

"SANGRIA"

1/2L 230:- / 1L 430:-

WHITE WINE

RED WINE

CAVA ROSÉ

EXIT

LOUNGE & BAR

"MARGARITA"

165:- / 5CL

TEQUILA, COINTREAU & LIME
JUICE SERVED WITH SALT
ON THE RIM OF THE GLASS.

TAPAS

PAN CON AJO

Mozzarellagratinerat vitlöksbröd.
Mozzarella gratinated garlic bread.

59:-

BRAVAS

Friterad potatis, aioli, tomatsalsa.
Fried potato wedges, aioli, tomato salsa.

76:-

CHAMPIJONES AL AJILLO

Vitlöksfrästa champijoner.
Garlic fried mushrooms.

82:-

ARRANCHINI

Panerad karljohansvamp risotto croquettes,
västerbottenost, tryffelmayo.

*Breaded and fried mushroom risotto, truffle mayo,
Västerbotten cheese.*

94:-

TUNA TARTAR

Tonfisk, sesamfrön, soja, ingefära, koriander,
chili, friterad kapris, chilimayo.

*Tuna, sesame seeds, soy, ginger, coriander,
chili, fried caper, chilimayo.*

132:-

QUESO DE CABRA

Gratinerad chèvre, honung, rödbetscrème,
rostade valnötter.

Gratinated chèvre, honey, redbeetcrème, roasted walnuts.

98:-

PICANHA

Grillad brasiliansk kalv Picanha, chimichurri.

Grilled brazilian calf Picanha, chimichurri.

128:-

BURRATA

Krämig mozzarella, cocktailtomat.

Creamy buffalo mozzarella, cocktail tomato.

115:-

TABLA DE EXIT

Kökets val av spanska charkuterier & ostar,
marinerade oliver, fikonmarmelad med tillbehör.

*Kitchen choice of charcuterie & cheese, marinated olives,
fig jam, with sides.*

265:-

CROQUETAS

Friterade kyckling & serrano kroketter,
rostad paprikacremé.

Fried chicken & serrano crouquettes, roasted peppercreme

95:-

GAMBAS AL AJILLO

Chili och vitlöksfrästa scampi.
Sizzled prawns in garlic and chili.

98:-

HALSTRAD TONFISK

Lätt brynt tonfisk, limecrème.
Grilled tuna, limecrème.

122:-

MINI BOOKMAKER TOAST

Ryggbiff, smörstekt lantbröd, dijon & pepparrotts
crème, sallad, tomat, äggula, picklad rödlök.

*Beef fillet, butter fried bread, dijon & horseradish crème,
salad, tomato, egg yolk, pickled onion.*

142:-

SKAGEN

Liten toast skagen, smörstekt bröd, rom, citron.
Classic toast skagen, butter fried bread, roe, lemon.

118:-

BABY RIBS

Mini revbensspjäll, rökt BBQ sås.
Mini ribs, smoked BBQ sauce.

94:-

VIEIRAS

Gratinerade pilgrimsmusslor, tomat & apelsin coulis,
kräftstjärtar, mozzarella..
*Gratinated scallops, tomato & orange coulis, crayfish
tails, mozzarella.*

132:-

CERDO

Asiatisk fläksida, soja, chili, sesamolja, ingefära,
koriander, granatäpple.

*Asian porkside, soy, chili, sesame oil, ginger, coriander,
pomegranate.*

96:-

DULCES FRITAS

Sötpotatis pommes, chilimayo.
Sweet potato fries, chili mayo.

85:-

CHORIZO AL VINO TINTO

Stekt chorizo med rödvin, chili, vitlök, rosmarin.
Fried chorizo with redwine, chili, garlic, rosemary.

98:-

PAELLA

Paella, smaksatt med saffran, majs kyckling,
scampi, chorizo, musslor.

*Paella, flavored with saffron, corn fed chicken, sizzled
prawns, chorizo, mussels.*

152:-

"Vid allergi vänligen fråga personal"

EXIT

LOUNGE & BAR

VARMRÄTTER

ENTRECOTE 395:-

250g Black angus, rödvinssås, bearnaisesås, fransk tomatsallad, pommes frites.

