



www.brasserieastrid.se

Please inform your server of any allergies or dietary requirements.

EST 2026



BRASSERIE ASTRID

STOCKHOLM AT HEART
INTERNATIONAL BY TASTE



Astrid x Stockholms Bränneri Vodka, Dry Vermouth,
24K Gold Leaf och Caviar 10g

258

SNACKS

Marconamandlar	75
Gordaloliver	75
Petit Choux	95
Almnäs Tegel, marmelad på Williamspäron och calvados	
Tartlett Med Gulfenad Tonfisk Crudo	165
Huso Gold caviar, shisokrasse	
Löjromstartlett	135
Löjrom från Bottenviken, syrad grädde, rödlök, dill	
Krabbkroketter	135
Grillad jalapeñomajonnäs, sjökorall	
Kantarellsandwich	135
Smörstekta kantareller, gruyère, gräslök	
Brödservering	55
Hembakat filmjölksbröd, fröknäcke, rökt smör	

CHARK

Pata Negra de Salamanca 36 månader Spanien 40g	195
Coppa Iberica Spanien 40g	125
Rosette de Lyon Frankrike 40 gram	95

OST

Beeler Gruyère 24 månader, komjolk, Schweiz	105
Dolomítico Blåmögel Komjolk, Italien	95
Bûche De Chèvre Vitmögel Getmjolk, Frankrike	85
Wrängebeck Hårdost Komjolk, Sverige	115
Tête de Moine AOP Komilk, Schweiz	115

FÖRRÄTT

Jordärtskocksterrin 155

Rostade hasselnötter, äpple, brynt smör, syrad grädde

Friterad Zucchiniblomma 175

Getost, gulbeta, rostade valnötter, honung

Carpaccio På Hälleflundra 215

Röd grapefrukt, apelsin, grillad majonnäs, leche de tigre, ostronört

Löjromstoast 365

30 g löjrom från Bottenviken, smörstekt bröd, crème fraîche, rödlök, citron, dill

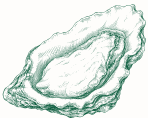
Steak Tartar 205

Äggula, kapris, dijonsenap, sherryvinäger, confiterad lök, brandy, grillat surdegsbröd

Ankleverterrin 225

Rostad brioche, färska fikon, portvinsreduktion, frisésallad

OSTRON



Fine de Claire No 4	3st	120
Schalottenlöksvinnäggrett,	6st	220
Astrids hot sauce, citron	12st	420



Gillardeau No 3	3st	205
Schalottenlöksvinnäggrett,	6st	395
Astrids hot sauce, citron	12st	775

CAVIAR

CAVIAR

Oscietra Imperial Caviar 30g 795

Serveras med smörstekt
bröd & syrad grädde.



FRÅN KOLGRILLEN

Carabineros Portugal, 2 st	495
Chili- & vitlöksvinnäggrett, persilja, citron	
Wagyu, Snake River Farms USA 100g	460
Entrecôte Uruguay 250g	365
Grain fed, hängmörad 120 dagar	
Ryggbiff Argentina 250g	345
Mjölko, Grain fed 150 dagar	
Oxfilé Argentina 200g	415
Grain fed, hängmörad 200 dagar	
Côte de Boeuf Spanien 500g	995
Miguel Vergara, Galicien	
Tomahawk Australien 1000g	1795
Jack's Creek Black Angus, Grain fed 180 dagar	

KALLA TILLBEHÖR

Grönsallad Tomatvinnäggrett	55
Romansallad "Caesar" Sardeller, parmesan (24 månader), surdegskrutonger	75
Coeur de Boeuf Tomat	
Silverlök, sherryvinnäggrett, basilika	75
Endivesallad Färska fikon, blåmögelost	65

VARMA TILLBEHÖR

Talgfriterade Pommes Frites	85
Grillad Majs Citronsmör, Aleppopeppar	65
Mandelpotatispuré	75
Färskpotatis Smör, dill, gräslök	65
Gräddstuvad Spenat Tryffel, muskot	85
Grillade Paprikor Salsa verde	64

SÅSER

Chimichurri	45
Sauce Béarnaise	55
Grönpepparsås	45
Sauce Bordelaise	45

SMÖR

Café de Paris	35
Grillat Smör Provençale	35

SKALDJUR

Alla färska skaldjur serveras med Rhode Island, Aioli, Astrids hot sauce, bröd och smör.

