

SNACKS & SMALL PLATES

Marcona Almonds	75
Gordal olives	75
Yellowfin Tuna Crudo Tartlet	165
<i>Huso Gold caviar, shiso cress</i>	
Bleak Roe Tartlet	135
<i>Bleak roe from the Gulf of Bothnia, sour cream, red onion, dill</i>	
Crab Croquettes	135
<i>Grilled jalapeño mayonnaise, coral tuile</i>	

CHARCUTERIE

Pata Negra de Salamanca Aged 36 months <i>Spain 40g</i>	195
Coppa Iberica <i>Spain 40g</i>	125
Rosette de Lyon <i>France 40 g</i>	95

CHEESE

Beeler Gruyère 24 months <i>Cow's milk, Switzerland</i>	105
Dolomítico Blue Cheese <i>Cow's milk, Italy</i>	95
Bûche de Chèvre <i>Goat cheese, France</i>	85
Wrångebeck Hårdost <i>Aged hard cheese, cow's milk, Sweden</i>	115

STARTERS

Crispy Zucchini Flower	175
<i>Goat cheese, yellow beetroot, toasted walnuts, honey</i>	
Seared Scallop	215
<i>Lobster sauce, saffron, pickled fennel, trout roe, orange</i>	
Steak Tartare	205
<i>Egg yolk, capers, Dijon mustard, sherry vinegar, confit onion, brandy, grilled sourdough</i>	
Bleak Roe Toast	365
<i>30g of Bottenviken Bleak Roe, butter-fried bread, red onion, dill, soured cream</i>	

MAINS

Salade Niçoise	275
<i>Grilled yellowfin tuna, soft-boiled egg, anchovies, Niçoise olives, potatoes, haricots verts, capers</i>	
Filled Tortelloni	245
<i>Ricotta, parmesan sauce, artichoke, green asparagus</i>	
Schnitzel of Swedish Heritage Pork	325
<i>Café de Paris butter, red wine sauce, green salad, beef tallow fries</i>	
Veal Meatballs	245
<i>Potato puree, lingonberries, cream sauce, pickled cucumber</i>	

BRASSERIE ASTRID BRUNCH

Salade Lyonnaise 265:-

Ibérico Bellota, duck confit, frisée lettuce, poached egg, croutons

Lobster Benedict 195:

Hollandaise, brioche, spinach, autumn truffle

Croque Madame 185:-

Bayonne ham, Comté, Dijon mustard, egg, Mornay sauce

Crispy Chicken 225:-

Cheddar, ranch dressing, Bloody Mary ketchup, pickled celery

Steak Minute 315:-

Café de Paris butter, tomato salad, French fries

Mac and Cheese 145:-

Black trumpet mushrooms, Gruyère

CAVIAR

Oscietra Imperial Caviar 30g	795
<i>Served with butter-fried bread & sour cream</i>	

OYSTERS

Sserveras med schalotte vinaigrette, Astrid's hot sauce, lemon

Fine de Claire No 4	3pc 120/6pc 220/12pc 420
Gillardeau No 3	3st 205/6st 395/12st 775

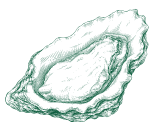
SKALDJUR

Served with Rhode Island sauce, aioli, Astrid's hot sauce, bread & butter

Lobster Canada Half / Whole	365 / 695
Crab Ireland Half / Whole	175 / 335
Langoustines Sweden	95 /st
Fresh Prawns Sweden	245

SEA FOOD PLATTER

2 oysters, ½ lobster, ½ crab, a handful of fresh shrimp, 4 langoustines. Served with Rhode Island sauce, aioli, Astrid's hot sauce, bread & butter



FROM THE CHARCOAL GRILL

Wagyu, Snake River Farms	460
<i>USA 100g</i>	
Ribeye	365
<i>Uruguay, 250g Grain fed, aged 120 days</i>	
Striploin	345
<i>Argentina, 250g Milk cow, Grain fed 150 days</i>	
Côte de Boeuf	995
<i>Spain, 500g Miguel Vergara, Galicia</i>	
Tomahawk	1795
<i>Australia, 1000g Jack's Creek Black Angus, Grain fed 180 days</i>	

SIDES

Green Salad	55
Coeur de Boeuf Tomato	75
<i>Silver onion, sherry vinaigrette, basil</i>	
Beef Tallow French Fries	85
Potato Purée	75
Buttered New Potatoes	65
<i>Butter, dill, chives</i>	

