

## Wine List

## Champagne

PHILIPPONNAT ROYALE RÉSERVE BRUT	998:-/bottle
Origin: France, Champagne	
Alcohol: 12‰	
Grapes: Pinot Noir 65%, Chardonnay 30%, Pinot Meunier 5%	
Style: Elegant, fruity, fresh, with a lively acidity and balanced taste with hints of citrus, pear, and subtle brioche tones.	
Pairs well with: Aperitif, seafood.	

## Sparkling Wine

CODORNÍU ECOLOGICA EKO 20 cl	119:-/bottle
Origin: Spain, Catalonia	
Alcohol: 11.5‰	
Grapes: Parellada, Macabeo	
Style: Pinkish bubbles with fresh, aromatic tones of citrus and elderflower.	
Taste: Soft and fresh with a fine balance of acidity and fruit.	
Pairs well with: Mild, creamy cheeses, seafood, or as an aperitif. Also great with light tapas and vegetarian dishes.	

PROSECCO TREVISO EXTRA DRY DOC	329:-/bottle
Origin: Italy, Veneto	
Style: Fruity, fresh sparkling wine with a balanced acidity and notes of green apple and minerals.	
Taste: Soft mousse and refreshing finish.	
Pairs well with: Classic Italian starters, seafood, risotto with green peas, or fresh lemon-dressed crab salad.	

PROSECCO TREVISO Piccolo 20cl	119:-/bottle
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## White Wine

ISLA NEGRA (House White)	119:-/glass 329:-/bottle
Origin: Chile, Valle Central	
Alcohol: 12.5‰	
Grapes: 100% Sauvignon Blanc, 15% Chardonnay	
Style: Dry and fresh with tropical fruit, ripe pear, and citrus notes.	
Taste: Balanced acidity with a crisp finish.	
Pairs well with: Light dishes like sushi, fresh fish and shellfish dishes, salads, and grilled chicken.	

ANANTO MACABEO (Organic) (Vegan)	329:-/bottle
Origin: Spain, Valencia	
Alcohol: 11‰	
Grapes: 100% Macabeo	
Style: Dry and fresh with floral aromas and hints of citrus.	
Taste: Crisp and well-balanced.	
Pairs well with: Light salads, seafood, or vegetarian dishes.	

ESSENCE RIESLING	349:-/bottle
Origin: Germany, Mosel	
Alcohol: 10.5‰	
Grapes: 100% Riesling	
Style: Fresh, fruity, with aromas of peach, apricot, and citrus.	
Taste: Balanced acidity with a slightly off-dry finish.	
Pairs well with: Spicy Asian dishes, sushi, or fresh seafood.	

Rosé Wine		
BAREFOOT	WHITE ZINFANDEL	119:-/glass 329:-/bottle
Origin: USA, California		
Grapes: Zinfandel 100%		
Alcohol: 8.5‰		
Style: Fruity, fresh rosé with a sweet strawberry character, hints of melon, and juicy pineapple aromas.		
Taste: Well-balanced, fresh, and smooth with hints of ripe strawberries.		
Pairs well with all types of light salads, oven-baked salmon with creamy chili yogurt, or seafood dishes such as fresh shrimp, crayfish, or lobster for a classic pairing.		

Red Wines		
ISLA NEGRA	(house Red)	119:-/glass 329:-/bottle
Origin: Chile, Valle Central		
Grapes: 12% Cabernet Sauvignon, 88% Merlot		
Alcohol: 12.5‰		
Style: Medium-bodied with a fine balance between fruit, acidity, and tannins. Elegant black currant character, complemented by notes of ripe cherries, dark plums, and a touch of spiciness.		
Pairs well with grilled meat, beef, or pasta.		

MUCCHIETTO	Nero D'Avola Shiraz	119:-/glass 329:-/bottle
Origin: Italy		
Grapes: Nero d'Avola, Shiraz		
Alcohol: 13‰		
Style: Medium-bodied, fruity with flavors of ripe blackberries, dark cherries, and a touch of spiciness.		
Taste: Rich and smooth with pleasant tannins and balanced acidity.		
Pairs well with grilled meat, pasta with tomato-based sauces, or aged cheese.		

MÁXIMO TINTO	119:-/glass 329:-/bottle
Origin: Spain	
Grapes: Tempranillo 100%	
Alcohol: 13‰	
Style: Fruity and fresh with notes of red berries, blackberries, and a hint of vanilla.	
Taste: Medium-bodied with soft tannins and a long finish.	
Pairs well with grilled chicken, pasta, or tapas dishes.	