Kokt Färsk Hummer Kanada

Halv	365
Hel	695

Krabba Irland

Halv	175
Hel	335

Havskräftor Sverige 95 kr/st

En Näve Färska Räkor Sverige 245

Astrids SKALDJURSPLATÅ



2 ostron, ½ hummer, ½ krabba, en näve färska räkor,
4 havskräftor. Serveras med Rhode Island, Aioli,
Astrids hot sauce, bröd och smör.

1195

VARMRÄTT

Salade Niçoise 275

Grillad gulfenad tonfisk, löskokt ägg, sardeller, niçoiseoliver, potatis, haricots verts, kapris

Moules Frites 265

Blåmusslor, vitt vin, vitlök, chili, fänkål, persilja, grädde, talgfriterade pommes frites

Rödtunga Meunière 395

Brynt smör, persilja, kapris, grillad citron, kokt potatis

Piggvar "Côte d'Azur" 465

Blåmusslor, hummerstjärt, sauce au vin blanc, stjälselleri, kokt färskpotatis

Färsk Tortelloni 245

Parmesansås, kronärtskocka, ricotta, grön sparris

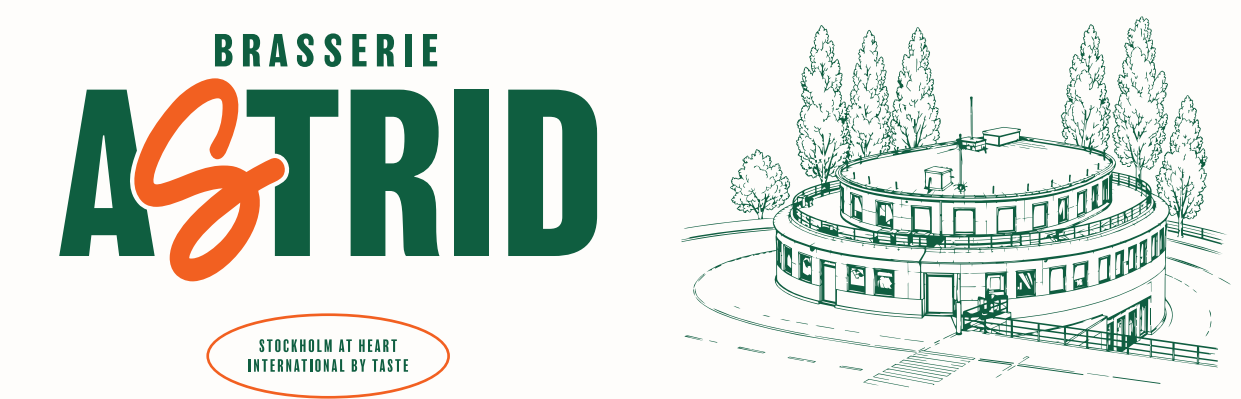
Schnitzel På Ben Av Svensk Gårdsgris 325

Café de Paris smör, rödvinsås, grönsallad, talgfriterade pommes frites

Confit de Canard 295

Konfiterat anklår, syrad spetskål, krispig potatisterrin, smörat kycklingjus

DESSERT	
Tarte Tatin.....	145
French Toast Tiramisu.....	125
<i>Sockerkaka, mascarpone, crème anglaise, espresso</i>	
Chokladkupol.....	135
<i>Valrhonachoklad, pistage, passionsfruktssorbet, rostade hasselnötter</i>	
Gino.....	135
<i>Jordgubbar, banan, kiwi, vit choklad, vaniljglass</i>	
Crème Brûlée.....	135
Citron sorbet.....	75
Lägg till: 2 cl Astrid x Stockholms Bränneri Vodka.....	60
Svartvinbärssorbet.....	75
Lägg till: Champagne Conet-Sulcova Brut Reserve.....	65
Minidammsugare.....	45
Chokladboll.....	45



FATÖL		ALKOHOLFRI DRYCK	
Poretti 5% 40cl.....	86	Golden Cider Apple Alkoholfri 27,5cl.....	84
Astrids Slusspilsner 5% 40cl.....	88	Golden Cider Jordgubbscider Alkoholfri 27,5cl.....	84
100W IPA 6,8% 40cl.....	98	Carlsberg Alcohol Free 0,0% 33cl.....	62
Guinness 5% 40cl.....	96	Brooklyn Special Effects 0,4% 33cl.....	66
FLASKA / BURK		Oddbird Blanc de Blancs 0,0% 20cl.....	95
Astrids Slusspilsner 5% 33cl.....	72	Oddbird Grenache, Syrah, Mourvèdre 0,0% 15cl.....	85
Bedarö Bitter 4,5% 50cl.....	112	LÄSK	
Carlsberg Hof 4,2% 33cl.....	74	Coca Cola.....	46
Nya Carnegie Summer Session IPA 4,5% 33cl.....	84	Coca Cola Zero.....	46
CIDER		Fanta.....	46
Golden Cider Apple GOLD004 4,2% 27,5cl.....	98	Sprite.....	46
		Three Cents Gentlemans Soda (Mandarin & Bergamott).....	48
		Three Cents Pink Grapefruit Soda.....	48

VIN Det finns mer att upptäcka – fråga oss gärna om vår fullständiga vinlista.

