

**SANGRIA**  
1/2l 195:- / 1l 380:-  
**MAKE YOUR CHOICE**

**VITT / RÖTT  
CAVA**

# EXIT

## LOUNGE & BAR

**MARGARITA**  
149:- / 5cl  
**MAKE YOUR CHOICE**

**CLASSIC / CHILI  
JORDGUBB**

## TAPAS

- |   |              |  |              |
|---|--------------|--|--------------|
| <b>1. PAN CON AJO</b><br>Mozzarella gratinerat vitlöksbröd.<br><i>Mozzarella grantinated garlic bread.</i>  | <b>59:-</b>  | <b>11. GAMBAS AL AJILLO</b><br>Chili och vitlöksfrästa scampi.<br><i>Sizzled prawns in garlic and chili.</i>   | <b>95:-</b>  |
| <b>2. CHAMPIONES AL AJILLO</b><br>Frästa champinjoner, vitlök, olivolja.<br><i>Sizzled mushrooms, garlic, olive oil.</i>  | <b>79:-</b>  | <b>12. HALSTRAD TONFISK</b><br>Lätt brynt tonfisk, limecrème.<br><i>Grilled tuna, limecrème.</i>   | <b>95:-</b>  |
| <b>3. PATATAS BRAVAS</b><br>Friterad potatis, aioli, tomatsalsa.<br><i>Fried potato wedges, aioli, tomato salsa.</i>  | <b>72:-</b>  | <b>13. SKAGEN</b><br>Klassisk skagen med handskalade räkor dill, citron.<br><i>Classic skagen with handpeeled shrimps, dill, lemon.</i>                    | <b>105:-</b> |
| <b>4. ARRANCHINI</b><br>Panerad karljohansvamp risotto croquetter, västerbottenost, tomatsalsa, tryffelolja.<br><i>Breaded and fried mushroom risotto, tomato salsa, Västerbotten cheese truffle oil.</i> | <b>92:-</b>  | <b>14. BURRATA</b><br>Krämig buffelmozzarella, cocktailtomat, örtvinagrette.<br><i>Creamy Buffalo mozzarella, cocktail tomato, herb vinaigrette.</i>       | <b>109:-</b> |
| <b>5. QUESADILLA</b><br>Smörstekt tortilla, västerbottenost, vitlökssås.<br><i>Wheat tortillas, västerbottencheese, garlic dip.</i>   | <b>85:-</b>  | <b>15. PATATAS DULCES FRITAS</b><br>Sötpotatis pommes, riven parmesan, chilimayo.<br><i>Sweet potato fries, grated parmesan, chili mayo.</i>               | <b>85:-</b>  |
| <b>6. QUESO DE CABRA A LA PLANCHA</b><br>Gratinerad chevré, honung, strimlade betor, rostade valnötter.<br><i>Gratinated chevré, honey, beets, roasted walnuts.</i>                                       | <b>94:-</b>  | <b>16. BERENJENA GRATINADA</b><br>Gratinerad aubergine, smaksatta linser, chevré, honung.<br><i>Gratinated aubergine, flavored lentils, Chevré, honey.</i> | <b>89:-</b>  |
| <b>7. POLPETTE</b><br>Italienska köttbullar, tomatsås.<br><i>Italian meatballs, tomato sauce.</i>   | <b>92:-</b>  | <b>17. HALLOUMI APANADO</b><br>Panerad halloumi, varma hjorton.<br><i>Breaded hallomi, warm cloudberries.</i>  | <b>89:-</b>  |
| <b>8. PAELLA</b><br>Paella, smaksatt med saffran, majs kyckling, scampi, chorizo, musslor.<br><i>Paella, flavored with saffran, corn chicken, sizzled prawns, chorizo, mussels.</i>                       | <b>145:-</b> | <b>18. BANDERILLAS</b><br>Små oxfilespett, aioli.<br><i>Beef fillet skewers, aioli.</i>  | <b>125:-</b> |
| <b>9. CARPACCIO</b><br>Tunnskivad oxfilé, pinjenötter, ruccola, parmesan, citron.<br><i>Beef fillet carpaccio, ruccola, pine nuts, parmesan, lemon.</i>   | <b>98:-</b>  | <b>19. VÄSTERBOTTENPAJ</b><br>Renstek, pepparrot, färskost, rödlök.<br><i>Reindeer, horeradish, cottage cheese, red onion.</i>                             | <b>109:-</b> |
| <b>10. ALITAS DE POLLO</b><br>Marinerade kycklingvingar.<br><i>Marinated chicken wings.</i>   | <b>89:-</b>  | <b>20. BABY RIBS</b><br>Mini revbensspjäll, rökt barbecue sås.<br><i>Mini ribs, smoked barbecue sauce.</i>   | <b>92:-</b>  |
|   |              | <b>21. TABLA DE QUESO</b><br>Brie, Manchego, Taleggio, fikonmarmelad, kex.<br><i>Brie, Manchego, Taleggio, fig jam, crackers.</i>                          | <b>112:-</b> |

*"Vid allergi vänligen fråga personal"*

CHARKBRICKA  
205:-  
3 SORTERS  
CHARKUTERIER,  
OLIVER, PICKLES,  
ROSTAD BRÖD

# EXIT

## LOUNGE & BAR

KAFFE / TE 34:-  
CAPPUCINO - 46:-  
EXPRESSO 34/38:-  
CAFÉ LATTE 48:-

## VARMRÄTTER

LAMMYTTERFILÉ 305:-

Rödvinssås smaksatt med rosmarin,  
vitlökskrème, parmesan potatispuré.