CANYON RED MERLOT	119:-/glass 329:-/bottle
Origin: USA	
Grapes: 100% Merlot	
Alcohol: 13‰	
Style: Medium-bodied with ripe fruit, notes of dark plums and blueberries.	
Taste: Balanced acidity with soft tannins and a smooth, round finish.	
Pairs well with grilled meats, hearty stews, or rich pasta dishes.	

APOTHIC RED WINEMAKERS BLEND	329:-/bottle
Origin: USA, California	
Grapes: Zinfandel 100%	
Alcohol: 8.5‰	
Style: Fruity, fresh rosé with a sweet strawberry character, hints of melon, and juicy pineapple aromas.	
Taste: Well-balanced, fresh, and smooth with hints of ripe strawberries.	
Pairs well with all types of light salads, oven-baked salmon with creamy chili yogurt, or seafood dishes such as fresh shrimp, crayfish, or lobster for a classic pairing.	

ANANTO BOBAL TEMPRANILLO	(Organic) (Vegan)	329:-/bottle
Origin: Spain, Valencia		
Grapes: 65% Bobal, 35% Tempranillo		
Alcohol: 13.5‰		
Style: Fresh and fruity with soft tannins and hints of red berries.		
Taste: Smooth, easy-drinking with a well-balanced acidity.		
Pairs well with tapas, vegetarian dishes, or grilled fish.		

TRAPICHE MALBEC OAK CASK	359:-/bottle
Origin: Argentina, Mendoza	
Grapes: 100% Malbec	
Alcohol: 13.5‰	
Style: Full-bodied with intense dark fruit flavors, hints of vanilla, and a touch of spice.	
Taste: Well-structured with soft tannins and a long, rich finish.	
Pairs well with grilled beef, hearty stews, or aged cheese.	

DARK HORSE ZINFANDEL	439:-/bottle
Origin: USA, California	
Grapes: 100% Zinfandel	
Alcohol: 14.5‰	
Style: Full-bodied with rich flavors of dark berries, vanilla, and toasted oak.	
Taste: Smooth with a bold finish and well-integrated tannins.	
Pairs well with BBQ dishes, burgers, or spicy food.	

AMARONE DELLA VALPOLICELLA	899:-/bottle
Origin: Italy	
Grapes: 70% Corvina, 20% Rondinella, 5% Molinara, 5% Cabernet Sauvignon	
Alcohol: 15‰	
Style: Rich and full-bodied with intense dark fruit flavors, notes of chocolate, and a hint of dried fruit.	
Taste: Powerful, yet smooth and velvety with a long-lasting finish.	
Pairs well with red meat, game, or mature cheese.	

CANTINA ZACCAGNINI	899:-/bottle
Origin: Italy, Abruzzo	
Grapes: 100% Montepulciano	
Alcohol: 13.3‰	
Style: Full-bodied with deep cherry and plum flavors, hints of spice, and a smooth finish.	
Taste: Well-balanced with soft tannins and a velvety texture.	
Pairs well with pasta, grilled meats, or aged cheese.	



Garnisonsgatan 39 - Boden  
Phone 0921-12221

Cocktails	4 cl / 6 cl
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Dry martini	124:-/144:-
Gin, Noilly Prat, Olive	

Margarita	124:-/144:-
Tequila, Cointreau, Lime Juice	

Melon Sour	124:-/144:-
Midori, Bacardi Melon, Apple Juice, Lime Juice, Egg white	

Da Vinci Cocktail	144:-
Bols Blue Curacao, Bacardi Raspberry, Malibu, Pineappel Juice	

## Non-Alcoholic Cocktails

Raspberry Lemonade	65:-
Crushed Raspberries, Lemon Juice, Sprite	

Sparkling Passion	65:-
Passion Fruit Juice, Sprite	

Orange Sunset	65:-
Orange Juice, Cranberry Juice, Grenadine	

## Appetizers

Garlic bread	109:-
Mozzarella-gratinated wood-fired garlic bread. Served with our fantastic aioli.	

Toast Skagen	139:-
Traditional Swedish shrimp-salad toast topped with shrimp, dill and lemon	

Charcuterie Platter	149:-
Charcuterie board with thin slices of Italian and Spanish delicacies. Served with homemade bread.	

Carpaccio	149:-
Thinly sliced beef tenderloin with dill and garlic oil.	

