

SWEETS

Key-lime pie ARC style 125
Almond cake, lime and yuzu curd, dulce de leche, sour cream
ice-cream

Tapioka ^{GF} 110
Lime-tapioka, cucumber, white chocolate, green apple

MOCHI 35
Ask your waiter for this weeks flavours

Ice cream 45
Ask your waiter for this weeks flavours

COCKTAILS & SNACKS

BAE SOUR (MOCKTAIL) 85
Lime | Passionfruit | Sparkling Tea

JEAN GEHRR 2.0 (MOCKTAIL) 85
Fresh Lemon | mandarine | Chili | Ginger Beer

KASUTORI CRUSTA 165
Kasutori Onta Shochu | Grand Marnier | Mandarin | Lemon | Chilli

BANSHO 165
Shochu | Lime | Passionfruit | Pomegranate foam

KARAI SOUR 165
Aperol | Martel VS | Sechuan | Lemon

KISHU NEGRONI 165
Umeshu | Manchino Sakura | Campari

GIMLET 165
Etsu Gin | Yuzu | Shiso | Lime

AMERICANO 165
Campari | Mancino Rosso | Strawberry | Soda

KOREAN POPCORN CHICKEN 95
Butter milk ranch dressing | Sesame | Coriander

CHILI CHEESE 95
Chili | Cheddar | Garlic | Mozzarella

POTATO CHIPS, PEANUTS, WASABI PEAS 45

BEER & CIDER & SAKE

TAP

Carlsberg Hof | Lager, DEN, 4,2% 67

BOTTLED

Angelo Poretti | Lager, ITA, 5,5% 75
100W IPA | West Coast IPA, SWE, 6,8% 95
1664 Blanc | Wheat beer, FRA, 5,0% 79
Galipette | Dry apple cider, FRA, 4,5% 82
Somersby | Sweet pear cider, ITA, 5,5% 72

NON ALCOHOLIC

Carlsberg | Lager, SWE, 0,5% 45
Brooklyn Special Effects | Hoppy lager, SWE, 0,4% 49
Galipette Jus de Pomme | Dry apple cider, FRA, 0,0% 56

SAKÉ

Dewazakura Omachi | Junmai Ginjo 9cl 140
Dewazakura ICHIRO | Junmai Daiginjo 130
Homare Banshu Yamadanishiki | Junmai Dagingjo 160
Daishichi Kimoto Classic | Junmai Shu 150
Kamoizumi Summer Snow | Nigori Ginjo 162
Bikkuri Gyoten | Sparkling Junmai Shu 210

EXPERIENCE ARC We recommend three courses p/p

Vegan Taco LF 155
Tortilla, tempeh, peanut satay sauce, mango salsa

Grilled Argentinian shrimp skewers GF LF 175
Papaya salad, tamarind dressing, thai chili, furikake

Spicy tuna LF GF 195
Avocado, Tokyo sauce, piripiri, pomegranate

Yukhoe GF LF 165
Korean steak tartare, nashi pear, egg yolk, wasabi

Green asparagus and scallop GF 185
Yuzu-kosho hollandaise, scallop, trout roe, furikake

Ceviche LF GF 185
Cod, watermelon, fennel, yuzu, coriander

Steam bun | Pork belly or Smoked tofu LF 95
Smoked tofu, carrot slaw, roasted onion, truffle mayo

Hoisin duck salad GF LF 145
Confit duck, cabbage, yuzu, coriander, onion

Iberico GF LF 175
Red wine sauce, roasted corn and chili cream, baked tomato

General Tso tofu LF GF 165
Broccoli, sesame, spring onion, chili, coriander, served with rice

Please inform our staff of your allergies

Gluten free | Lactose free




FOOD

With this rooftop terrace and it's magical view over Stockholm we'd like to offer you an all-year-round urban nature experience.

Fun fact: Look north and you'll see the rooftops of Röda Ber- gen, a district that was once designed by the very same archi- tect who constructed our building, celebrated Sigurd Lewerentz.

Wondering about our name? Arc is a part of a curve, referring to the soft sine waves in the metal that is covering parts of our walls.

EAT KOREAN  (Minimum two people) 595 p/p
Ssäm style sharing main course. Our signature!

