

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

PICPOUL DE PINET 425:-
A grape variety with roots dating back to By the glass 115:-
antiquity, exceptionally good with mussels and oysters. Dry
and mature, with mineral character and citrus notes. France.

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.

BEER

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

WITBIER DRAUGHT 90:-
Smögenbryggarn's wheat beer in a Belgian-style witbier
tradition. Brewed with organic wheat from Klevs Farm outside
Bovallstrand. Unfiltered and lightly spiced with bitter orange
peel, grains of paradise, and coriander seed. 40 cl, 4.8%

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%

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



MUSSELBÄREN

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:-

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

THAI BASIL 150:-

Fräkke 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.
- 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.