# Main Courses

*Meat from Sweden and various parts of the world*  
*Choice of potatoes: French fries, potato gratin, baked potato, skillet-fried potatoes*

<b>Ox Fillet Skewer</b> 125g x2	369:-
Ox fillet on a skewer. Served with béarnaise sauce and pepper sauce.	
<b>Pepper Steak</b> 250g	409:-
Beef tenderloin rolled in crushed black pepper. Served with pepper sauce.	
<b>Fillet Mignon</b> 100g x2	369:-
Served with red wine sauce, béarnaise sauce, and grilled asparagus.	
<b>Dry-Aged Ribeye</b> 300g	449:-
Served with béarnaise sauce and pepper sauce.	
<b>Dry-Aged Entrecôte</b> 300g	449:-
Served with red wine sauce and herb butter.	
<b>Arctic Char Fillet (Fish) (300g)</b>	349:-
Served with grilled vegetables and Noilly Prat sauce with herbs.	
<b>Da Vinci Grill Platter</b> 600g (2 people 600g)	989:-
Ox fillet, Iberico pork, and flank steak. Served with three sauces and coleslaw along with grilled vegetables. Can be ordered for more people.	
<b>Wagyu Steak</b> A5 Class Kobe Beef 100% Wagyu A5 200g	949:-
Served with wasabi soy sauce and a cold coriander sauce. From Japan.	
<b>Wagyu Steak</b> Ribeye American Wagyu Curing 200g	549:-
Wagyu Angus Prime Beef. Served with wasabi soy sauce and a cold coriander sauce. From America.	
<b>Venison Tenderloin</b> 200g	389:-
Served with blackcurrant sauce and mushrooms. From New Zealand.	
<b>Pluma Iberico</b> 250g	349:-
Spanish pork cut from the upper part of the shoulder with a nutty taste. Served with chimichurri and coleslaw. From Spain.	
<b>Lamb Tenderloin</b> 250g	339:-
Served with grilled vegetables and blackcurrant sauce. From New Zealand.	
<b>Lamb Rack with Cap</b> 300g	359:-
Served with oven-roasted root vegetables and coriander sauce. From New Zealand.	
<b>American Flank Steak</b> 250g	349:-
Served with South American chimichurri, red wine sauce, and grilled vegetables.	
<b>Duck Breast</b> 300g	329:-
Medium-rare with red wine sauce, dried figs, and Parmesan. From France.	

## STEAK DONENESS

RARE Warm, red center	Approx. 40-44°C
MEDIUM RARE Slightly cooked center	Approx. 45-49°C
MEDIUM Cooked throughout, pink from edge to center	Approx. 52-57°C
MEDIUM WELL Cooked throughout, slightly pink near the center	Approx. 60-65°C
WELL DONE Fully cooked, no pink, grayish-brown throughout	Approx. 70°C

# Wood-Fired Pizzas

<b>Mona Lisa</b>	198:-
Fine Italian prosciutto, mushrooms, feta cheese, arugula.	
<b>Valentino</b>	198:-
Italian salami, fresh garlic, bell pepper, mozzarella, feta cheese, arugula.	
<b>Da Vinci</b>	198:-
Olive, fresh bell pepper, fresh mushrooms, tomatoes, arugula.	
<b>Vegetarian</b>	198:-
Mushrooms, bell pepper, artichokes, tomatoes, feta cheese, arugula.	

# Vegetarian

Choice of potatoes: French fries, potato wedges, potato gratin, skillet-fried potatoes.

<b>Grilled Vegetables</b>	219:-
Grilled bell pepper, zucchini, mushrooms, and red onion. Served with a sauce of choice.	

# Childrens Menu

For children 12 years and younger

Choice of potatoes: French fries, potato wedges, potato gratin.

<b>Ox Fillet Skewer</b> 125g	229:-
Served with a choice of sauce.	
<b>Ox Fillet</b> 100g	219:-
Served with a choice of sauce.	
<b>Pluma Iberico</b> 125g	209:-
Served with a choice of sauce.	

<b>Pizza - Vesuvio, Hawaii</b>	139:-
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# Extra Sides

<b>Sauces</b>	25:-
Béarnaise, Pepper Sauce, BBQ, Skagen Mushroom Sauce, Red Wine Sauce, Madeira Sauce, Noilly Prat Sauce, Blue Cheese Sauce.	
<b>Potatoes</b>	45:-
French fries, potato wedges, potato gratin, skillet-fried potatoes.	
<b>Vegetables</b>	45:-
Grilled vegetables, marinated sun-dried tomatoes.	

# Desserts

Choose between caramel, chocolate topping, and licorice.

