

CHAMPAGNE

2012 Hatt Et Söner, Dignitas
Chardonnay
1749:-

2012 Hatt Et Söner, Omnes
Chardonnay
1999:-

2015 Launois, Blanc De Blancs Grand Cru Maxime Millèsime
Chardonnay
1225:-

NV Palmer & Co La Réserve
Chardonnay, Pinot Noir, Pinot Meunier
169/890:-

2016 Palmer & Co
Chardonnay, Pinot Noir
1095:-

NV Palmer & Co, Rosé Solera
Chardonnay, Pinot Noir, Pinot Meunier
1150:-

PET-NAT

2022 Some Days Are Diamond,
Muscat Rouge a Petit Grains
485:-

CAVA

NV Bodegas Murviedro Los Monteros,
Macabeo
129/585:-

SPRITZERS**APEROL SPRITZ**

Aperol, Cava, Soda Water, Orange

HUGO SPRITZ

St. Germain, Cava, Soda Water, Lime, Mint

LIMONCELLO SPRITZ

Limoncello, Cava, Soda Water, Lemon

NEGRONI SBAGLIATO

Beefeater, Campari, Antica Formula, Sparkling Wine

165:-

**BEER
ON TAP****SWEDISH LAGER:****VAU DE VILLE**

89:-

VAU DE VILLE IPA

98:-

STARTERS**OYSTER, SHERRY VINEGAR, LEMON**

Ostron, sherryvinäger, citron

45:- per piece / 4p 165:- / 6p 240:- / 12p 395:-

CASSAVA CHIPS AND BLEAK ROE

Kassavachips, löjrom, smetana, rödlök, gräslök

Cassava chips, bleak roe, smetana, red onion, chives

195:-

COLD CUTS

Prosciutto, tryffelsalami, oliver, comté, grillat levainbröd

Prosciutto, truffle salami, olives, comté cheese, grilled levain bread

225:-

CRISPY SHRIMPS

Handskalade krispiga räkor, koriander, chilimajonnäs

Hand peeled crispy shrimps, coriander, chili mayo

145:-

BURRATA

Inlagda betor, burrata, rostade pistagenötter

med persika, balsamico och basilika olja

Pickled beets, burrata, roasted pistachios

with peach, balsamic and basil oil

178:-

MAIN COURSES**MOULES FRITES**

Blåmusslor, pommes frites, aioli, levainröd, parmesan

Blue shell mussels, french fries, aioli, levain bread, parmesan

269:-

TUNA OR HALLOUMI SALAD

Plocksallad, mango, melon, avokado, sojamajo, mynta,

karamelliserade valnötter, koriander, kassavachips, grillad citron

Salad, mango, melon, avocado, caramelized walnuts, mint,

soy mayo, coriander, cassava chips, grilled lemon

215:-

BEEF TARTARE

Råbiff, koriander, melonsallad, pommes frites

Beef tartare, cilantro, melon salad, french fries

215:-

VAU DE VILLES CHEESEBURGER / DOUBLE

Hamburgare på högre, silverlök, tomat, cheddarost, bearnaisesås, pommes frites

Chuck, silver onion, tomato, cheddar cheese, bearnaise sauce, french fries

209:- / 258:-

STEAK MINUTE

Bankad ryggbiff, rödvinssås, bearnaisesås, tomatsallad, pommes frites

Chargrilled minute steak, red wine sauce, bearnaise sauce,

tomato salad, french fries

255:-

ENTRECÔTE

Grillad entrecôte, tomatsallad, rödvinssås, bearnaisesås,

pommes frites, parmesan

Chargrilled rib eye steak, tomato salad, red wine sauce,

bearnaise sauce, french fries, parmesan

445:-

LUNCH**MONDAY**

Biff Rydberg, oxfilé, stekt potatis, bräserad lök, senapscrème, pepparrot och äggula

Tenderloin, fried potatoes, braised onions, mustard cream, horseradish and egg yolk

