



TASTINGS

Three glasses	395 kr
Five glasses	660 kr
With some sweets, cheese and charcuteries.	
Prestige tasting	1099 kr
A selection of our top-notch champagnes. Presented with cheese and charcuteries.	

STARTERS

Roe dip	199 kr
80 g roe, creme fraîche, pickled red onions, dill, dill-oil and black pepper.	
Cheese and charcuteries	
Chefs choice with a few side dishes.	
1-2 persons	259 kr
2-4 persons	359 kr
Caprese salad	149 kr
Tomatoes, burrata, basil vinaigrette, pesto and olive oil.	
A handful of shrimps	175 kr
Peeled shrimps, cucumber, sour cream, new potatoes, roe, cress, chive oil.	
Salmon carpaccio	169 kr
Cold-smoked salmon, deep fried capers, pickled white onions, roe and chives	

SNACKS

Crisps with roe	169 kr
Potatoe crisps with roe, pickled red onions, crème fraîche and dill.	
Crisps and dip	75 kr
Potatoe crisps with mayonnaise of chives or grilled red peppers.	
Truffle popcorn	79 kr
Popcorn tossed in truffle oil, topped with freshly grated parmesan.	
One Oyster naturelle	49 kr
Three Oysters with toppings	159 kr
Served with:	
<ul style="list-style-type: none">• Chive oil• Pickled fennel and dill oil• Red onion foam.	

MAIN DISHES

Kobe-burger	279 kr
Served in brioche bread with pickled white onions, pickled grilled red peppers, salad and mayonnaise made of browned butter and onions.	
Optional crisp and dip:	58 kr
Crayfish-salad	229 kr
Crayfish-tails, fresh potatoes, salad, cucumber, radish, ginger-pickled red onions, green asparagus, tomatoes, dill and chive mayonnaise.	
Shrimp-sandwich	219 kr
Peeled shrimps, butter-fried bread, dill-mayonnaise, egg, gingerpickled red onions, roe, cucumber and salad.	

In case of allergies or other questions – inform the staff, and we will help you!

a little party

PINSA

Crusts from Krantz Brödbod. Served with creme fraîche, cheese and the following toppings:

Escargots 239 kr

Garlic fried snails and fresh parsley.

Caprese 219 kr

Mozzarella, semi-dried tomatoes, pesto and pine nuts.

Roe and pickled red onions 249 kr

Roes, ginger-pickled red onions, dill and chive-oil.

Asparagus and serrano 219 kr

Green asparagus, serrano-ham, chèvre and honey.

Pork belly and chèvre 239 kr

Long-baked pork belly, chèvre, honey and cress.

OTHER

Chocolate 25 kr

Licorice 25 kr

DESSERTS

Rêve aux rhubarbes 159 kr

Rhubarbs in champagne- and sugar syrup, with white chocolate- and browned butter-cream, puff pastry crunch, meringue and caramel crisp

Creme Brûlée 99 kr

An eternal favourite...

Chocolate truffles x 2 69 kr

Ask for the flavour of the week!

ABOUT US...

A Little Party opened in 2015 as a spin-off to Svensk Champagneimport.

We are very proud to be able to offer our guests the world's largest selection of champagne by the glass (number two is situated in Oregon, USA)!

A well composed menu from our kitchen as a nice bonus, easily makes an evening here last extra long.

Most welcome!

Magnus Fritzell with staff

"There comes a time in every woman's life when the only thing that helps is a glass of Champagne." Bette Davis, American actress (1908–1989)