SAUCE / BUTTER

Sauce Béarnaise	45
Green Pepper Sauce	45
Café de Paris Butter	35





Astrid's Bloody Mary 185:-

Vodka, Bloody Mix, tomato juice, Banderillas

Michelada 135:-

Bloody Mix, tomato juice, light lager

Mimosa 165:-

Champagne, freshly squeezed orange juice

Astrid's Martini 165:-

Astrid x Stockholms Brännerier Vodka, Kombu Lillet,
Brown butter Vodka

MOCKTAILS

Milkshake "Kex Choklad" 95:-

Vanilla icecream, milk, "Kex Choklad" crumbs, chocolate sauce

Virgin Mary 89:-

Bloody Mix, tomato juice

JUICER

Green 89:-

Pineapple, orange juice, mint

Red 89:-

Strawberries, cranberry juice, avokado

Freshly Squeezed Orange Juice 89:-

WINE

CHAMPAGNE

NV Conet-Sulcova Brut Réserve	195 / 1100
NV Pierre Péters Cuvée de Réserve Blanc de Blancs	265 / 1550

SPARKLING

NV Viña Adelaida Cava	140 / 650
NV Albert Doulet Crémant de Limou	170 / 850

WHITE

2024 Cantine Birgi Bianco Italy, Sicily, Grillo, Catarratto	145 / 580
2024 Josef Ehmoser Wagram Terrassen	165 / 790
Austria, Wagram, Grüner Veltliner	175 / 850
2024 Wenggraben Morgenstein	195 / 950
Germany, Pfalz, Riesling	225 / 1100
2025 J. De Villebois Sancerre	215 / 1050
France, Sancerre, Sauvignon Blanc	155 / 750
2024 Domaine Rijckaert Viré-Clessé France, Jura, Chardonnay	165 / 790
2023 Blason de Bourgogne Chablis	225 / 1100
France, Chablis, Chardonnay	
2023 Domaine Couly-Dutheil France, Loire, Chenin Blanc	
2025 Laxas Spain, Rías Baixas, Albariño	
2021 Perica Finca Valdelascarretas Spain, Rioja, Viura	

RED

2024 Cantine Birgi Rosso Italy, Sicily, Nero d'avola	145 / 580
2021 Miliasso Barolo Italy, Piedmont, Nebbiolo	215 / 1050
2024 Moulin D'Issan	195 / 950
France, Bordeaux, Merlot, Cabernet Sauvignon	230 / 1120
2025 Domaine Trelat Bourgogne Rouge	225 / 1100
France, Bourgogne, Pinot Noir	160 / 780
2022 Viña Sastre Crianza Spain, Ribera del Duero, Tempranillo	195 / 950
2022 Pagos de Araiz Crianza	165 / 790
Spain, Navarra, Cabernet Sauvignon, Tempranillo	190 / 920
2023 Tanuki Bob Spain, Mallorca, Manto Negro, Syrah	
2023 Invincible Numero Dois	
Portugal, Douro, Touriga Franca, Touriga Nacional	
2023 Septima Gran Reserva	
Argentina, Mendoza, Malbec, Cab Sauv, Tannat	

ROSÉ

2025 Bodegas Nodus Rosado Spain, Utiel-Requena, Bobal	155 / 650
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Discover more on our wine list

DRINKS

BEER DRAFT

Poretti 5% 40cl	86
Astrids Slusspilsner 5% 40cl	88
100W IPA 6,8% 40cl	98
Guinness 5% 40cl	96

BEER CAN / BOTTLE

Carlsberg Hof 4,2% 33cl	74
Nya Carnegie Summer Session IPA 4,5% 33cl	84
Astrids Slusspilsner 5% 33cl	72
Bedarö Bitter 4,5% 50cl	112

CIDER

Golden Cider Apple GOLD004 4,2% 27,5cl	98
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NON ALCO DRINKS

Golden Cider Apple Alkoholfri 27,5cl	84
Golden Cider Jordgubbscider Alkoholfri 27,5cl	84
Carlsberg Alcohol Free 0,0% 33cl	62
Brooklyn Special Effects 0,4% 33cl	66
Juice	46

Apple, Orange, Cranberry, Tomato, Pineapple