General Tso style chicken
Szechuan pepper fried ribeye
Teriyaki baked pork belly

Vegetarian option
General Tso style deep fried tofu, broccoli, chili, coriander
Pulled jack fruit, roasted yellow beets
Korean cauliflower, gochujang chili sauce, sesame, spring onion

ARC'S OMAKASE 725
Chef's choice of 5 courses

SPARKLING

Cava | Pares Balta, Penedes, SPA 120 | 595
Champagne | Taittinger 155 | 930
Sparkling Tea Blue | Non Alc, Copenhagen, Den 70 | 350

MV Taittinger Nocturne Sec 1100
Taittinger, Champagne, FRA

MV Taittinger Brut Prestige Rosé 1150
Taittinger, Champagne, FRA

MV Taittinger Les Folies de la Marquetterie 1200
Taittinger, Champagne, FRA

2007 Comtes de Champagne 2250
Taittinger, Champagne, FRA

José Michel & Fils Brut Meunier 995
José Michel & Fils, Champagne, FRA

2008 Pertois-Moriset L 'Année Grand Cru Mgm 2550
Pertois-Moriset, Champagne, FRA

Pertois-Moriset Les Quattre Terriers Grand Cru 1095
Pertios-Moriset, Champagne, FRA

ROSÉ

Rosé Niederösterreich 120:- | 545
Schloss Gobelsburg, Kamptal, AUT

WHITE

2017 Kamptal DAC Riesling Schloss Gobelsburg, Kamptal, AUT	135 610
2017 Chablis Domaine William Fèvre, Burgundy, FRA	155 750
2018 Sancerre les Charmes Domaine André Vatan, Loire, FRA	145 700
2017 Pouilly-Fuisse Chateau-Fuisse, Mâconnais, Burgundy, FRA	175 875
2017 Riesling Schlossberg Domaine Weinbach, Alsace, FRA	1250
2017 Chablis Premier Cru Julien Brocard Jean-Marc Brocard, Chablis, FRA	955
2016 Chablis Grand Cru Bougros Domaine William Fèvre, Burgundy, FRA	1150
2016 Grüner Veltliner Domäne Wachau, Wachau, AUT	875
2015 Pernand-Vergelesses Vincent Girardin, Santenay, FRA	950
2015 Erdener Treppchen Riesling Alte Reben GG Ernst Loosen, Mosel, GER	975
2017 Mersault Les Narvaux Vincent Girardin, Burgundy, FRA	1450
2017 Saint-Péray Ongrie Alain Voge, Rhône, FRA	1050
2016 Ungeheuer Riesling GG Trocken Basserman-Jordan, Pfalz, GER	1095
2016 Puligny-Montrachet Les Vieilles Vignes Vincent Girardin, Burgundy, FRA	1400
2017 Chardonnay Lynmar Estate, Russian River, USA	1050

RED

2017 Lirac Domaine de la Mordorée, Rhône, FRA	135 610
2017 Vinhas Velhas Tinto Antonio Madeira, Serra da Estrela, Dão, POR	145 695
2017 Barbera d'Alba Sandrone, Piemonte, ITA	165 810
2017 Bourgogne Rouge La Paulée Domaine Francois Lumpp, Burgundy, FRA	175 875
2017 San Andreas Fault Pinot Noir Hirsch Vineyards, Sonoma, USA	1450
2012 Rioja Roda I, Rioja, SPA	1150
2017 Las Lamas Descendientes de J. Palacios, Castilla y León, SPA	1995
2015 Barolo Michele Chiarlo, Piemonte, ITA	1350
2017 Givry 1:er Cru Crausot Domaine Francois Lumpp, Burgundy, FRA	1075
2017 Duroché Gevrey-Chambertin Domaine Duroché, Burgundy, FRA	1400
2018 Negramoll Bodega Matías 1 Torres, La Palma, SPA	795
2017 Cabernet Sauvignon Bogle Vineyards, California, USA	755
2018 Pinot Noir Lynmar Estate, Russian River, USA	1250
2017 Botanica Pinot Noir Antica Terra, Willamette Valley, Oregon, USA	2495
2014 Santenay Les Vieilles Vignes Vincent Girardin, Santenay, FRA	859