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

MOUSSERANDE	
NV Viña Adelaida Cava.....	140 / 650
NV Albert Doulet Crémant de Limoux.....	170 / 850

VITT	
2025 Cantine Birgi Bianco Italy, Sicily, Grillo, Catarratto.....	145 / 580
2025 Josef Ehmoser Wagram Terrassen Austria, Wagram, Grüner Veltliner.....	165 / 790
2024 Wongraven Morgenstein Germany, Pfalz, Riesling.....	175 / 850
2025 J. De Villebois Sancerre France, Sancerre, Sauvignon Blanc.....	195 / 950
2024 Domaine Rijckaert Viré-Clessé France, Jura, Chardonnay.....	225 / 1100
2023 Blason de Bourgogne Chablis France, Chablis, Chardonnay.....	215 / 1050
2023 Domaine Couly-Dutheil France, Loire, Chenin Blanc.....	155 / 750
2025 Laxas Spain, Rias Baixas, Albariño.....	170 / 820
2021 Perica Finca Valdelascarretas Spain, Rioja, Viura.....	225 / 1100

RÖTT	
2025 Cantine Birgi Rosso Italy, Sicily, Nero d'avola.....	145 / 580
2021 Miliasso Barolo Italy, Piedmont, Nebbiolo.....	220 / 1070
2024 Moulin D´Issan France, Bordeaux, Merlot, Cabernet Sauvignon.....	195 / 950
2025 Domaine Trenel Bourgogne Rouge France, Bourgogne, Pinot Noir.....	230 / 1120
2022 Viña Sastre Crianza Spain, Ribera del Duero, Tempranillo.....	225 / 1100
2022 Pagos de Araiz Crianza Spain, Navarra, Cabernet Sauvignon, Tempranillo.....	160 / 780
2023 Tanuki Bob Spain, Mallorca, Manto Negro, Syrah.....	195 / 950
2023 Invincible Numero Dois Portugal, Douro, Touriga Franca, Touriga Nacional.....	165 / 790
2023 Septima Gran Reserva Argentina, Mendoza, Malbec, Cab Sauv, Tannat.....	190 / 920

ROSÉ	
2025 Bodegas Nodus Rosado Spain, Utiel-Requena, Bobal.....	155 / 650

HOUSE COCKTAILS	
178	
Wolf's Paw	
<i>Vanilla vodka, Butterscotch, Lingari, Lingonberry mix</i>	
Golden Paloma	
<i>Tequila Blanco, Jalapeno Liquor, Mango & Passion soda</i>	
Figs & Coco	
<i>Gin, Fig Liquor, Malibu, Fig & Coco mix, Lime</i>	
Forest Negroni	
<i>Brown butter gin, Campari, Chanterelle Vermouth</i>	
Café de Crema	
<i>Tequila, Espresso, Dark Chocolate, Coffee foam</i>	
Bourbon & Cassis	
<i>Bourbon, Cassis Liquor, Raspberry, Cassis Mix</i>	
THE CLASSICS	
185	
Astrid's Martini	
<i>Astrid x Stockholms Brännerier Vodka, Kombu Lillet, Brown butter Vodka</i>	
Moscow Mule	
<i>Vodka, Lime, Ginger Beer, Bitter´s</i>	
Spicy Margarita	
<i>Tequila Blanco, Cointreau, Jalapeño, Lime</i>	
Espresso Martini	
<i>Vodka, Coffee Liqueur, Espresso</i>	
Bellini	
<i>Peach liqueur, Peach pure, Sparkling wine</i>	



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CAVIAR & GOLD MARTINI

Astrid x Stockholms Bränneri Vodka, Dry Vermouth,
24K Gold Leaf and Caviar 10g
258

SNACKS

Marcona Almonds	75
Gordal Olives	75
Petit Choux	95
Almnäs Tegel cheese, Williams pear & Calvados marmalade	
Yellowfin Tuna Crudo Tartlet	165
Huso Gold caviar, shiso cress	
Bleak Roe Tartlet	135
Bleak roe from the Gulf of Bothnia, sour cream, red onion, dill	
Crab Croquettes	135
Grilled jalapeño mayonnaise, coral tuile	
Chanterelle Sandwich	135
Butter-fried chanterelles, Gruyère, chives	
Bread	55
Homemade buttermilk bread, seeded crispbread, smoked butter	

