

COCKTAILS

185 SEK

Pink Harvest

Koskenkorva rhubarb, lime, rhubarb syrup, egg white, grapefruit soda

Fresh, vibrant, and fizzy—rhubarb and citrus topped with grapefruit soda for a bright, refreshing finish.

Coriander Cloud

Barsol pisco, limoncello, lime, pear syrup, coriander

Crisp, floral, and herbaceous—a modern pisco sour with pear and fresh coriander.

Tropic Ember

Mezcal, aperol, lemon, pineapple syrup

Smoky, tropical, and bittersweet—pineapple sweetness balanced by mezcal and aperol.

Scarlet Basil Smash

Koskenkorva ginger, cherry heering, lemon, basil

Refreshing, juicy, and herb-driven—cherry, ginger, and basil in a playful highball.

Campfire Espresso Martini

Takamaka koko, baileys, cointreau, espresso, coco lopez

A tropical-inspired espresso martini—rich, creamy and layered with coconut and coffee.

Summer Garden Martini

Gin, st germain, apricot brandy, white wine

Elegant and spirit-forward—floral gin, apricot, and elderflower with a silky texture.

Godmothers Margarita

José cuervo tequila, disaronno, lime, agave syrup

A smooth margarita twist—fresh lime and tequila softened by delicate almond notes.

Got allergies? Talk to the barman and we'll help you choose.

SPRITZERS

165 SEK

- Fizzy favourites fit for anytime -

Aperol Spritz

Aperol, soda, bubbles

Hugo Spritz

St germain, soda, bubbles, mint

Limoncello Spritz

Limoncello, bubbles, sprite

BOOZE-FREE DRINKS

92 SEK

- What to drink when you're not drinking -

Mango Meadow

Mango, raspberry, lemon, cranberry, mint

Fresh, fruity, and vibrant—mango and raspberry balanced by citrus, mint, and soda water

Sun Chaser

Passionfruit, lime, watermelon, ginger beer

Exotic, zesty, and refreshing—passion fruit and watermelon lifted by lime and a spicy ginger finish.

Sunlit Grove

Pineapple, agave, lime, grapefruit soda

Bright, crisp, and citrus-forward—pineapple sweetness balanced by lime and refreshing grapefruit soda.

BUBBLES

GLASS / BOTTLE

Passione Sentimento Prosecco Treviso DOC Prosecco Treviso, Italy	135 / 745
2016 Philipponnat, Blanc de Noirs Extra-Brut Champagne, France	1205
2015 Philipponnat, Grand Blanc Extra-Brut Champagne, France	1160
Launois Cuvée Reservée Grand Cru BdB Brut Champagne, France	1120
Jaume Serra Organic Brut Cava Sparkling Catalonia, Spain	130 / 715
Louis Roederer Théophile Brut NV Champagne, France	185 / 1110

CANNED BEER

A Ship Full Of IPA 5,8%	99
Estrella Damm	99
Poppel Lager	104
Peachy Bulldog, Pale Ale	102
Tail Of Whale	92
Heineken	88
Melleruds Pilsner 3,5	83
Non-alcoholic, Ship Full of IPA	67
Mariestad 0%	67
Estrella Gluten Free 0%	67
Easy Rider IPA 0%	67

DRAUGHT BEER - 0,4 L

Mariestads Export, Lager	89
Melleruds, Lager	94
Berliner Pilsner	102
Session-IPA by Omaka	108
Sothorn Bulldog IPA	104

CIDER

Galipette Brut	92
Briska Elderflower	92
The Sour Project	92

ALCOHOL-FREE WINE

GLASS / BOTTLE

Vintense Merlot 0%	95/370
Vintense Chardonnay 0%	95/370
Vintense Sparkling 0%	75/435

SOFT DRINKS

Coca-Cola	48
Coca-Cola Zero	48
Sprite	48
Fanta	48
Ginger Beer	67

JUICE

The daily lemonade	68
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WHITE WINE		GLASS / BOTTLE
ON GLASS	Jabato Blanco Viura VdLT de Castilla, Spain	130 / 530
	Mediterranico Grillo Grillo Sicily, Italy	142 / 559
	Quartaut Chardonnay Chardonnay Languedoc, France	149 / 559
	Chablis Domaine de Biéville Chardonnay Chablis, France	182 / 729
	Toni Grüner Veltliner Grüner Veltliner Austria	152 / 618
	S.A. Prüm Blue Riesling Riesling Mosel, Germany	175 / 705
	Domaine Durand Sancerre Sauvignon Blanc Loire, France	171 / 684
FRANCE	2023 Artesis, Côtes du Rhône blanc Rhône	790
	2020 Pierre Chainier, Clos de Nouys Vouvray Sec Loire	638
	2020 Saint Péray Rhône	775
ITALY	2022 Scalunera Etna Bianco EKO Carricante Sicilly, Italy	725
GERMANY	2017 Bernkasteler Lay Riesling GG Dry Mosel	820
USA	2017 Arbe Garbe, White California	995
	2021 J Vineyards, Russian River Valley Chardonnay California	840
PORTUGAL	2020 Quinta do Vallado Reserva Douro	864

ROSÉ WINE

GLASS / BOTTLE

Mediterranico Rosé EKO 50% Nerello Mascalese, 25% Sangiovese, 25% Syrah Sicily, Italy	142 / 559
2022 Scalunera Etna Rosato Nerella Mescalèse Sicily, Italy	720

