

## CHAMPAGNE & SPARKLING

**MANDOIS BRUT ORIGINE** 750:-  
Chardonnay, Pinot Noir, Pinot Meunier. By the glass 170:-  
Dry and elegant with notes of ripe yellow fruit, honey and  
brioche. Crisp acidity and a long finish.

**L'EXTRA PAR LANGLOIS  
CREMANT DE LOIRE** 535:-  
Chardonnay, Chenin Blanc. Pale yellow in colour with aromas  
of yellow apples, citrus zest and biscuit. Dry and elegant with  
a creamy mousse and a long aromatic finish.

**COPA SABIA** 450:-  
Xarel 35%, Macabeo 35%, Parellado 30%. By the glass 110:-  
Notes of citrus, green apples and ripe white fruit.

## WHITE WINES

**LE VIEUX CLOS** 490:-  
Sauvignon Blanc 85 %, Chardonnay 15 %. By the glass 115:-  
Nettle and gooseberry with soft notes of apple. Fine  
minerality from the Loire Valley.

**CORVERS KAUTER R3** 590:-  
RIESLING ORGANIC By the glass 135:-  
Riesling 100 %. Dry with fresh acidity and a touch of fruit  
sweetness, with notes of citrus, honeydew melon and green  
apples.

**SONNHOF SOCIAL CLUB ORGANIC** 525:-  
Grüner Veltliner. 1 Litre  
Young and vibrant with notes of citrus, pear and white peach.  
Spicy finish with hints of white pepper and fresh herbs.

## RED WINES

**LE VIEUX CLOS CHEVERNY ROUGE** 490:-  
Pinot Noir 60%, Gamay 40% By the glass 115:-  
Generous aromas of cherry, clove and minerality. Fresh and  
fruit-forward with notes of cherry, raspberry, cranberry and  
spice.

**DOMAINE GRAND BELLY  
CÔTES DU RHÔNE ORGANIC** 490:-  
50% Syrah, 40% Grenache noir, 10% Mourvèdre  
Fruit-driven with classic southern French aromas of garrigue,  
lavender, bay leaf, thyme and rosemary. Round and full-bo-  
died.

## BEER

**KLOCKREN PILSNER DRAUGHT** 85:-  
Our own crisp, unfiltered pilsner, balanced with minerals from  
Bohuslän mussel shells. 40 cl, 5.1%

**SNIPA, SMÖGENBRYGGARN** 80:-  
India Pale Ale brewed with seaweed and hops: Mosaic, Paci-  
fic Gem, Citra and Amarillo. 33 cl, 6.2%

**CARLSBERG HOF ORGANIC** 65:-  
Malty with notes of light bread, herbs, citrus and honey.  
33 cl, 4.5%

**KLOCKREN FOLKIS** 65:-  
Crisp session pilsner brewed with mussel shells together with  
our friends at Smögenbryggarn. 33 cl, 3.5%

**POPPELS AMERICAN PALE ALE  
GLUTEN FREE** 80:-  
Aromatic hops with notes of grapefruit, apricot, pine and  
herbs. 33 cl, 5.4%

**POPPELS LONDON LAGER  
GLUTEN FREE** 75:-  
Malty with notes of crispbread, apricot, light syrup, nuts and  
orange peel. 33 cl, 5.0%

**POPPELS BELGIAN WITBIER ORGANIC** 90:-  
Belgian wheat beer with notes of citrus and spice. 33 cl, 4.7%

**GUINNESS** 95:-  
Soft roasted tones that pair beautifully with fish and shellfish.  
50 cl, 4.2%



MUSSELBAREN

# MENU

## TO START

**GIN TÅNGIC** 150:-

Our award-winning house gin from Klocktornet Distillery.  
Flavoured with sea lettuce for freshness and salinity. Served with  
Hammar Limited Edition No.1 tonic, sea buckthorn and rosemary.

**RABARBER COLLINS** 150:-

Fräktne Seaweed Gin, rhubarb syrup, malic acid, soda.

**THAI BASIL** 150:-

Fräktne Seaweed Gin, Thai basil syrup, lemon, coconut cream.

**COPA SABIA** 110:-

Xarel 35%, Macabeo 35%, Parellado 30%.  
Notes of citrus, green apples and ripe white fruit.

**MÄRTA SPRITZ ALKOHOLFRI** 85:-

Lemonade, alcohol-free sparkling wine and soda.

**ROASTED CASHEW NUTS** 45:-

**ORGANIC ROOT VEGETABLE CHIPS** 35:-

**SWEDISH POTATO CHIPS** 25:-

## KLOCKTORNET DISTILLERY

One floor down, the air is filled with the scent of juniper, copper  
and craftsmanship. Sweden's smallest distillery. Here we produce  
award-winning artisanal spirits in small batches.

