



TASTINGS

Three glasses	395 kr
Five glasses	660 kr
With some sweets, cheese and charcuteries.	
Prestige tasting	1099 kr
A selection of five top-notch champagnes. Presented with cheese and charcuteries.	

STARTERS

One Oyster naturelle	49 kr
With optional topping	58 kr
Three Oysters with toppings	169 kr
Served with:	
<ul style="list-style-type: none">• Red onion foam• Roe, smoked champagne sauce, cress• Pickled shallots and arugula oil	
Cheese and charcuteries	
Chefs choice with a few side dishes.	
1-2 persons	259 kr
2-4 persons	359 kr
Necked scallop	185 kr
Served with smoked champagne sauce, roe, fried black cabbage and arugula oil.	
Long baked pork belly	169 kr
Served with puree on butternut squash, onion- and fennel gravy and cress.	
Beetroot – Eric style	175 kr
Butter-fried and pickled beetroot. Served with serrano crisp, chèvre cream, pickled chanterelles, roasted pine nuts and thyme,	

SNACKS

Cheese cream with apple	99 kr
Served on butter-fried bread with serrano crisp and cress.	
Crisps with roe	179 kr
Potatoe crisps with roe, pickled red onions, crème fraîche and dill.	
Truffle popcorn	89 kr
Popcorn tossed in truffle oil, topped with freshly grated parmesan.	
Crisps and dip	75 kr
Potatoe crisp with truffle mayo and fried black cabbage.	

MAIN DISHES

Mushroom pasta	259 kr
Fettuccine, oyster mushroom and chanterelles, cream, truffle and champagne. Topped with grated cheese from Hagarnas dairy. Served either with crisp made on coppa or with fried black cabbage.	
Kobe Burger	279 kr
Served in brioche bread from Krantz Bakery with caramelized red onion, butter-fried oyster mushroom from Fungigården, chanterelle mayo, crispy salad and cheese from Hagarnas dairy.	
Tuna tartar	249 kr
Served with pickled shallots, fried artichokes, Bimi broccoli and mayonnaise made from lime, soy and browned butter.	

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



PINSA

Pinsas from Krantz Brödbod. All with creme fraîche, grated cheese and the following toppings:

Escargots	249 kr
Garlic fried snails and fresh parsley.	
Oyster Mushrooms	219 kr
Garlic, truffle mayo and fried black cabbage.	
Long baked pork belly	239 kr
Beetroot, chèvre, honey and walnuts.	
Brie and salami	219 kr
With pine nuts and aragula.	

OTHER

Candied nuts	59 kr
Chocolate	25 kr
Licorice	25 kr

DESSERTS

Eric's brownie	159 kr
Made with browned butter. Served with blackberry cream, coconut flakes, caramelized pecans and caramel sauce flavored with Ratafia.	
Creme Brûlée	99 kr
An eternal favourite...	
Chocolate truffles x 2	79 kr
Ask for the flavour of the week!	

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

*"Champagne makes you feel like it's Sunday and better days are just around the corner."
Marlene Dietrich, German-American singer and actress (1901-1992)*