



TASTINGS

Three glasses 395 kr

Five glasses 660 kr

With sweets, cheese and charcuteries.

Prestige tasting 999 kr

A selection of our top-notch champagnes.
Presented with cheese and charcuterie.

STARTERS

One Oyster - plain 49 kr

With optional topping 58 kr

Three Oysters 159 kr

Served with:

- Spinach oil and apple snow.
- Tomato emulsion and cress.
- Red onion foam.

Carpaccio of venison 179 kr

Served with fried black radish, caramelized cheese, browned butter, onion cream and pickled black salsify.

Long baked pork belly 169 kr

With puree of butternut pumpkin, onion- and fennel gravy and deep fried black cabbage.

Toast with roe 189 kr

Fried bread, cheddar cream, pickled red onion, creme fraîche and dill.

Tuna tartar 229 kr

Grilled tuna, pickled white onions, truffle mayonnaise, deep fried artichoke and black cabbage.

SNACKS

Deep fried wonton 139 kr

With snow crab mash, pickled kohlrabi, roe and cress.

Sourdough bread from Feldt's 129 kr

Served with olive oil and tomato aioli.

Escargot - snails 129 kr

Fried in butter with garlic and parsley.

Truffle popcorn 79 kr

Popcorn tossed in truffle oil, topped with freshly grated parmesan.

Crisps with roe 159 kr

Potatoe crisps with roe, pickled red onion, crème fraîche and dill.

Crisps and dip 65 kr

Potatoe crisps with tomato aioli or truffle mayonnaise

MAIN DISHES

Iberico-burger 269 kr

Served in brioche bread from Feldt's with brie, honey mayonnaise, caramelized white onions, fried black radish and watercress.

Truffle-scented mushroom pasta 239 kr

Fettucine, oyster mushroom and portabello. With cheddar and crisps of Serrano ham.

Bubble-dogs 149 kr

Chorizo from Wapnö manor

- Snow crab mash and deep-fried black radish.
- Oyster mushroom, truffle mayonnaise and watercress.

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



PINSA

Crusts from Feldt's. Served on creme fraîche and the following toppings:

Escargot 239 kr
Garlic fried snails and fresh parsley.

Au champignon 229 kr
Oyster mushroom from Fungigården, blue cheese from Kvibille and deep fried black cabbage.

Brie et salami 219 kr
Cheddar from Kvibille, Brie and Parmesan.

Tomates semi-séchées 219 kr
Semi-dried tomatoes, serrano ham, garlic, freshly grated parmesan.

DESSERTS

Rêve au chocolat blanc 169 kr
White chocolate crème with raspberry flavour. Served with coconut crunch, crispy oats and a fluffy butter cake.

Creme Brûlée 99 kr
An eternal favourite...

Chocolate truffles x 2 69 kr
Ask for the flavour of the week!

OTHER

Cheese and charcuteries
Chefs choice with a few side dishes.
1-2 persons 259 kr
2-4 persons 359 kr

Chocolate 25 kr

Licorice 25 kr

Candied nuts 49 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 last extra long.

Most welcome!

Magnus Fritzell with staff

"Only the unimaginative can fail to find a reason for drinking Champagne"
Oscar Wilde, Irish writer, dramatist and social satirist (1854–1900)