<b>Vanilla Ice Cream</b>	79:-
<b>Raspberry Sorbet (Lactose free)</b>	79:-

<b>Crème Brûlée</b>	109:-
Served with cloudberry jam	

# Drinks

## Beer and Cider

Mariestads draft 50cl	98:-
Norrlands Guld draft 50cl	98:-
Heineken draft 50cl	98:-
A Ship Full of IPA Draft 50cl	98:-
Krusovice Draft 50cl	98:-
Staropramen	79:-
Staropramen Dark	79:-
Briska Pear / Wild Berries	79:-
Breezer / Lime	79:-
Breezer / Mango	79:-

## Non-Alcohol

Mariestads 33cl	65:-
Briska Pear 33cl	65:-
Spring Village Red Wine	69:-/glass 249:-/bottle
Spring Village White Wine	69:-/glass 249:-/bottle

## Soft Drinks

Pepsi, Pepsi Max, Cola, Cola Zero, Fanta, Sprite, Trocadero, Trocadero Zero	35:-
Loka (carbonated water) – Citrus, Natural, Pineapple juice, Passionfruit juice, Apple juice, Orange juice, Cranberry juice.	
Milk	

# Drink Menu

<b>Coffee Drinks</b>	4 cl/ 6 cl 129:-/ 149:-
Irish Coffee	
Jameson, coffee, brown sugar, whipped cream.	
Kaffe Karlsson	
Baileys, Cointreau, coffee, whipped cream.	

## Milk-Based Drinks

<b>White Russian</b>	4 cl/ 6 cl 124:-/ 144:-
Vanilla vodka, Kahlua, milk.	
<b>Orgasm</b>	
Baileys, Kahlua, Amaretto, milk.	
<b>Candycane</b>	
Crème de menthe, milk, grenadine.	
<b>Pink Panther</b>	
Licor 43, vodka, milk, grenadine.	
<b>Piña Colada</b>	
Vodka, Malibu, pineapple juice, milk.	

## Non-Alcoholic Drinks

Raspberry Lemonade	65:-
Crushed raspberries, lemon juice, Sprite.	
<b>Orange Sunset</b>	
Passion fruit juice, Sprite.	
<b>Sparkling Passion</b>	
Orange juice, cranberry juice, grenadine.	

## Whiskey

Jameson	34:- / cl
Jack Daniels	34:- / cl
Famous Grouse	34:- / cl
Laphroaig	34:- / cl
Jim Beam Bourbon	34:- / cl
Ardbeg	39:- / cl

## Rum

Plantation XO	39:- / cl
Plantation Grande Reserva	39:- / cl
Kapten Morgan	39:- / cl

## Calvados

Daron XO	39:- / cl
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## Cognac

Xanté	34:- / cl
VSPO Grönstedts (monopol)	39:- / cl

## After Dinner

Coffeee, Tea	30:-
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# Cocktails

<b>Aperol Spritz</b>	
Bubbly, Aperol and soda water	
<b>Amaretto sour</b>	4 cl/ 6 cl 124:-/ 144:-
Amaretto, lemonjuice, sugar syrup, egg white, angostura bitters	
<b>Cosmopolitan</b>	
Vodka, Cointreau, cranberry juice, lime juice.	
<b>Screw driver</b>	
Vodka, orange juice.	
<b>Redbull Vodka</b>	
Vodka, Redbull.	
<b>Piggelin</b>	
Vodka, Midori, Sprite.	
<b>Sex on the Beach</b>	
Vodka, peach schnapps, orange juice, cranberry juice, grenadine.	

<b>Tutti Frutti</b>	
Passon, peach schnapps, passion fruit juice, Sprite.	
<b>P2</b>	
Vanilla vodka, sour apple, Sprite.	
<b>Dry Martini</b>	
Gin, Noilly Prat.	
<b>Gin &amp; Tonic</b>	
Gin, tonic water, lemon slice.	
<b>Whiskey Sour</b>	
Bourbon, lemon juice, sugar syrup, egg white.	
<b>Lynchburg Lemonade</b>	
Jack Daniels, Cointreau, lemon juice, sugar syrup, Sprite.	
<b>Manhattan</b>	
Bourbon, red vermouth, Angostura bitters.	

<b>Jack &amp; Coke</b>	
Jack Daniels, cola.	
<b>Margarita</b>	
Tequila, Cointreau, lime juice.	

<b>Tequila Sunrise</b>	
Tequila, orange juice, grenadine.	

<b>Sweet Orange</b>	
Tequila, Cointreau, orange juice, tonic water..	