



## TASTINGS

Three glasses	395 kr
Five glasses	650 kr
With sweets, cheese and charcuteries	
Prestige tasting	999 kr
A selection of our top-notch champagnes. Presented with cheese and charcuterie.	

## SNACKS

Bread with accessories.	79 kr
Served with chive dip and olive oil.	
Crisps and dip	65 kr
Potatoe crisps with chive aioli.	
Candied nuts	59 kr
Truffle popcorn	79 kr
Popcorn tossed in truffle oil, topped with freshly grated parmesan.	
Crisps with roe	149 kr
Potatoe crisps with roe, pickled red onion, crème fraîche and dill.	

## STARTERS

One Oyster	35 kr
Three Oysters	139 kr
Topped with red onion foam, cress oil and roe with pickled red onion and chives.	
Shrimps with accessories	189 kr
Fresh potatoes, cucumber, sour cream and dill. Topped with roe.	
Pulled duck	189 kr
Duck confit on fried rice paper. Served with pickled red onion, sriracha mayonnaise, sesame seeds and chives.	
Toast with roe	179 kr
Fried bread, cheddar cream, pickled red onion, creme fraîche and dill.	

## MAIN DISHES

Shrimp salad	219 kr
Shrimps, cherry tomatoes, pickled red onion, green asparagus, hardboiled egg, radishes, chive aioli, sourdough bread.	
Truffle-scented mushroom pasta	229 kr
Fettucine, oyster mushroom and portabello. Topped with aged cheddar and crisps of Serrano ham.	
Bubble-dogs – Sashi (beef)	119 kr
Choose from three different toppings: 1. Shrimp-mix with dill. 2. Chive-mayonnaise, finely chopped raddish and cress. 3. Truffle-mayonnaise, deep fried sunchoke and cress	

**In case of allergies or other questions - inform the staff, and we will help you!**



## TARTE FLAMBÉE

Escargot	185 kr
Garlic fried snails and fresh parsley.	
Éponge	169 kr
Oyster mushroom, portobello, truffle mayonnaise, garlic and aged Cheddar.	
Asperges et chèvre	179 kr
Green asparagus, chèvre cheese, serrano ham and honey.	
Tomates semi-séchées	169 kr
Semi-dried tomatoes, serrano ham, garlic, freshly grated parmesan.	
Confit de canard	189 kr
Duck confit, oyster mushroom, green asparagus and truffle mayonnaise.	

## DESSERTS

Rêve de fraise	129 kr
White chocolate crème, champagne-marinated strawberries and rhubarb, roasted white chocolate and elderberry foam.	
Chocolate Truffle x 2	59 kr
Ask for the flavour of the week!	
Crème Brûlée	99 kr
An eternal favourite...	

## OTHER

Cheese and charcuteries	
Chefs choice with a few side dishes.	
1-2 personer	219 kr
2-4 personer	319 kr
Chocolate	25 kr
Licorice	25 kr

## ABOUT US...

*A Little Party opened in 2015 as a spin-off to Svensk Champagneimport.*

*We are very proud to be able to offer our guests the world's largest selection of champagne by the glass (number two is situated in Oregon, USA)!*

*A well composed menu from our kitchen as a nice bonus, easily makes an evening here extra long.*

*Most welcome!*

***Magnus Fritzell with staff***

“Champagne, if you are seeking the truth, is better than a lie detector.” Graham Greene