Curious? We offer guided tours every  
day from 10–19. Price: SEK 100 per person,  
including a 45-minute presentation.

Welcome downstairs!



How much do you really know about  
the blue mussel – the superhero of  
the sea?

Scan the QR code with  
phone and join in.



## SMALL PLATES

- PANKO CHILI MUSSELS** 125:-  
Panko-fried chili mussels with chutney, aioli and greens.
- MOULES CROQUETTES** 125:-  
Crispy croquettes of mussels, potato and aged Präst cheese from Sivan, served with jalapeño mayonnaise and greens.
- MOULES DUMPLING** 140:-  
Dumplings filled with mussels, ginger, leek, fennel, carrot and mushrooms, served with soy sauce, spring onion and chili-roasted sesame seeds.
- MUSSEL SOUP** 125:-  
Smooth and creamy, topped with whole mussels.
- BLEAK ROE CHIPS** 145:-  
Bleak roe served with potato chips, salted crème fraîche, red onion and chives.
- WHITE ASPARAGUS** 140:-  
White asparagus, crispy breadcrumbs, cream of aged cheese from Sivan, mustard dressing and greens.  
\*Can be made vegan!

## MUSSELS & MORE

- MOULES FRITES** 245:-  
Our classic mussels cooked in white wine with garlic, onion, chili and vegetables. Served with double-fried fries.
- MOULES MARINIÈRES** 240:-  
Our classic mussels finished with a creamy marinière sauce.
- MUSSEL POT** 200:-  
Our classic mussels cooked in white wine with garlic, onion, chili and vegetables.
- SIDES**
- FRIES** 45:-
- CREAM SAUCE** 40:-
- BLUE CHEESE SAUCE** 40:-
- FISH & CHIPS** 265:-  
Today's MSC-certified catch in panko crumbs, served with aioli, double-fried fries, pickled Swedish seaweed and salad with mustard dressing.
- MOULES DELUX** 260:-  
Silky fish and shellfish sauce served with today's fish, mussels, prawns, potatoes and vegetables.
- PASTA MOULES** 255:-  
Pasta with chili, garlic, parsley, red onion, tomato and blue mussels.
- MUSHROOM SELECTION** 235:-  
Ponzu-marinated king oyster mushroom and crispy shimeji, served with salad, red cabbage, herb-fried potatoes, salted roasted sunflower seeds and chimichurri. \*Vegan.

## DESSERTS

- APPLE CRUMBLE PIE** 135:-  
Homemade apple crumble pie served with whipped vanilla sauce.
- DECONSTRUCTED CHEESECAKE** 140:-  
Whipped cream cheese, berry compote, lemon curd, oat crumble and seasonal berries.
- SALTED CARAMEL PIE** 130:-  
Gluten-free salted caramel pie served with blood orange sorbet, pickled berries and berry coulis.
- CHOCOLATE TRUFFLE** 65:-  
Our homemade chocolate truffle. Ask for today's flavour.
- AFTER DINNER SPECIAL** 165:-  
Truffle, coffee or tea, and avec.
- AVEC & COFFEE DRINKS**
- IRISH** 130:-  
Tullamore Dew, coffee, cream.
- COFFEE MARTINI** 130:-  
Klockren vodka, coffee liqueur, coffee.
- COFFEE & AVEC** 100:-  
Coffee with 3 cl avec. Choice of Kraken Rum, Grönstedt VS, Royal Rhino, Heat of Darkness.
- COFFEE** 35:-

## NON-ALCOHOLIC

- ALICE IN QUINCELAND** 75:-  
Traditional Swedish apple must with 14% rose quince juice and lively acidity. A perfect alternative to wine. 33 cl.
- LEMONADE** 55:-  
Our homemade lemonade.
- SPARKLING TEA** 85:-  
Alcohol-free sparkling drink with notes of apple, honey, pear, citrus and green tea.
- RICHARD JUHLIN BLANC DE BLANCS** 255:-  
Alcohol-free sparkling wine. **PICCOLO 85:-**  
Chardonnay grapes bring fruity notes while preserving the wine's elegance and freshness.
- BARRELS & DRUMS CHARDONNAY** 225:-  
Fresh and dry with notes of tropical **By the glass 65:-**  
fruit and citrus.
- BULLDOG EASY RIDER IPA** 65:-  
Alcohol-free IPA with full flavour.
- CARLSBERG ALCOHOL-FREE ORGANIC** 60:-  
Alcohol-free beer 33 cl.
- APPLE MUST – YEAR'S HARVEST** 55:-  
Traditional cloudy Swedish apple must from Kiviks Musteri. 27.5 cl.
- CUBA COLA/ CUBA COLA ZERO** 40:-  
Cuba Cola – a Swedish soft drink classic since 1953.