250g Black angus, red wine sauce, bearnaise sauce, tomato salad, french fries.

TONFISK 292:-

Grillad färsk tonfisk, limecrème, säsongens primörer, sötpotatis pommes.

Grilled tuna, limecrème, seasonal vegetables, fried sweet potatoe fries.

MOULES FRITES 255:-

Vitt vinkokta musslor, grädde, persilja, pommes frites.

White wine cooked mussels, cream, parsley, fries.

RISOTTO 225:-

Krämig svamp risotto, toppad med smulad chevré.

Creamy mushroom risotto, topped with crumbled chevré.

CAESARSALLAD CHOICE

186:-

ROMANSALLAD, CAESARDRESSING
HYVLAD PARMESAN, SMÖRSTEKTA
KRUTONGER.

MAKE YOUR CHOICE

GRILLAD MAJSKYCKLING, STEKT BACON.

VITLÖKSFRÄSTA SCAMPI.

GRILLAD HALLOUMI.

BURGERS

EXIT SMASH BURGER 189:-
100% högrev Black Angus, crispsallad, cheddar, bacon, picklad rödlök, pommes frites, chipotle.

Prime rib, crispsallad, cheddar, bacon, pickled onion, french fries, chipotle.

HALLOUMI BURGER 186:-

Grillad halloumi, crispsallad, tomat, picklad rödlök, sötpotatis pommes, chilimayo.

Grilled halloumi, crisp sallad, tomato, sweet potatoe fries, pickled onion, chilimayo.

DESSERT

CRÉME BRÛLÉE 98:-

Klassisk brûlée.

Classic brûlée.

BLUEBERRY CHEESECAKE 102:-

Hemgjord vitchoklad cheesecake, blåbärskompott.

Homemade white chocolate cheesecake, blueberry compote.

PANNACOTTA 96:-

Hemgjord vanilj pannacotta, jordgubbs coulis, rabarber kompott.

Homemade vanilla pannacotta, strawberry coulis, rhubarb compote.

GLASS / CITRON SORBET 82:-

Vaniljglass / citron Sorbet, färska bär

Vanilla icecreme / lemon Sorbet, fresh berries.

TRYFFEL 48:-

Hemgjord mörkchoklad tryffel.

Homemade dark chocolate truffle.

"Vid allergi vänligen fråga personal"

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

EXIT

LOUNGE & BAR

**smooth
& tasty.**

CHAMPAGNE/MOUSSERANDE

	GL	1/1
CAMPO VIEJO BRUT RESERVA MACABEO SPAIN, PENEDES	108:-	498:-
CAMPO VIEJO BRUT ROSÉ TREPAT SPAIN, PENEDES	112:-	522:-
LE ARCHE PROSECCO GLERA ITALY, VENETO	108:-	498:-
MUMM GRAND CORDON PINOT NOIR, PINOT MEUNIER, CHARDONNAY FRANCE, CHAMPAGNE		755:-
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	94:-	388:-
WYNDHAM ESTATE BIN 222 CHARDONNAY AUSTRALIA, SOUTH EASTERN	114:-	468:-
MOSELLAND (ORGANIC) RIESLING GERMANY, MOSEL-SAAR-RUWER	118:-	488:-
STONELEIGH (VEGAN) RIESLING NEW ZEELAND, MARLBOROUGH ITALY, CERVIGNANO DEL FRULI	128:-	510:-
IL FORTINO VERMENTINO ITALY, TOSCANA	134:-	550:-
CHABLIS AOC CHARDONNAY FRANCE, CHABLIS	142:-	595:-

ROSÉ VIN

	GL	1/1
LE ARCHE PRIMIZIA ROSATO CORVINA, MOLINARA ITALY, VENETO	98:-	395:-
M DE MINUTY GRENACHE, CINSULT, SYRAH FRANCE, PROVENCE	119:-	492:-

