

Starters

Premium Swedish charcuterie & cheese plate. 195 SEK
Smoked Elk meat, Artisan fennel salami, air-dried Coppa, pickled spruce sprouts, Swedish cheese, fried flatbread

Kalix vendace roe toast. 275 SEK
Rye bread, red onion, crème fraîche, dill

Creamy almond potato soup. 185 SEK
Served with root vegetables, diced smoked pork belly
Veg: Served with root vegetables, roasted pumpkin seeds

Main Courses

Elk Meatballs. 295 SEK
Creamy gravy, mashed potatoes with Västerbotten cheese, lingonberries
Veg: Meatballs made from peas

Wine pairing: Rålund Exclusive – Dry Blueberry Wine

Oven-baked Arctic char 345 SEK
Served with Kalix venace roe cream, fresh dill, and potato mash with Västerbotten cheese

Wine pairing: Bergskär – Dry Lingonberry Wine

Warming braised pork with carrots 245 SEK
Root vegetable server with apple salsa

Veg: Tasty bean stew with tomato

Wine pairing: Rålund Classic – Dry Blueberry Wine

Desserts

Nordic apple delight 125 SEK
Butterroasted cinnamon apple slices, oat almond crumble, cardamom cream

Avec: Rålund Northern light aperitif of blueberries wine

Forest Lingonberry dream 145 SEK
Lingonberry parfait, gingerbread crunch, Philadelphia cream

Avec: Episk Lingon Liqueur

Coffee & tea

Brewed Coffee 45 SEK

Tea 45 SEK
(Earl Grey, Rooibos, Green tea)

Bread

Bread served with butter 20 SEK/Piece
Choose from: Sourdough Polar Bread / Rye Bread / GF Rye Bread / Crispbread

Swedish wines & beverages

Sparkling

Wisby Sparkling 2022 185 / 850 SEK

Rosé

Bergskär 175 / 750 SEK
Dry Lingonberry Rosé

White

K4 Gooseberry Wine 170 / 750 SEK

Fårö Cuvée 2022 185 / 850 SEK

Gute Vingård Ekat 2023 185 / 850 SEK

Red

Rålund Classic 175 / 800 SEK
Light Dry Blueberry

Rålund Exclusive 185 / 875 SEK
Medium Dry Blueberry

Rålund Superior 190 / 925 SEK
Oaked Blueberry

Gutevin R 2022. 185 / 850 SEK
Gotland

Non-Alcoholic

Rålund 100% Blueberry Juice 110 SEK

Bergskär Lingon-Apple Juice 95 SEK

Non-alcoholic Beer 85 SEK

Soft Drinks

Sparkling Water 45 SEK

Törst Real Cola 65 SEK

Törst Real Cola sugar free 65 SEK

Törst Real Raspberry 65 SEK

Törst Real Elderflower 65 SEK

For allergies – please speak to our staff. Feel free to ask
us about the origin of our ingredients.
We are a cash-free restaurant

Swedish craft beer & cider

Fatöl – L som i Lager, 40 cl, 5% 95 kr
A crisp pilsner-style beer

IPA – How to Highlight, 40 cl, 5,9% 120 kr
Notes of citrus and tropical fruit

Megasourus Rex, 33 cl, 8% 145 kr
Blackcurrent Sour Ale with notes of lemon and vanilla

Stoorn, 44 cl, 8,5% 160 kr
Malty and spicy Double NEIPA (New England IPA)

Dubbelpipa, 33 cl, 9,5% 125 kr
*Double IPA with notes of orange marmalade, dried apricot,
and toffee*

How to Find Purified Gold, 33 cl, 5,3% 100 kr
Easy-drinking lager from Norrland

How to Get Juicy, 33 cl, 6,4% 120 kr
Fruity Hazy IPA packed with flavor

How to Skip Dessert, 33 cl, 10,5% 150 kr
Sweet chocolate stout aged in Bourbon barrels

UÅ West Coast IPA, 33 cl, 6,5%. 120 kr
Bitter and malty

Dry Swedish Cider

Ask our staff for the current selection of
Swedish artisanal beers and apple ciders.

Swedish liqueurs & aperitifs

24 SEK/cl

Strawberry, Blackcurrent, Cloudberry, Raspberry, Blueberry, Lingon

Rålund Norrsken 10 cl, 13% 115 SEK
Blueberry aperitif

Rålund Drottning 10 cl, 12,5%. 150 SEK
Raspberry & Blueberry aperitif

Hot Episk mulled wine of nordic blueberries. 165 SEK

Hot Episk mulled wine of lingonberries 155 SEK

Snacks

Root Vegetable Chips 55 SEK
Reindeer or Elk Sausage (per pack) 75 SEK
Flatbread with Västerbotten cheese dipping sauce... 85 SEK

Weekly Special

Ask our staff about this week's featured dish 215 SEK

Cocktails Bar Nordic

185 SEK – 110 SEK non-alcoholic

Stockholm Sour

Agitator Whiskey, rubarb acid, bitters, syrup, egg white, topped with Rålund Exclusive dry blueberry

Episk GT

Hernö dry Gin, Episk Blackcurrant liqueur, spruce sprout tonic

Norsjö Klubb

Hernö Gin, Episk Raspberry liqueur, syrup, raspberry acid

Rajraj

Agitator Rye Whiskey, Episk Blackcurrant liqueur, blackcurrant acid, apple acid, rosemary sugar, syrup and pine syrup

Forest Walk

Hernö pink gin, Episk Raspberry liqueur, Episk Blueberry liqueur, raspberry acid, mint, Ginger Beer

Picking Berries

Norrbottens Destilleri vodka, Episk Lingonberry liqueur, lingonberry acid, thyme sugar, egg whites, rhubarb tonic

Ginny

Hernö old Tom Gin, Swedish vermouth

Skansen (Alcohol-free)

Cold-pressed lingonberries and apples, rose quince, thyme sugar, raspberry acid, spruce sprout tonic

Gröna Lund (Alcohol-free)

Elderflower, rhubarb acid, apple acid, thyme sugar, mineral water, Ginger Beer

Kungsan (Alcohol-free)

Cold-pressed blueberries and lingonberries, apple acid, blackcurrant acid, bitters, egg whites



Menu

Welcome to Bar Nordic

A restaurant and bar in the heart of Stockholm, where food and drinks reflect the Nordic landscape, climate, and tradition. Behind Bar Nordic stands New Nordic Beverage, a wine and beverage producer dedicated to sustainable enjoyment and high-quality Swedish ingredients.

Wine Tasting

595 SEK/person

A taste journey into Sweden's best-kept secret – wild berry wines paired with matching bites.

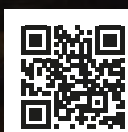
Nordic Cocktail Workshop

685 SEK/person

Learn the modern artisanal cocktail, mix and taste three drinks using Nordic spirits and ingredients.



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