

## COCKTAILS

### C-52 138

Bourbon | Aperol | Citrus | Cherry Amaro |

### SÖDERSKOGEN 138

Akvavit | Stockholms Röd | Citrus |  
Lingonberries | Creolebitters

### PRESS-GT 138

Cucumber- & Dill Gin | Akvavit |  
Premium Tonic | Lime

### LADY LIMON 138

Gin | Limoncello | Citrus | Mint | Sugar |

### GINNY & ROSEMARY 138

Gin | Rosemary & tyme syrup |  
Blood orange & Grapefruit

### STRAWBERRY BEACH FOREVER 138

Malibu | Strawberries | Rose watter

## NORDIC TORTILLA 215 FOR 3

Homemade, crispy fried flatbread with a  
scent of fennel. Filled with flavors from the  
Nordics. Like tacos sort of

### POTATOE 75

Dill-cooked new potatoes, capers, sherry  
vinaigrette, spinach, pickled red onion and  
mayonnaise

### SMOKED SALMON 85

Smoked salmon kebab, chamomile salad,  
pickled radish, horseradish dressing

### LAMB 95

Confitated lamb shank, butter-fried broccoli  
shoots & sunflower seeds

## COTE DU BOEUF

300g grilled entrecote  
on bones. Served with  
red wine sauce,  
Picnic Spice Butter,  
grilled carrots,  
gemsalad, oven baked &  
smoked tomatoes  
& french fries

365/p

## MEDIUM DISHES

Medium-sized dishes so you can enjoy more.  
2-3 pieces correspond to a main course.

### DILUTE VEGETABLES 125

Dilute veggies and grilled salad  
Served with Picnic's ranch dressing  
*Finca Del Mar Sauvignon Blanc, Valencia, Spain*

### RISOTTO 145

Risotto with local made burrata, grilled green  
asparagus, fried garlic, marcona almonds, pickled  
red chili and chives  
*Domaine Saint-Lannes Signature,  
Colombard/Gros-M./Ugni-B., Gascogne, France*

### GNOCCHI 145

Gnocchi with spring onion & sunflower pesto,  
buttered smoked vikent tomatoes, Almnäs brick  
cheese, roasted sunflower, watercress and lemon  
*Barbera D'Alba, Piemonte, Italy*

### NETTLES 135

Velouté on nettles with butter-boiled new  
potatoes, quail eggs, cream on Almnäs brick  
cheese, smoked and pickled onions &  
fried nettles  
*Peter Lehman Layers, Semillion/Muscat/Gewurstraminer/Pinot Gris,  
Barossa Valley, Australia*

### CURED CHAR 145

Lemon & allspice pickled char fillet with  
Swedish green pepper miso, sour cucumber, leek  
ash, crown dill shoots, lightly smoked trout rum,  
fennel and tapioca chips  
*Macon Prisse, Chardonnay, France*

### SEA BREAM 145

Grilled sea bream, chorizo oil, smoked zucchini,  
tomato water, almonds and donuts  
*Michel Girard Sancerre Blanc, Sauvignon Blanc, Sancerre, France*

### SEAFOOD 155

Seafood croquette with crayfish aioli,  
turned carrots and sorrel  
*Domaine Chevalier Petit-Chablis, Chardonnay, Chablis, France*

### PORK 155

Grilled Swedish rapeseed feed pig with roasted  
asparagus broccoli, smoked cheddar &  
chimichurri  
*Venus Mas de Martin, Grès de Montpellier, Languedoc, France*

### BEEF TENDERLOIN 165

Thinly sliced beef tenderloin, black garlic cream,  
capers, potato chips, pickled egg yolk  
*A Lisa, Malbec/Merlot/Petit Verdot, Patagonia, Argentina*

Can be vegan  
Vegetarian or can be vegetarian

Are you allergic?  
Feel free to ask us about the content

## ALWAYS ON PICNIC

### PICNICS CLUB SANDWICH 95/195

Marinated & grilled chicken thighs, smoked  
pork loin, grated parmesan & plenty of Dijon  
cream squeezed on a hearty slice of toasted  
sourdough bread along with  
crispy salad & beef tomatoes  
+ french fries 35 SEK  
*Texas Amber Ale, Brutal Brewery*

### THE FAMOUS SHRIMP SANDWICH 115/215

Hand-peeled shrimps, homemade aioli, crispy  
salad, grated horseradish, red onion & chives.  
Served on grilled sourdough bread, topped  
with eggs, roe & a slice of lemon  
*Domaine Saint-Lannes Signature, Colombard/Gros-M./Ugni-B.,  
Gascogne, France*

### PICNICS BURGER 225

Grilled beef burger, lightly smoked cheddar,  
pickled jalapenos, crispy salad, pickled  
cucumber, tomato, silver onion, Chinata  
mayonnaise & smoked pork loin. Served with  
parmesan and parsley fries  
Make it vegetarian with grilled halloumi  
instead, if you would like  
*Badilante Podere 414, Sangiovese, Toscana, Italy*

### SUMMER SALAD 175

Crispy salad, smoked Vikentomater, buratta  
from a lokal made burrata and dilute  
vegetables  
*Michel Girard Sancerre Blanc, Sauvignon Blanc, Sancerre, France*

### MOULES FRITES 215

Mussels and Swedish chorizo in hot mussel  
sauce made from apple cider on Swedish  
apples. Crispy fries, homemade aioli, grilled  
sourdough bread, lemon & lots of herbs  
*Domaine Chevalier Petit-Chablis, Chardonnay, Chablis, Frankrike*

## DESSERTER

### FENCAL & RASPBERRY 95

Green fennel ice cream, raspberry and birch  
granita, yogurt mousse, raspberry sauce and  
crispy cream

### FROM GRANDMA'S GARDEN 85

Rhubarb sorbet, strawberry panna cotta,  
Swedish strawberries, black pepper  
meringue, bird cherry syrup & sorrel

### PASSIONATE CHOCOLATE 95

Dark chocolate cake with passion fruit  
sorbet, hot chocolate sauce, freeze-dried  
passion fruit & almond praline