RÖTT VIN

	GL	1/1
ROSARIO CABERNET SAUVIGNON CHILE, CENTRAL VALLEY	94:-	388:-
CAMPO VIEJO ECOLOGICA TEMPRANILLO, GRENACHA SPAIN, RIOJA	118:-	480:-
GRAFFIGNA CENTENARIO MALBEC ARGENTINA, SAN JUAN	122:-	505:-
CHATEAU DU TRIGNON CÔTES DU RHÔNE GRENACHE, SYRAH, MOURVÈDRE FRANCE, CÔTES DU RHÔNE	134:-	560:-
TABALI RESERVA ESPECIAL PINOT NOIR CHILI, LIMARÍ VALLEY	142:-	592:-
SILVANO PIACENTINI VALPOLICELLA RIPASSO SUPERIORE CORVINA, RONDINELLA & MOLINARA ITALY, VALPOLICELLA	152:-	625:-
GEMMA BARBERA D'ALBA BRICCO ANGELINI, BARBERA ITALY, PIEMONTE		680:-

YOU ARE LOVELY

BEER / CIDER

FAT / DRAUGHT 40CL

CARLSBERG HOF	64:-
FALCON EXPORT	64:-
STAROPRAMEN	78:-
KRONENBURG 1664 BLANC	88:-
BROOKLYN LAGER	84:-
BROOKLYN IPA	86:-
ERIKSBERG KARAKTÄR	84:-
CARNEGIE KELLERBIER	92:-
SOMERSBY PÄRONCIDER	72:-

FLASKA / BOTTLE 33CL

CARLSBERG EXPORT	68:-
CELIA GLUTEN FREE	76:-
CORONA EXTRA	78:-
PORETTI ORIGINALE	78:-
LAGUNITAS IPA	92:-
GUINNESS EXTRA STOUT	84:-
SOMERSBY SPARKLING ROSÉ	78:-
CIDRAIE FRENCH APPLE	88:-

SODA / LÄSK / NON ALC

LÄSK	42:-
GINGER ALE	44:-
RUSSIAN WATER	44:-
TONIC	44:-
RAMLÖSA 33CL	38:-
BUNDABERG GINGER BEER	72:-
CARLSBERG NON-ALCOHOLIC	52:-
NAPA PALE ALE NON - ALCOHOLIC	72:-

BAR SNACKS

ASIATISK NÖTMIX 34:-

MARINERADE OLIVER 69:-

CHIPS & DIPP 65:-

MARCONA MANDLAR 48:-

GÖTGATAN 53, STOCKHOLM
08- 644 77 77

EXITLOUNGE.BAR.SE

AVEC

COGNAC	CL
HENNESSY	36:-
GRÖNSTEDTS XO	36:-
MARTELL CORDON BLEU	48:-
REMY MARTIN VSOP	42:-
MARTELL XO	92:-

CALVADOS	
BUSNEL VSOP	38:-
BOULARD XO	48:-

BRANDY	
TORRES 10 GRAND RESERVA	36:-

ARMAGNAC	
JANNEAU VSOP	34:-

GRAPPA	
MASI GRAPPA DI INVECCHIATA	38:-
AMARONE, MUSELLA	

DESSERT VIN	6 CL
PETIT GUIRAUD	
2016 SAUTERNES	96:-

SINGELMALT	CL
ARBEG 10YR	36:-
OBAN 14YR	38:-
THE MACALLAN 12YR	44:-
AUCHENTOCHAN 12YR	36:-
HIGHLAND PARK 12YR	36:-
TALISKER 10YR	36:-
ABELOUR A BUNDAH	38:-
GLENLIVET 12YR	36:-
LAPHROAIG 10YR	38:-
THE DALWHINNIE 15YR	38:-
CRAGGANMORE 12Y	38:-
GLENFIDDICH 12Y	36:-

ROM	CL
ANGOSTURA 1919	42:-
MATUSALEM 15	42:-
APPELTON ESTATE 12	38:-
DIPLOMATICO EXCLUSIVA	42:-
DIPLOMATICO AMBASSADOR	88:-
ZACAPA 23	42:-
ZACAPA XO	92:-

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