DRINKS 5cl 170

ARE WE SLEEPING AT YOUR PLACE OR MINE?
Fresh • Berry • Smooth
An elegant cocktail with gin, lemon and raspberries, topped with a foam that gives a smooth, luxurious finish.
Ingredients: Beefeater Gin, Lillet Blanc, lemon, raspberries & egg white.

TONIGHT WE RAISE THE ROOF
Tropical • Spicy • Fruity
Sweet mango and zesty lime meet tequila with a spiced rim for the perfect balance of sweetness and heat.
Ingredients: Olmeca Tequila, mango, lime & spiced rim

YOU MAKE ME SEXY!
Exotic • Creamy • Fresh
Soft rum and lime meet silky coconut foam in an elegant tropical cocktail.
Ingredients: Bumbu Rum, lime, coconut foam & chili flakes

SEE YOU AT MY PLACE
Fresh • Elegant • Tart
A fresh and elegant cocktail where vodka and elderflower marry with wild strawberries.
Ingredients: Absolut Vodka, elderflower liqueur, lemon, wild strawberries & soda

I LOVE YOU
Fresh • Refreshing • Romantic
A full-bodied cocktail where gin and grapefruit meet bright lime, mint and cucumber.
Ingredients: Beefeater Gin, grapefruit, mint, cucumber & lime

BEER

Stella Artois, draft beer 0,33	79
ART öl kellerbier (glutenfri)	82
Budweiser, Belgium	70
West River IPA, Sälen	72
Corona, Mexico	79
Leffe, Belgium	82
Galipette Cidre Biologique, France	79
Long drink original, Finland	79
Long drink pineapple, Finland	79

NON ALCOHOLIC

ART IPA	62
Stella Artois	48
Odd Bird, Blanc de Blanc	89
Galipette Cidre, Normandie France	59
Crodo Limonata Zero, Italy	55
Coca Cola, Sprite, Fanta	49
Sparkling water 0,75l	45
Drink	79
Coffee / Tea	37
Caffé Latte	48
Cappuccino	48
Espresso single	30
Espresso double	35

ART

WARM WELCOME TO YOUR EXTENDED LIVING ROOM
HERE THE THOUGHT IS TO SHARE THE DISHES
♥ SHARING IS CARING ♥
ART FAMILY WISHES YOU A FANTASTIC EVENING

MENU

Red Wine-Braised Beef Cheek
Jerusalem artichoke purée, roasted root vegetables, smoked bacon
GL **325**

Oven-baked chicken
Chimichurri mayonnaise, grilled vegetables & roasted potato wedges
GL **245**

Roasted pointed cabbage
Lumpfish roe, miso cream, sesame, browned butter & parsley
GL **195**

Oven-baked rainbow trout
Parsnip purée, butter-baked cauliflower, Sandefjord sauce, lumpfish roe & herb oil
GL **255**

Venison tartare
Chive mayonnaise, chèvre, pickled apple & garlic shoots
G **245**

Slider 90 g chuck
Väddö cheddar, ART sauce & pickled onion
125

Pickled cucumber
Smetana, honey & black pepper
GL **89**

ART's Charcuterie plate
GL **185**

Chuck burger 180g
Väddö cheddar, ART sauce, pickled onion, roasted potatoes & aioli
245

Spice-Roasted Carrots
Hummus, feta cheese, roasted chickpeas, pomegranate & brown butter
GL **170**

Strained Smetana
Lumpfish roe, finely chopped red onion, chives & salted chips
GL **175**

Creamy Mushroom & Truffle Rigatoni
with Parmesan
L **255**

Korean chicken wings
Hot
sweet & tangy sauce with acidity & roasted sesame seeds
L **149**

French fries
Parmesan & aioli
G **95**

Freshly baked focaccia
Truffle butter
L **105**

ART's Cheese plate
GL **175**

DESSERT

Crème Brûlée
saffron
GL **145**

White chocolate mousse
Dulce de leche, toasted coconut
GL **135**

G - Gluten free *L - Lactose free*

IF YOU HAVE ANY ALLERGIES OR QUESTIONS ABOUT THE INGREDIENTS, PLEASE ASK OUR STAFF!



SPARKLING

glass / bottle

Champagne AlexandreBonnet **145/845**
Pinot Noir, Chardonnay
Crisp & young taste with bread tones and yellow pears

ART Cava Brut Nature Organic **125/620**
Macabeo, Requena, Spain
Clear, fruity taste with mixture of exotic fruit, green apple, grapefruit & citrus

Jaume Serra Cava Brut Nature **115/595**
Macabeo, Parellada, Xarel-lo, Spain
Dry with fresh acidity, lovely fruitiness & pleasant mousse

Cristal Brut **5 200kr**

Dom Perignon 2015 **4 900kr**

WHITE WINES

glass / bottle

Tonight's white glass **135/545**



RED WINES

glass / bottle

Tonight's red glass **135/545**



