



TASTINGS

Three glasses	395 kr
Five glasses	660 kr
With some sweets, cheese and charcuteries.	
Prestige tasting	1198 kr
A selection of five top-notch champagnes. Presented with cheese and charcuteries.	

STARTERS

Mushrom soup	169 kr
Oyster shivling from Fungigården in Harplinge, deep fried yellow beet, salmon roe, grated cheese and cress.	
Roe on toast	189 kr
Roe, Crème Fraîche, pickled red onion, cheddar cream and dill. Served on butter fried toast.	
Crayfish in rice-paper	129 kr
Crayfish, deep fried rice paper, miso mayonnaise, pickled silver onion, soybeans and champagne vinaigrette.	
Smoked salmon	175 kr
Served with pickled silver onion, fried Jerusalem artichoke, dill and horseradish mayonnaise and herb oil.	

SNACKS

One Oyster naturelle	49 kr
With optional topping	58 kr
Three Oysters with toppings	159 kr
Served with:	
<ul style="list-style-type: none">• Red onion foam• Roe, smoked champagne sauce, cress• Pickled shallots and arugula oil	
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.	

MAIN DISHES

Duck breast with pumpkin	289 kr
Served with roasted pumpkin puree, pickled beetroot, apple- and onion gravy, hazelnut crunch and deep fried black cabbage.	
Iberico Burger	279 kr
Served in bread from Kranz Brödbod, cheese from Hagarnas Mejeri, pickled silver onions, butter-fried oyster mushrooms from Fungigården, mayonnaise on browned onions and crispy salad.	
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 deep fried black cabbage.	

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

a little party

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	229 kr
Garlic, truffle mayo and deep fried black cabbage.	
Serrano ham	239 kr
With Brie, pine nuts and honey.	

OTHER

Cheese and charcuteries	
Chefs choice with a few side dishes.	
1-2 persons	259 kr
2-4 persons	359 kr
Candied nuts	49 kr
Chocolate	25 kr
Licorice	25 kr

DESSERTS

Chocolate tartlet	149 kr
Tartelette with white chocolate cream flavored with Ratafia and vanilla. Served with apple-caramel sauce, chocolate crunch and meringue flakes.	
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 is the best way of saying ‘I love you’ in any language.” Clovis Taittinger