

CHAMPAGNE & SPARKLING

MANDOIS BRUT ORIGINE 775:-
Chardonnay, Pinot Noir, Pinot Meunier. Glass 175:-

**L'EXTRA PAR LANGLOIS
CREMANT DE LOIRE** 535:-
Chardonnay, Chenin Blanc.

COPA SABIA 425:-
Xarel 35%, Macabeo 35%, Parellado 30%. Glass 110:-

WHITE WINES

PICPOUL DE PINET 490:-
100% Picpoul. France. Glass 110:-

CHEVERNY 490:-
Sauvignon Blanc, Chardonnay. France. Glass 115:-

CORVERS KAUTER R3 590:-
100% Riesling. Germany. Glass 135:-

SONNHOF SOCIAL CLUB ORGANIC 525:-
100% Grüner Veltliner. Austria. 1-litre bottle

MUSSLER RIESLING TROCKEN 510:-
100% Riesling. Germany. 1-litre bottle. Glass 105:-

OLIVIEIRA LECESTRE CHABLIS 575:-
100% Chablis. France. Glass 135:-

MONSIEUR JACQUES 625:-
100% Chardonnay. France

RIJK'S RESERVE 1025:-
100% Chenin Blanc

HÉRITAGE CLAIRETTE DU LANGUEDOC 495:-
100% Clairette. France. Glass 110:-

ROSÉ WINES

MINUTY PRESTIGE 525:-
Grenache, Syrah, Rolle, Cinsault. France. Glass 130:-

BLUE DE MER 575:-
Grenache 50%, Cinsault 50%. France. Glass 135:-

MIRAVAL CÔTES DE PROVENCE 575:-
Cinsault, Grenache, Rolle, Tibouren. France.

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, Pacific 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:-

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

THAI BASIL 160:-

Fräkne 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:-

NOCELLARA OLIVES 50:-

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

CRISPY BLUE MUSSELS (G,L)	130:-
Panko-crusted chili mussels, tomato salsa, coriander, and cheese cream.	
MOULES PIL PIL (G)	135:-
Mussels with chili and garlic oil, lemon, and herb bread.	
MUSSEL SOUP (L)	125:-
Smooth and creamy, topped with whole mussels.	
TOAST SKAGEN (G,E)	165:-
Musselbaren's Skagen mix, rye bread, lemon, dill, seaweed crisps, and seaweed caviar.	
BLEAK ROE CHIPS	150:-
Bleak roe served with potato chips, salted crème fraîche, red onion and chives.	
VEGAN TOAST (G)	145:-
Artichoke, tofu, rye bread, lemon, dill, seaweed crisps, and seaweed caviar.	

MUSSELS & MORE

MOULES FRITES	255:-
Our classic mussels cooked in white wine with garlic, onion, chili and vegetables. Served with double-fried fries.	
MOULES MARINIÈRES (L)	250:-
Our classic mussels finished with a creamy marinière sauce.	
MUSSEL POT	210:-
Our classic mussels cooked in white wine with garlic, onion, chili and vegetables.	
SIDES	
FRIES	50:-
CREAM SAUCE (L)	45:-
BLUE CHEESE SAUCE (L)	45:-
FISH & CHIPS (G,E)	285:-
Today's MSC-certified catch in panko crumbs, served with aioli, double-fried fries, pickled Swedish seaweed and salad with mustard dressing.	
MOULES DELUX (L)	275:-
Silky fish and shellfish sauce served with today's fish, mussels, prawns, potatoes and vegetables.	
SHRIMP SANDWICH (G,E)	SMALL: 155:- / LARGE: 295:-
Shrimp (60 g / 140 g), rye bread, salad, egg, mayonnaise, lemon, braised leek, dill, and pickled silver onion.	
SUMMER SALAD (G)	265:-
Salad, seasonal vegetables, mustard dressing, pearl couscous, silver onion, and salad cheese.	
Choose your protein:	
Panko-crusted chili mussels (G)	
Chicken	
Grilled cheese (L)	
Tofu	

DESSERTS

BERRY PIE (G,L)	140:-
Homemade crumble pie, brown butter ice cream, fresh berries.	
DECONSTRUCTED CHEESECAKE (G,L)	145:-
Whipped cream cheese, berry compote, lemon curd, oat crunch, and seasonal berries.	
PANNA COTTA (L)	130:-
Vanilla panna cotta with sea buckthorn compote and seasonal berries.	
CHOCOLATE TRUFFLE	75:-
Our homemade chocolate truffle. Ask for today's flavour.	
AFTER DINNER SPECIAL	175:-
Truffle, coffee or tea, and avec.	
ICE CREAM SCOOP	55:-
Vegan vanilla ice cream	
Blood orange sorbet	
Brown butter ice cream (L)	
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:-
14% rose quince juice providing a refreshing acidity – an excellent alternative to wine. From Fristorp Farm. 33 cl.	
RHUBARB LEMONADE	55:-
Our homemade lemonade.	
CORVERS KAUTER ZERO HERO ROSÉ	85:-
Alcohol-free sparkling rosé.	
RICHARD JUHLIN BLANC DE BLANCS	255:-
Alcohol-free sparkling Chardonnay. Piccolo 85:-	
BARRELS & DRUMS CHARDONNAY	225:-
Fresh, dry wine. Glass 65:-	
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.	

PLEASE SPEAK TO US IF YOU HAVE ANY ALLERGIES.

G = Contains gluten, L = Contains lactose, E = Contains egg