TUESDAY

Lax Florentine med potatis, spenat, pocherat ägg & aioli

Salmon Florentine with potatoes, spinach, poached egg & aioli

WEDNESDAY

Kalvschnitzel med svarttris, coleslaw, kimchisås & koriander

Veal schnitzel with black rice, coleslaw, kimchi sauce & coriander

THURSDAY

Smörstekt torsk med färskpotatis & vitvinssås

Sautéed cod with new potatoes & white wine sauce

FRIDAY

Poulet frit, pankofriterad majskyckling med tomatsalsa, kapris och café de paris smör, serveras med örtslungade rostad potatis

Pan-fried corn fed chicken with tomato salsa, capers and

café de paris butter, served with herb tossed roasted potatoes

VEGAN OPTION

Vegansk rödbetstartar med kassava chips, pommes frites & tryffelmaj

Vegan beet tartare with cassava chips, french fries & truffle mayo

189:-

**SWEDISH
TRADITIONAL
COURSES****VAU DE VILLES KÖTTBULLAR**

Köttbullar, gräddsås, potatispuré, råörda lingon, pressgurka

Swedish meatballs, cream sauce, mashed potatoes, lingonberries,

pickled cucumber

245:-

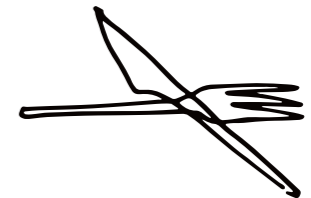
TOAST SKAGEN

Handskalade räkor, ägg, dill, löjrom, citron, smörstekt levainbröd

Handpeeled shrimps in mayonnaise, egg, bleak roe, fresh dill, lemon,

butter fried levain bread

209:-



**NORRMALMS
TORG-COCKTAILS**

GISSLAN

Bourbon, Abricot du Roussillon, Citron, Rödbets sockerlag, Äggvita
Bourbon, Abricot du Roussillon, Lemon, Beet syrup, Egg white

SYNDROMET

Tequila, Midori, Lime, Rosmarinsocker, Tajin
Tequila, Midori, Lime, Rosemary sugar, Tajin

LARMET

Amaro Montenegro, Ljus Rom, Orgeat, Lime, Kanelsocker, Ginger Beer
Amaro Montenegro, Light Rum, Orgeat, Lime, Cinnamon Sugar, Ginger Beer

BANKEN

Fläderlikör, Vodka, Lime, Lingonsocker, Mynta
Elder liqueur, Vodka, Lime, Lingon sugar, Mint

