

SWEETS

Chocolate mousse ^{GF} Chili, lime, chocolate soil	95
Yuzu meringue pie Raspberries	125
Omakase ice cream & sorbet Chef's choice of sorbet and ice cream, parfait, berries, sprinkles	115

A R C

MOCKTAILS

BUSHIS IMBUED SOUR 85
Lemon | Caramelized lime syrup | Sparkling Tea

JEAN GEHRR 85
Fresh Lemon | Ginger Syrup | Mint | Ginger Beer

COCKTAILS

WICKED PRINCESS 155
Aperol | Midsummer Solstice | Lemon | Agave | Sparkling Tea

SAMURAI DAIQUIRI 155
Brugal XV | Lime | Caramelized lime syrup

SLOEPPY SECONDS 155
Monkey 47 Sloe Gin | Abricot | Umeshu | Lemon | PB

KISHU NEGRONI 155
Umeshu | Manchino | Campari

BANTA MANTRA 155
Mancino Bianco | Pomme verte | Rosé Wine syrup | Fruit

COCKTAIL SNACKS

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

EXPERIENCE ARC We recommend 3-4 courses

Pulled jack fruit steam bun ^{LF} 95
Green chili mayo, spring onion, cabbage, nuts

Egg & Asparagus ^{GF} ^{LF} 155
Pea puree, edamame beans, truffled morel soy butter sauce

Misoglazed Pike Perch Sashimi ^{GF} ^{LF} 165
White asparagus, mangold, seaweed, wasabi puré

Ceviche ^{GF} ^{LF} 175
Yellowfin tuna, water melon, korean chili, yuzu, coriander

Crudo ^{LF} 185
Scallop, cod, avocado, bleak roe from Vänern

Korean Raw Beef ^{GF} ^{LF} 165
Sesame, pear, egg, chili ponzu, grilled aubergine

Korean Crispy Duck (For 2 people) ^{LF} 325
Tortilla, cucumber, sesame, spring onion, gochujang, lettuce

Sizhuan marinated entrecôte 200g ^{GF} 345
Baked tomatoes, mushroom, broccoli, rice

General Tso tofu ^{GF} ^{LF} 175
Broccoli, sesame, spring onion, chili, coriander, 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 and 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 LF 595
Ssäm style sharing main course. Our signature!

General Tso style chicken
Sechuan 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

BEER & CIDER & SAKE

TAP

Carlsberg Hof | Light lager, DEN, 4,2% 72

BOTTLED

Angelo Poretti | Light lager, ITA, 5,5% 74
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 | Light 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 Saké | Junmai Ginjo 9cl 140
Yamatoshizuku Saké | Junmai Ginjo 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
Kamoizumi Summer Snow | Nigori Ginjo 162

WINE SELECTION

SPARKLING

MV Taittinger Brut	155 930
Champagne, FRA	
MV Parés Balta	120 595
Cava, Penedes, SPA	
2009 Wiston Estates Brut Cuvée	1050
Wiston Estates, South Downs, ENG	

WHITE

2017 Kamptal DAC Riesling	135 610
Schloss Gobelsburg, Kamptal, AUT	
2017 Petit Chablis Domaine des Hâtes	150 675
Pierrick Laroche, Burgundy, FRA	
2018 Sancerre les Charmes	155 700
Domaine André Vatan, Loire, FRA	
2017 Pouilly-Fuisse	900
Chateau-Fuisse, Mâconnais, Burgundy, FRA	
2017 Riesling Schlossberg	1250
Domaine Weinbach, Alsace, FRA	
2017 Chablis Premier Cru Julien Brocard	1000
Jean-Marc Brocard, Chablis, FRA	
2016 Pinot Bianco Vorberg	950
Cantina Terlano, Terlan, ITA	
2016 Grüner Veltliner	900
Domäne Wachau, Wachau, AUT	
2017 Savagning Domaine des Marnes Blanches	880
Domaine des Marnes Blanches, Jura, FRA	

RED

2017 Lirac	135 610
Domaine de la Mordorée, Rhône, FRA	
2018 La Vignée Pinot Noir	155 700
Bouchard Père & Fils, Burgundy, FRA	
2016 Chianti Classico	175 800
Montesecondo, Toscana, ITA	
2016 Cabernet Franc	995
Garage Wine Co, Maipo Valley, CHI	
2016 Pinot Noir	1650
Hirsch Vineyards, Sonoma, USA	
2012 Rioja	1150
Roda I, Rioja, SPA	
2015 Barolo	1350
Michele Chiarlo, Piemonte, ITA	
2017 Morgon	825
Daniel Bouland, Beaujolais, FRA	
2016 Chateaufort-du-pape	1400
Domaine de la Mordoree, Rhone, FRA	

ROSÉ

2017 Gobelsburg Rosé	105 525 1050
Schloss Gobelsburg, Kamptal, AUT	