RED WINE

ON GLASS	Jabato Tinto Tempranillo VdLT de Castilla, Spain	130 / 530
	Mediterranico Nero d'Avola EKO 100% Nero d'Avola Italy, Sicily	142 / 559
	Crozes-Hermitage "Esquisse" Syrah Rhône, France	168 / 672
	Torre del Falasco Ripasso Corvina 70% and Rondinella 30% Veneto, Italy	145 / 588
	Roberto Sarotto Langhe Nebbiolo DOC Nebbiolo Piemonte, Italy	175 / 720
	Secret de Lunes Pinot Noir Languedoc, France	154 / 633
	Artesis Côtes du Rhône Grenache 60%, Syrah 35%, Mourvèdre 5% Rhône, France	171 / 705
FRANCE	2021 Maison Antoine Moueix, Château Grand Renom Merlot/Cabernet Franc Bordeaux	638
	2021 Beaujolais Les Griottes Beaujolais	695
	2020 Cornas, "Empreintes" Rhône	1280
	2022 Clos de l'Oratoire des Papes Châteauneuf-du-Pape Rhône	1105
	2022 L'AME Châteauneuf du Pape Rhône	905
ITALY	2017 Barolo Tradizione Piedmont	1240
	2020 Scalunera Etna Rosso Nerella Mescalèse - Cappuccio Sicily, Italy	745
	2020 Sasso al poggio Sangiovese, Merlot, Cabernet Sauvignon Tuscany, Italy	715
PORTUGAL	2021 Vallado Douro Red Touriga Franca/Nacional/Tinta Roriz Douro	725

MORE REDS...

		GLASS / BOTTLE
USA	2021 Orin Swift, Abstract California	1095
	2015 Lillian, California Syrah California	1650
	2016 Sine Qua None, Dirt Vernacular California	4650
AUSTRALIA	2020 Tolmer Cabernet Sauvignon Coonawarra	750

DESSERT WINE

	GLASS
Taylor's 10 Year Old Tawny Port Touriga Nacional 100% Douro, Portugal	118
Muscat de Rivesaltes Muscat d'Alexandrie 70%, Muscat à Petits Grains 30% Languedoc, France	118

BEFORE, DURING AND AFTER

WHISKY / PRICE PER 1 CL

Maker's Mark	41
Buffalo Trace	35
Sazerac Rye	40
Lagavulin 16yo	61
Laphroaig 10yo	47
Monkey Shoulder	45
Glenfiddich 12yo	45
Macallan 12yo	53
Macallan 18yo	105
Bushmills Black Bush	36
Highland Park 12 yo	45

COGNAC/CALVADOS

Boulard Grand Solage	38
Larsen VSOP	39
Braastad XO	50

RUM

Plantation Grand Reserve	35
Brugal 1888	41
Havana Club 7	32

GIN

Beefeater Pink	31
Monkey 47	45
Hendricks	45
Brandstar Alliance Supermoon	45
Plymouth	31

VODKA

Koskenkorva	31
Finlandia	31

GRAPPA / PRICE PER 1 CL

Sarpa di Poli Oro	45
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TEQUILA

José Cuervo Silver	31
José Cuervo Esp Gold	31

BITTERS / VERMOUTH

Antica Formula	31
Jägermeister	31
Gammeldansk	31
Fernet-Branca	31
Brancamenta	31

LIQUOR

Galliano Vanilla	31
Sambucca	31
Galliano Amaretto	31
Chartreuse Jaune	31
Chartreuse Verte	31

AQUAVIT

OP Andersson	31
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HOT BEVERAGES

Cafe Latte	55
Cappuccino	54
Coffee	45
Tea	45
Espresso	42
Espresso, double	47
Hot Chocolate	60

BAR MENU

SNACKS	Crisps	48
	Assorted Nuts	48
	Mixed olives	48
	Nocellara olives	85
	Marshmallows	48
	 Padrones	 90
	Smoked paprika, garlic, brown sugar, lime	
	 Charcuterie	 115
	Comté and fuet	
	 Chicken Wings	 135
	Buffalo dressing, blue cheese sauce	
STARTERS	 Fried Feta Cheese	 125
	Walnuts, lemon, espelette pepper, mint, honey	
	 Croquettes	 120
	Braised pork, chipotle and lime crème	
	 Mushrooms	 95
	Marinated mushrooms, balsamico, rosemary	
	 Corn Ribs	 115
	Ancho chilli butter, manchego crème, coriander, lime	
	 Langos	 190
	Whitefish roe, crème fraîche, red onion, chives, lemon, dill	
	 Salmon Tartare	 180
MAINS	Cucumber, horseradish crème, green apple, dill, potato crisp	
	 Burrata	 175
	Marinated tomatoes, pesto	
	 Chicken Taco	 175
	Grilled chicken, aji verde, corn salsa, pickled onion, coriander	
	 Oyster Mushrooms	 165
	Tahini dressing, sumac onions, parsley, lemon	
AFTER	 Steak Tartare	 195
	Truffle mayo, parmesan, egg crème, potato crisp	
	 Campfire Burger	 275
	Beef- or plant-based burger (your choice), mustard, burger dressing, pickled onions, American cheddar, fries	
	 Crème Brûlée	 145
	Grilled cream, vanilla	
	 Chocolate Truffle	 65
	*Contains alcohol	

Got allergies? Talk to our staff and we will guide you through every little ingredient. All prices stated in sek.

Campfire is a place where locals and visitors from all over the world meet and socialise with each other, and where they take a break from the everyday hustle. This is where we gather around the fire to share experiences, stories and enjoy good food while meeting new and old friends. The meal is the focal point and in the kitchen we create exciting dishes close to our hearts. We call our cuisine “comfort food from every corner of the world”. Food inspired by childhood memories, travelling and the shifting seasons that puts a smile on your face and spreads joy, love and comfort. At Campfire we use the elemental force of fire and extract the flavours of the flames. Here the fire is crackling together with the sound of good conversations, laughter and music.