



TASTINGS

Three glasses	395 kr
Five glasses	660 kr
With sweets, cheese and charcuteries.	
Prestige tasting	999 kr
A selection of our top-notch champagnes. Presented with cheese and charcuterie.	

STARTERS

One Oyster - plain	49 kr
With optional topping	58 kr
Three Oysters	159 kr
Served with:	
<ul style="list-style-type: none">• Spinach oil and apple snow.• Tomato emulsion and cress.• Red onion foam.	
Carpaccio of venison	179 kr
Served with fried black radish, caramelized cheese, browned butter, onion cream and pickled black salsify.	
Long baked pork belly	169 kr
With puree of butternut pumpkin, onion- and fennel gravy and deep fried black cabbage.	
Toast with roe	189 kr
Fried bread, cheddar cream, pickled red onion, creme fraiche and dill.	
Tuna tartar	229 kr
Grilled tuna, pickled white onions, truffle mayonnaise, deep fried artichoke and black cabbage.	

SNACKS

Deep fried wonton	139 kr
With snow crab mash, pickled kohlrabi, roe and cress.	
Sourdough bread from Feldt's	129 kr
Served with olive oil and tomato aioli.	
Escargot - snails	129 kr
Fried in butter with garlic and parsley.	
Truffle popcorn	79 kr
Popcorn tossed in truffle oil, topped with freshly grated parmesan.	
Crisps with roe	159 kr
Potatoe crisps with roe, pickled red onion, crème fraiche and dill.	
Crisps and dip	65 kr
Potatoe crisps with tomato aioli or truffle mayonnaise	

MAIN DISHES

Kobe/Black Angus-burger	269 kr
Served in brioche bread from Feldt's with brie, honey mayonnaise, caramelized white onions, fried black radish and watercress.	
Truffle-scented mushroom pasta	239 kr
Fettucine, oyster mushroom and portabello. With cheddar and crisps of Serrano ham.	
Bubble-dogs	149 kr
Chorizo from Wapnö manor	
<ul style="list-style-type: none">• Snow crab mash and deep-fried black radish.• Oyster mushroom, truffle mayonnaise and watercress.	

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



PINSA

Crusts from Feldt's. Served on creme fraîche and the following toppings:

Escargot 239 kr
Garlic fried snails and fresh parsley.

Au champignon 229 kr
Oyster mushroom from Fungigården, blue cheese from Kvibille and deep fried black cabbage.

Brie et salami 219 kr
Cheddar from Kvibille, Brie and Parmesan.

Tomates semi-séchées 219 kr
Semi-dried tomatoes, serrano ham, garlic, freshly grated parmesan.

DESSERTS

Rêve au chocolat blanc 169 kr
White chocolate crème with raspberry flavour. Served with coconut crunch, crispy oats and a fluffy butter cake.

Creme Brûlée 99 kr
An eternal favourite...

Chocolate truffles x 2 69 kr
Ask for the flavour of the week!

OTHER

Cheese and charcuteries

Chefs choice with a few side dishes.

1-2 persons 259 kr

2-4 persons 359 kr

Chocolate 25 kr

Licorice 25 kr

Candied nuts 49 kr

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

"Only the unimaginative can fail to find a reason for drinking Champagne"
Oscar Wilde, Irish writer, dramatist and social satirist (1854–1900)