

SWEETS

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

Tapioka 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

BAE SOUR (MOCKTAIL) 85
Lime | Passionfruit | Tonic

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

SNACKS

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

POTATO CHIPS, PEANUTS, WASABI PEAS 45

BEER & CIDER & SAKÉ

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

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

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

Spicy tuna 195
Avocado, Tokyo sauce, piripiri, pomegranate

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

Ceviche 185
Cod, watermelon, fennel, yuzu, coriander

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

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

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

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

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 Bergen, a district that was once designed by the very same architect 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

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

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	