



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
Wrångebeck Aged Hard Cheese Cow milk, Sweden.....	115
Tête de Moine AOP Cow milk, Schweiz.....	115

STARTER	
French Onion Soup 165	
Gruyère, levain	
Crispy Zucchini Flower 175	
Goat cheese, yellow beetroot, toasted walnuts, honey	
Seared Scallop 215	
Lobster sauce, saffron, pickled fennel, trout roe, orange	
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

Shallot vinaigrette,

Astrid's hot sauce, lemon

3st.....120

6st.....220

12st.....420

Gillardeau No 3

Shallot vinaigrette,

Astrid's hot sauce, lemon

3st.....205

6st.....395

12st.....775

CAVIAR

CAVIAR

Oscietra Imperial Caviar 30g.....795

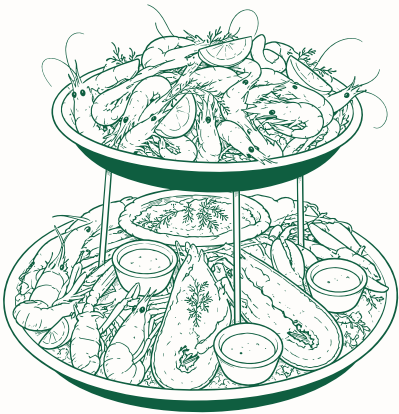
*Served with butter-fried
bread & sour cream*

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	
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	
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, poached 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

Schnitzel On The Bone 325
Swedish farm-raised pig, "Caesar", lemon, anchovies, tallow-fried fries

Confit de Canard 295
Confit duck leg, pickled pointed cabbage, crispy potato terrine, buttered chicken jus

Steak au Poivre 545
Green pepper sauce, french fries

DESSERT	
Tarte Tatin.....	145
<i>Caramelised apple, puff pastry, vanilla cream</i>	
French Toast Tiramisu.....	125
<i>Sponge cake, mascarpone, crème anglaise, espresso</i>	
Baked Chocolate.....	135
<i>Milk chocolate bavaroise, lemon curd, hazelnuts, blackberries</i>	
Gino.....	135
<i>Strawberries, banana, kiwi, white chocolate, vanilla ice cream</i>	
Crème Brûlée.....	135
Lemon sorbet.....	75
Add: 2 cl Astrid x Stockholms Bränneri Vodka.....	60
Blackcurrant Sorbet.....	75
Add: Champagne Conet-sulcova brut reserve.....	65
Swedish Punsch Roll.....	45
Chocolate Truffle.....	45



HOUSE COCKTAILS

178

Wolf's Paw

Vanilla vodka, Butterscotch, Lingari, Lingonberry mix

Golden Paloma

Tequila Blanco, Jalapeno Liquor, Mango & Passion soda

Figs & Coco

Gin, Fig Liquor, Malibu, Fig & Coco mix, Lime

Forest Negroni

Brown butter gin, Campari, Chanterelle Vermouth

Café de Crema

Tequila, Espresso, Dark Chocolate, Coffee foam

Bourbon & Cassis

Bourbon, Cassis Liquor, Raspberry, Cassis Mix

THE CLASSICS

185

Astrid's Martini

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

Moscow Mule

Vodka, Lime, Ginger Beer, Bitter's

Spicy Margarita

Tequila Blanco, Cointreau, Jalapeño, Lime

Espresso Martini

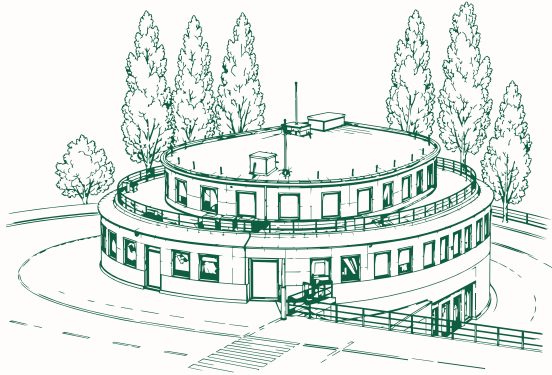
Vodka, Coffee Liqueur, Espresso

Bellini

Peach liqueur, Peach pure, Sparkling wine

BRASSERIE ASTRID

STOCKHOLM AT HEART
INTERNATIONAL BY TASTE



DRAFT BEER

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

CAN / BOTTLE BEER

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

CIDER

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

Golden Cider Apple Alkoholfri 27,5cl.....	84
Golden Cider Jordgubbscider Alkoholfri 27,5cl.....	84
Carlsberg Alcoholfri 0,0% 33cl.....	62
Brooklyn Special Effects 0,4% 33cl.....	66
Oddbird Blanc de Blancs 0,0% 20cl.....	95
Oddbird Grenache, Syrah, Mourvèdre Red 0,0% 15cl.....	85

SODA

Coca Cola.....	46
Coca Cola Zero.....	46
Fanta.....	46
Sprite.....	46
Three Cents Gentlemans Soda (Mandarin & Bergamott).....	48
Three Cents Pink Grapefruit Soda.....	48

WINE

There's more to discover, ask us for our full wine list.

CHAMPAGNE

CI / FI

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 Limoux.....	170 / 850

WHITE

2025 Cantine Birgi Bianco Italy, Sicily, Grillo, Catarratto.....	145 / 580
2025 Josef Ehmöser 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.....	210 / 1020
2023 Blason de Bourgogne Chablis France, Chablis, Chardonnay.....	215 / 1050
2023 André Goichot Mâcon-Lugny France, Bourgogne, Chardonnay.....	195 / 950
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

RED

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
2023 Domaine Amiot Coteaux Bourguignons France, Bourgogne, Gamay, Pinot Noir.....	215 / 1050
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
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