

THE SOCIAL

BAR & BISTRO

BUBBLES

NV Ruida Domo Cava Brut Nature, <i>Spain</i>	810/135
Calvet Crémant de Bourgogne, <i>France</i>	750/125
NV Bouché Cuvée Réserve Brut, <i>France</i>	990/165

COCKTAILS

Social Spritz	175
Beefeater Pink Gin, rhubarb, vanilla, sparkling wine, soda	
Blush Garden Collins	175
Beefeater Gin, Italicus Bergamotto, elderflower, lemon, tonic water	
Spicy Fresh	175
Sailor Jerry Spiced Rum, Amaretto, lime, ginger	
Double Standard	175
Makers Mark Bourbon, Havana Club Rum, Amaro, sugar, bitters	
Tabasco Inferno	175
Absolut Tabasco, Passoa, lime, Pineapple Soda	
Strawberry Daiquiri by Beck & Call	175
Rum, lime, sugar, strawberries	
Espresso Martini by Beck & Call	175
Vodka, coffee, caramel, vanilla	

SMALL PLATES

Ost & chark	115/ 195
Tirolerskinka, Coppa, tryffelsalami, oliver, cornichons, Efterglöd & levainbröd	
Taco	165
Vetetortilla, majssallad, grillad pluma, salsa verde, koriander & lime	
Burrata & Tomatoes	145
Tomatsallad med burrata toppat med balsamicoglaze & pesto	
Toast Skagen	195/ 255
Levainbröd, skagenröra, pepparrot, citron, dill & rödlök	
Salmon Tataki	155
Lättgravad & sotad lax, dillmajonnäs, brynt smör soja, picklad rättika & rostad bovete	

SIDES

French fries & Spicy ketchup.....	75
Dip.....	35
Mix Salad.....	65

CLASSICS

Caesarsallad	255/ 279
Vitlök- & timjanstek kycklingbröst <i>eller</i> räkor, romansallat, klassisk dressing, bacon, parmesan & krutonger	
The Social Burger	255
Svenskt högrev- eller växtbaserad burgare, rökt cheddarost, Thousand island dressing, sallad, rödlök, biffotomat, picklad gurka & pommes frites	
<i>Bacon</i>	+10
Steak Frites	395
Grillad entrecôte, tomatsallad, sauce bearnaise & pommes frites	
Schnitzel	345
Frasig kalvrygg, rödvinssås, kryddsmör, kapris, citron, sallad & pommes frites	

SEASONAL

Moules Frites	325
Blåmusslor, vitt vin, grädde, aioli, pommes frites & levainbröd	
Pasta Pesto	245
Casarecepasta, grön pesto, tomat, grillad paprika, parmesan & fetaost	
Pizza Rosso	245
Tomatsås, burrata, parmesan & prosciutto	
Chef's Choice	315
Catch of the week - för mer info fråga din servis	
Plat du jour	225
Dagens rätt, för mer info fråga din servis	

DESSERT

Eton Mess	125
Säsongens bär, vaniljglass, maränger & vaniljgrädde	
Crème Brûlée	135
Chocolate Truffle	45
A scoop of Ice cream or Sorbet	60
För dagens smaker, fråga servis	

WINE

White

Castillo Manzano Airen Ecologico, <i>Spain</i>	675/135
Riesling, Platin, Jurtschitsch, <i>Austria</i>	875/175
Sauvignon Blanc, Touraine, Calvet, <i>France</i>	775/155
Soave, Classico, Suavia, <i>Italy</i>	825/165
Chablis, Blason de Bourgogne, <i>France</i>	1025/205

Red

Tempranillo, Castillo Manzano Ecologico, <i>Spain</i>	675/135
Pinot Noir, Friedrich Becker, <i>Germany</i>	825/165
Syrah, Eve, Maison Ventenac, <i>France</i>	875/175
Sangiovese, Il Nero di Casanova, La Spinetta, <i>Italy</i>	925/185
Nebbiolo, Barolo Tradizione, Fontanafredda, <i>Italy</i>	995