*Lamb fillet, redwine sauce flavored with rosemary,  
garlic creme, parmesan potatopure.*

HALSTRAD GÖSFÍLE 289:-

Halstrad färsk svensk gösfilé, romanesco,  
rökt sidfläsk, beurre blanc sås, färsk potatis.

*Grilled fillet (pike-perch), romanesco, smoked pork-  
belly, beurre blanc sauce, fresh potatoes.*

RISOTTO 205:-

Krämig risotto, rostad pumpa, toppas med  
riven chevré.

*Creamy risotto, roasted pumpkin, topped with  
grated chevre..*

ENTRECOTE 335:-

Black Angus, rödvinssås, bearnaisesås,  
pommes frites.

*Black Angus, red wine sauce, bearnaise  
sauce, french fries.*

MOULES FRITES 219:-

Vitt vin kokta musslor, grädde, persilja,  
pommes frites.

*White wine cooked mussels, cream, parsley,  
fries.*

## SALLAD

CEASER 182:-

Majs kycklingfilé, romansallad, knaperstekt  
bacon, krutonger, hyvlad parmesan, dressing.

*Corn chicken filé, romane lettuce, bacon, crutons,  
parmesan, ceaser dressing.*

CHEVRÉ 179:-

Blandsallad, gratinerad chevré, rostade  
valnötter, betor, färska bär, grillat bröd.

*Mixsallad, gratinated chevré, roasted walnuts,  
beets, fresh berries, grilled bread.*

## BURGERS

EXIT BURGER 185:-

Krispsallad, saltgurka, 2x ost hemmagjord  
dressing, bacon, tomat, picklad rödlök,  
brioche, pommes frites.

*Crisp sallad, pickles, 2x cheese, homemade  
dressing, tomato, pickled red onion, brioche, french  
fries.*

HALLOUMI BURGER 182:-

Krispsallad, saltgurka, hemgjord dressing,  
tomat, picklad rödlök brioche, pommes  
frites.

*Crisp sallad, pickles, homemade dressing, tomato,  
pickled red onion, brioche, french fries.*

## DESSERT

ÄPPELPAJ 98:-

Hemgjord äppelpaj, mandel, vaniljsås.

*Homemade apple pie, almond, vanillasauce.*

CRÉME BRÛLÉE 95:-

Klassisk vanilj brûlée.

*Classical vanilla brûlée.*

CHOCOLATE MOUSSE 95:-

Mörkchoklad, karamelliserade hasselnötter.

*Dark chocolate, caramelized hazel nuts.*

GLASS 69:-

Vaniljglass, varma hjortron.

*Vanilla icecream, warm cloudberries.*

TRYFFEL 45:-

Hemgjord mörkchoklad tryffel.

*Homemade dark chocolate truffle.*

*"Vid allergi vänligen fråga personal"*

VIN GÖR VARJE MÅLTID  
ETT TILLFÄLLE, VARJE  
BORD MER ELEGANT,  
VARJE DAG MER  
CIVILISERAT.

# EXIT

## LOUNGE & BAR

WINE MAKES EVERY  
MEAL AN OCCASION,  
EVERY TABLE MORE  
ELEGANT, EVERY DAY  
MORE CIVILIZED.

### CHAMPAGNE/MOUSSERANDE

	GL	1/1
CAMPO VIEJO BRUT RESERVA MACABEO SPAIN, PENEDÈS	98:-	535:-
CAMPO VIEJO BRUT ROSÉ TREPAT SPAIN, PENEDÈS	102:-	555:-
ZONIN PROSECCO GLERA ITALY, VALPOLICELLA	98:-	535:-
MUMM CORDON ROUGE PINOT NOIR, PINOT MEUNIER, CHARDONNAY FRANCE, CHAMPAGNE	135:-	735:-
PERRIER JOUËT BELLE VINTAGE 50% CHARDONNAY, 45% PINOT NOIR 5% PINOT MENUIER, FRANCE, CHAMPAGNE		2890:-