165:-

CLASSICS

PALOMA

Tequila, Lime, Simple Syrup, Grape Soda

MARGARITA

Tequila, Cointrue, Lime Juice, Simple Syrup

WHISKEY SOUR

Four Roses, Lemon Juice, Sugar, Egg White

AMARETTO SOUR

Amaretto, Lemon Juice, Sugar, Egg White

NEGRONI

Beefeater Gin, Campari, Antica Formula

OLD FASHIONED

Four Roses, Sugar, Angostura Bitters

ESPRESSO MARTINI

Vodka, Kahlua, Sugar, Espresso

165:-

BEER

STELLA ARTOIS

79:-

CARLSBERG HOF

69:-

LAGUNITAS INDIA PALE ALE

89:-

ON TAP

VAU DE VILLE LAGER

89:-

VAU DE VILLE IPA

98:-

CIDER

KOPPARBERGS PEAR CIDER

75:-

KOPPARBERGS NAKED APPLE CIDER

75:-

NON-ALCOHOLIC

LEMONADE

LEMON

STRAWBERRY

PASSION FRUIT

89:-

RICHARD JUHLIN

BLANC DE BLANCS

125:-

STELLA, NON ALCOHOLIC

62:-

MINERALVATTEN

SPARKLING WATER

48:-

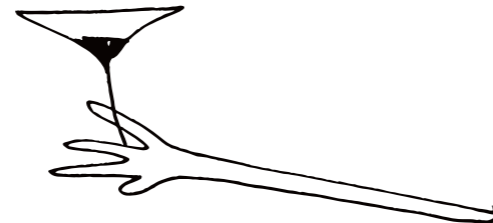
COCA COLA / COCA COLA ZERO

FANTA

SPRITE

GINGER BEER

49:-



SPARKLING WINES

CAVA CATALUNYA, SPANIEN
 NV BODEGAS MURVIEDRO LOS MONTEROS
 Macabeo 129/585:-

CHAMPAGNE

2012 HATT ET SÖNER, DIGNITAS
 Chardonnay 1749:-

2012 HATT ET SÖNER, OMNES
 Chardonnay 1999:-

2015 LAUNOIS, BLANC DE BLANCS
 GRAND CRU MAXIME MILLÈSIME
 Chardonnay 1225:-

NV PALMER & CO LA RÉSERVE
 Chardonnay, Pinot Noir, Pinot Meunier 169/890:-

2016 PALMER & CO
 Chardonnay, Pinot Noir 1095:-

NV PALMER & CO, ROSÉ SOLERA
 Chardonnay, Pinot Noir, Pinot Meunier 1150:-

WHITE WINE

SANCERRE, LOIRE, FRANCE
 2023 DOMAINE CHAMPAULT, LES PIERRIS
 Sauvignon Blanc 169/755:-

CHABLIS, FRANCE
 2023 JEAN-MARC BROCARD, SAINTE CLAIRE
 Chardonnay 169/755:-

CHABLIS, FRANCE
 2021 DOMAINE GAUTHERON, 1ER CRU VAILLONS
 Chardonnay 189/945:-

CÔTES DU RHÔNE, FRANCE
 2021 DOMAINE DE GALUVAL LA VALLÉE
 Clairette, Roussanne 175/795:-

ALTO ADIGE, ITALY
 2022 CANTINA TERLAN
 Pinot Grigio 149/645:-

NIEDERÖSTERREICH, AUSTRIA
 2022 DOMÄNE WACHAU SMARAGD
 Riesling 165/735:-

BOURGOGNE, FRANCE
 2021 OLIVER LEFLAIVE MEURSAULT
 Chardonnay 1995:-

BOURGOGNE, FRANCE
 2020 OLIVER LEFLAIVE AUXEY-DURESSSES
 Chardonnay 1450:-

PIEDMONT, ITALY
 2023 CASCINA RABAGLIO
 Arneis 159/695:-

RHEINGAU, GERMANY
 2019 KLOSTER EBERBACH STEINBERGER
 TROCKEN MAGNUM
 Riesling 159/1450:-

RED WINE

PUGLIA, ITALY
 2021 PATTINI
 Sangiovese Primitivo 159/695:-

BARBARESCO, PIEDMONT, ITALY
 2017 VILLA LOREN
 Nebbiolo 169/755:-

FRANCE, IGP MÉDITERRANÉE
 2022 CELLIER DES DAUPHINS
 Grenache, Merlot 130/585:-

BORDEAUX, FRANCE
 2020 B.P. ROTHSCHILD MOUTON CADET
 Merlot 169/755:-

RHEINGAU, GERMANY
 2022 KLOSTER EBERBACH
 Pinot Noir 149/645:-

BOURDEAUX, FRANCE
 2017 CHÂTEAU Á LATOUR
 Cab Franc, Merlot 1895:-

FRANCE, BOURDEAUX
 2011 CHÂTEAU HOSANNA
 Cab Franc, Merlot 2350:-

FRANCE, BOURDEAUX
 2011 CHÂTEAU BELAIR-MONANGE
 Merlot 1750:-

VALPOLICIELLA, VENETO
 2019 ZENATO RIPASSA SUPERIORE
 Corvina Veronese, Rondinella & Corvinone 165/735:-

BARBARESCO, PIEDMONT, ITALY
 2017 Gaia Principe
 Nebbiolo 1595:-