CHARCUTERIE



Pata Negra de Salamanca 36 months Spain 40g	195
Coppa Iberica Spain 40g	125
Rosette de Lyon France 40 g	95

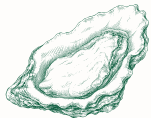
CHEESE

Beeler Gruyère 24 months, cow milk, Switzerland	105
Dolomítico Blue Cheese Cow milk, Italy	95
Bûche de Chèvre Goat milk, France	85
Wrängebeck Aged Hard Cheese Cow milk, Sweden	115
Tête de Moine AOP Cow milk, Schweiz	115

STARTER

Jerusalem Artichoke Terrine 155	
Roasted hazelnuts, apple, brown butter & cultured cream	
Crispy Zucchini Flower 175	
Goat cheese, yellow beetroot, toasted walnuts, honey	
Halibut Carpaccio 215	
Red grapefruit, orange, grilled mayonnaise, leche de tigre, oyster leaf	
Bleak Roe Toast 365	
30g of Bottenviken Bleak Roe, butter-fried bread, red onion, dill, soured cream	
Steak Tartare 205	
Egg yolk, capers, Dijon mustard, sherry vinegar, confit onion, brandy, grilled sourdough	
Foie Gras Terrine 225	
Toasted brioche, fresh figs, port wine reduction, frisée lettuce	

OYSTERS



Fine de Claire No 4	3st	120
Shallot vinaigrette,	6st	220
Astrid's hot sauce, lemon	12st	420



Gillardeau No 3	3st	205
Shallot vinaigrette,	6st	395
Astrid's hot sauce, lemon	12st	775

CAVIAR

CAVIAR

Oscietra Imperial Caviar 30g 795

Served with butter-fried
bread & sour cream



CHARCOAL GRILL

Carabineros Portugal, 2 pc	495
Chili- & garlic vinaigrette, parsley, lemon	
Wagyu, Snake River Farms USA 100g	460
Entrecôte Uruguay 250g	365
Grain fed, caged 120 days	
Striploin Argentina 250g	345
Beef, Grain fed 150 days	
Beef Tenderloin Argentina 200g	415
Grain-fed, dry-aged 200 days,	
Côte de Boeuf Spain 500g	995
Miguel Vergara, Galicia	
Tomahawk Australia 1000g	1795
Jack's Creek Black Angus, Grain fed 180 days	

COLD SIDES

Green Salad Tomato vinaigrette	55
Romaine "Caesar" Anchovies, 24-month Parmesan, sourdough croutons	75
Coeur de Boeuf Tomatoes	
Silver onion, sherry vinaigrette, basil	75
Endive Salad Fresh figs, blue cheese	65

WARM SIDES

Beef tallow french fries	85
Grilled Corn Lemon butter, Aleppo pepper	65
Almond Potato Purée	75
Buttered New Potatoes Butter, dill, chives	65
Creamed Spinach Truffle, nutmeg	85
Grilled Peppers Salsa verde	64

SAUCES

Chimichurri	45
Sauce Béarnaise	55
Green Peppercorn Sauce	45
Sauce Bordelaise	45

BUTTERS

Café de Paris Butter	35
Grilled Provençale Butter	35

SEAFOOD

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

Lobster Canada	
1/2	365
Whole	695
Crab Ireland	
1/2	175
Whole	335
Langoustines Sweden	95 kr/each
Fresh Prawns Sweden	245

Astrid's SEAFOOD 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

1195

Lorem ipsum

MAIN

Salade Niçoise 275	
Grilled yellowfin tuna, soft-boiled egg, anchovies, Niçoise olives, potatoes, haricots verts, capers	
Moules Frites 265	
Blue shell mussels, white wine, garlic, chili, fennel, parsley, cream, beef tallow fries	
Dover Sole Meunière 395	
Browned butter, parsley, capers, grilled lemon, boiled new potatoes	
Turbot "Côte d'Azur" 465	
Mussels, lobster tail, sauce au vin blanc, celery, boiled new potatoes	
Filled Tortelloni 245	
Ricotta, parmesan sauce, artichoke, green asparagus	
Iberico Schnitzel On The Bone 325	
Swedish heritage pork, Café de Paris butter, red wine sauce, green salad, beef tallow fries	
Confit de Canard 295	
Confit duck leg, pickled pointed cabbage, crispy potato terrine, buttered chicken jus	