

SWEETS

Coffee Bruleé Financier, candied almonds, madeira, coconut ice cream	95
Apple confit Caramel, miso, cardamom, vanilla ice cream	125
MOCHI Ask your waiter for this weeks flavours	35
Ice cream Ask your waiter for this weeks flavours	45

COCKTAILS

BAE SOUR (MOCKTAIL) Lime Passionfruit Tonic	85
JEAN GEHRR 2.0 (MOCKTAIL) Fresh Lemon mandarine Chili Ginger Beer	85
KASUTORI CRUSTA Kasutori Onta Shochu Grand Marnier Mandarin Lemon Chilli	165
BANSHO Shochu Lime Passionfruit Pomegranate foam	165
KARAI SOUR Aperol Martel VS Sechuan Lemon	165
KISHU NEGRONI Umeshu Manchino Sakura Campari	165
GIMLET Etsu Gin Yuzu Shiso Lime	165
AMERICANO Campari Mancino Rosso Strawberry Soda	165

SNACKS

KOREAN POPCORN CHICKEN Deep fried chicken Buttermilk ranch dressing	95
EDAMAME BEANS	95
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
NCB Hoppy Daze | New England IPA, SWE, 6,0% 95
1664 Blanc | Wheat beer, FRA, 5,0% 79
Galipette | Dry apple cider, FRA, 4,5% 82

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
Beskows VY | Skåne & Småland, SWE 85
Beskows VY | Apple & Hops, SWE 85
Beskows VY | Pear & Cherry, SWE 85

SAKÉ

Dewazakura Omachi | Junmai Ginjo 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

Sashimi 185
Chefs choice of fish served with soy, chilimayo and wasabi

Hamachi 145
Tomato consommé, cucumber, chili, herbs

Spicy tuna 195
Avocado, Tokyo sauce, piripiri, pomegranate

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

Scallop 180
Grilled scallop, beurre blanc, edamame, kale

Steam bun | Pork belly or Smoked tofu 95
Carrot slaw, cucmber, gochujang sauce, smoked truffle mayo

Crispy pork 160
Pork belly, celeriac pureé, ginger, L'Orange sauce

Gyoza 165
Chantarelle dumpling, mushroom dashi, cabbage

General Tso tofu 165
Broccolini, spring onion, chili, coriander, served with rice

Japanese Wagyu A5 (Serves two) 895
140g of wagyu beef served with soy sacue, wasabi and himalayan salt

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

FOOD

With this rooftop terrace and its 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 (Serves two or more) 595 p/p
Ssäm style sharing main course. Our signature!

General Tso style chicken
Szechuan pepper fried sirloin
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

SPARKLING

Cava | Pares Balta, Penedes, SPA 120 | 595
Champagne | MV Laurent Perrier, FRA 155 | 930

MV Laurent Perrier Grand Seicle no 24 2200
Laurent Perrier, Champagne, FRA
2010 Dom Perignon 2800
Möet Chandon, Champagne, FRA
MV Taittinger Nocturne Sec 1100
Taittinger, Champagne, FRA
MV Taittinger Brut Prestige Rosé 1150
Taittinger, Champagne, FRA
2008 Pertois-Moriset L 'Année Grand Cru Mgm 2550
Pertois-Moriset, Champagne, FRA

ROSÉ

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

WHITE

2020 Kamptal DAC Riesling	135 610
Schloss Gobelsburg, Kamptal, AUT	
2018 Chablis Domaine	155 750
William Fèvre, Burgundy, FRA	
2019 Sancerre les Charmes	145 700
Domaine André Vatan, Loire, FRA	
2019 Pouilly-Fuisse	175 875
Chateau-Fuisse, Mâconnais, Burgundy, FRA	
2019 Riesling Schlossberg Grand Cru	1250
Domaine Weinbach, Alsace, FRA	
2019 Chablis Premier Cru Julien Brocard	955
Jean-Marc Brocard, Chablis, FRA	
2016 Chablis Grand Cru Bougros Domaine	1150
William Fèvre, Burgundy, FRA	
2019 Grüner Veltliner	875
Domäne Wachau, Wachau, AUT	
2015 Pernand-Vergelesses	950
Vincent Girardin, Santenay, FRA	
2016 Goldberg Riesling GG	1300
Van Volxem, Mosel, GER	
2019 Reid Gaisberg Erste Lage Riesling	950
Schloss Gobelsburg, Kamptal, AUT	
2017 Mersault Les Narvaux	1450
Vincent Girardin, Burgundy, FRA	
2016 Ungeheuer Riesling GG Trocken	1095
Basserman-Jordan, Pfalz, GER	
2016 Puligny-Montrachet Les Vieilles Vignes	1400
Vincent Girardin, Burgundy, FRA	
2019 Chardonnay	795
Matanzas Creek, Sonoma, USA	

RED

2017 Lirac	135 610
Domaine de la Mordorée, Rhône, FRA	
2017 Cabernet Sauvignon	175 795
Bogle Vineyards, California, USA	
2018 Barbera d'Alba	165 810
Sandrone, Piemonte, ITA	
2018 Bourgogne Rouge	155 875
Bouchard Pere et fils, Burgundy, FRA	
2017 San Andreas Fault Pinot Noir	1450
Hirsch Vineyards, Sonoma, USA	
2016 Rioja	1150
Roda I, Rioja, SPA	
2016 Las Lamas	1995
Descendientes de J. Palacios, Castilla y León, SPA	
2017 Barolo	1350
Prunotto, Piemonte, ITA	
2018 Givry 1:er Cru Crausot	1075
Domaine Francois Lumpp, Burgundy, FRA	
2016 Duroché Gevrey-Chambertin	1400
Domaine Duroché, Burgundy, FRA	
2016 Patz & Hall Pinot Noir	1800
Patz & Hall, Sonoma coast, USA	
2017 Ceras Pinot Noir	2495
Antica Terra, Willamette Valley, Oregon, USA	
2014 Santenay Les Vieilles Vignes	1150
Vincent Girardin, Santenay, FRA	