCIAL

BAR & BISTRO

BUBBLES

NV Bouché Cuvée Réserve Brut, <i>France</i>	895/155
Conde de Caralt, Cava Brut, <i>Spain</i>	585/135
J.Perrier, Cuvée Royale Brut, <i>France</i>	1095/195

SNACKS

Something savory to start?

Three small snacks	145
Potato crisps with parmesan- & garlic dip, marinated olives & chili roasted cashews	

APPETIZERS

Selected cheese & cold cuts	195
Serrano ham, fennel salami, lomo, olives, cornichons & aged Manchego cheese	
Burrata	175
Marinated tomatoes, kale pesto, pine nuts & basil	

SWEETS

Crème brûlée	115
Bourbon vanilla & brown sugar	
Caramelized apples	125
Almond cake, oat crumbs & vanilla ice cream	

MAINS

Caesar salad	245/155
Garlic- & thyme roasted chicken breast, romaine lettuce, classic dressing, bacon, parmesan & croutons	
Pan-fried arctic char	325
With saffron baked fennel, roasted new cabbage, Sandefjord sauce, dill & potatoes	
The Social burger	255
Beef- or vegan burger, dill pickles, dressing, bacon, lettuce, pan-fried onions & aged cheddar. Served with parmesan- & parsley fries	
Catch of the day	255
Today's choice of fish, ask your waiter!	
Steak frites	415
Grilled ribeye with garlic-roasted green beans, pickled onions, béarnaise & French fries	
Chanterell- & Västerbotten cheese tortelloni	295
Roasted broccoli, sage, hazelnuts, browned butter & lemon	
Pizza bianco	235
Crème fraîche, salsiccia, grilled padrones & tomato	
Wienerschnitzel	295
Veal sirloin with red wine sauce, anchovy, lemon- & thyme butter, capers, lemon, salad & French fries	

Please let us know if you have any allergies!