Rosé

Montipagano Rosato, Umani Ronchi, <i>Italy</i>	675/135
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BEER & CIDER

Draft beer 40cl

Carlsberg Export	99
Eriksberg Karaktär	99
Kronenbourg Blanc 1664	105
Brooklyn Stonewall IPA	105
Guest Tap	115

Bottled beer 33cl

Carlsberg Hof, 4.2%	82
Brooklyn Lager.....	89
San Miguel Glutenfri	90
NCB Halo Sour	125
San Miguel Fresca 4.4%, Spain.....	89
Somersby pear cider.....	85
Cooneys Dry Apple cider 50 cl, Ireland	115

NON-ALCOHOLIC

Pepsi, Pepsi Max, Zingo, 7-up Free, 33 cl	45
San Pellegrino sparkling water, 25 cl.....	45
Juice - Apple, Orange, Pineapple, Cranberry.....	42
Sparkling water.....	55
Richard Juhlin, non-alco sparkling, 20 cl.....	139
Brooklyn Special Effects Non-Alcoholic, 33 cl	75
Carlsberg Non-Alcoholic, 33 cl	65
Sommersby Pear Non-Alcoholic, 33 cl	65
Mocktails.....	89

Vänligen meddela vår personal vid allergier!

*Vi värdesätter kvalitet och hållbarhet i allt vi serverar.
Vårt kött kommer från noggrant utvalda leverantörer som följer våra policys om djurvälstånd och produktionsmetoder.
Har du specifika frågor om ursprunget på en viss rätt? Fråga gärna vår personal – vi berättar gärna mer!*

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Rum, lime, sugar, strawberries	
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Vodka, coffee, caramel, vanilla	

SMALL PLATES

Cheese & Charcuteries	115/ 195
Tyrolean ham, Coppa, truffle salami, olives, cornichons, Efterglöd & levain bread	
Taco	165
Wheat tortilla, corn salad, grilled pluma, salsa verde, cilantro & lime.	
Burrata & Tomatoes	145
Tomato & burrata salad, balsamic glaze & pesto	
Toast Skagen	195/ 255
Levain bread, skagen, horseradish, lemon, dill & red onion	
Salmon Tataki	155
Lightly cured and seared salmon, dill mayonnaise, browned butter, soy-pickled radish & roasted buck-	

SIDES

French fries & Spicy ketchup.....	75
Dip.....	35
Mix Salad.....	65

CLASSICS

Caesarsallad	255/ 279
Garlic- and thyme roasted chicken breast <i>or</i> shrimps, romaine lettuce, caesar dressing, bacon, parmesan & croutons	
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>	+10
Steak Frites	395
Entrecôte, tomato salad, sauce bearnaise & French fries	
Schnitzel	345
Crispy veal, red wine sauce, herb butter, capers, lemon, salad & French fries	

SEASONAL

Moules Frites	325
Mussels, white wine, cream, aioli, french fries & levain bread	
Pasta Pesto	245
Casarecce pasta, green pesto, tomato, grilled peppers, parmesan & feta cheese	
Pizza Rosso	245
Tomato sauce, burrata, parmesan & prosciutto	
Chef's Choice	315
Catch of the week - for more information ask your waiter.	
Plat du jour	225
Plat du jour, for more information ask your waiter	

DESSERT

Eton Mess	125
Seasonal berries, vanilla ice cream, meringues & vanilla cream.	
Crème Brûlée	135
Chocolate Truffle	45
A scoop of Ice cream or Sorbet	60
For daily flavors, please ask your waiter	

WINE

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Mocktails.....	89

Please let us know if you have any allergies!

We value quality and sustainability in everything we serve.
Our meat comes from carefully selected suppliers who adhere to our policies on animal welfare and production methods.
Do you have specific questions about the origin of a particular dish? Please ask our staff – we're happy to tell you more!