### VITT VIN

	GL	1/1
ROSARIO SAUVIGNON BLANC CHILE, CENTRAL VALLEY	89:-	348:-
STONELEIGH CHARDONNAY NEW ZEELAND, MARLBOROUGH	98:-	388:-
MOSELLAND (ORGANIC) RIESLING GERMANY, MOSEL-SAAR-RUWER	104:-	408:-
TENUTA CA'BOLANI PINOT GRIGIO ITALY, CERVIGNANO DEL FRULI	119:-	472:-
CHABLIS AOC CHARDONNAY FRANCE, CHABLIS	129:-	512:-
CAVES DES PERRIER'S SANCERRE SAUVIGNON BLANC FRANCE, LOIRE	155:-	615:-

### ROSÉ VIN

	GL	1/1
BORGIO SAN LEO CLARETTO MIX OF GRAPES FROM ZONIN ITALY	92:-	364:-
M DE MINUTY GRENACHE, CINSULT, SYRAH FRANCE, PROVENCE	105:-	416:-

### RÖTT VIN

	GL	1/1
ROSARIO CABERNET SAUVIGNON CHILE, CENTRAL VALLEY	89:-	348:-
GRAFFIGNA CENTENARIO MALBEC ARGENTINA, SAN JUAN	98:-	388:-
CAMPO VIEJO ECOLOGICA TEMPRANILLO, GRENACHA SPAIN, RIOJA	108:-	420:-
CHATEAU DU TRIGNON CÔTES DU RHÔNE GRENACHE, SYRAH, MOURVÈDRE FRANCE, CÔTES DU RHÔNE	125:-	475:-
TABALI VETAS BLANCAS PINOT NOIR, RESERVA ESPECIAL CHILE, LIMARÍ VALLEY		498:-
ZONIN VALPOLICELLA RIPASSO SUPERIORE 70% CORVINA, 20% RONDINELLA & 10% MOLINARA ITALY, VALPOLICELLA, VENTO	135:-	536:-

# YOU ARE LOVELY

## BEER / CIDER

### FAT / DRAUGHT 40CL

CARLSBERG HOF	58:-
FALCON EXPORT	59:-
STAROPRAMEN	74:-
KRONENBURG 1664 BLANC	82:-
BROOKLYN LAGER	76:-
BROOKLYN IPA	79:-
CARNEGIE KELLERBIER	86:-
ERIKSBERG KARAKTÄR	76:-
SOMERSBY PÄRONCIDER	66:-

### FLASKA / BOTTLE 33CL

CARLSBERG EXPORT	64:-
CELIA GLUTEN FREE	72:-
CORONA EXTRA	74:-
PORETTI ORIGINALE	74:-
LAGUNITAS IPA	89:-
GUINNESS EXTRA STOUT	76:-
ST ERIKS IPA	86:-
SOMERSBY SPARKLING ROSÉ	72:-
CIDRAIE FRENCH APPLE	82:-

## SODA / LÄSK / NON ÖL

PEPSI	36:-
PEPSI MAX	36:-
ZINGO	36:-
7 UP	36:-
GINGER ALE	34:-
RUSSIAN WATER	34:-
TONIC	34:-
RAMLÖSA 33CL	32:-
BUNDABERG GINGER BEER	64:-
CARLSBERG NON-ALCOHOLIC	44:-
NAPO IPA NON - ALCOHOLIC	64:-

## BAR SNACKS

ASIATISK NÖTMIX 32:-

MARINERADE OLIVER 65:-

CHIPS & DIPP 68:-

MARCONA MANDLAR 48:-

CHARKBRICKA 205:-  
3 SORTERS CHARKUTERIER, OLIVER,  
PICKLES, ROSTAT BRÖD

## AVEC

<b>COGNAC</b>	<b>CL</b>
GRÖNSTEDTS MONOPOLE	34:-
GRÖNSTEDTS XO	36:-
HENNESSY	36:-
MARTELL GORDON BLEU	48:-
REMY MARTIN VSOP	38:-

<b>CALVADOS</b>	
BOULARD GRAND PAYS D'AUGE	34:-
BUSNEL VSOP	38:-

<b>ARMAGNAC</b>	
JANNEAU VSOP	34:-

<b>GRAPPA</b>	
MASI GRAPPA DI INVECCHIATA	34:-
AMARONE, MUSELLA	

<b>DESSERT VIN</b>	<b>8CL</b>
DELAS MUSCAT DE BEAUMES	
DE VENISE	96:-

<b>SINGELMALT</b>	<b>CL</b>
ARDBEG 10YR	34:-
OBAN 14YR	36:-
LAGAVULIN 16YR	38:-
THE MACALLAN 12YR	42:-
ABERLOUR 12YR	34:-
AUCHENTOCHAN 12YR	34:-
HIGHLAND PARK 12YR	34:-
TALISKER 10YR	34:-
GLENLIVET 12YR	34:-
LAPHROAIG 10YR	36:-
THE DALWHINNIE 15YR	38:-
CRAGGANMORE 12Y	36:-
GLENFIDDICH 12Y	34:-

**EXIT**  
**LOUNGE & BAR**

GÖTGATAN 53, STOCKHOLM  
08-644 7777

EXITLOUNGEBAR.SE