



COCKTAILS

189

ZINK'S TROCADERO

Vodka, Cointreau, Le Birlou,
Lemon Juice, Syrup & Angostura

COCCOMENTA

Rum, Malibu, Mango, Mint,
Lemon Juice & Syrup

POMIGLIA

Vanilla Vodka, Malibu, Grapefruit
Soda, Lemon Juice & Syrup

VIOLA

Gin, Violet Liqueur, Lemon Juice
& Syrup

LUCE DEL SOLE

Malibu, Pineapple Juice, Lemon
Juice & Syrup

CAMPARCELLO

Campari, Limoncello, Blood Orange
Juice & Angostura Bitters

SPICY PASSION MARGARITA

Tequila, Passoã, Lemon Juice,
Syrup, Chili & Tajin

TO SHARE

649 (4 ppl)

SANGRIA ALLA ZINK

Limoncello, St. Germain, Cranberry
Juice, Prosecco, Soda & Seasonal Fruits

BEER / CIDER

DRAFT

Menabrea Bionda 81
Bulldog Carnaby IPL 83

BOTTLE

Melleruds Utmärkta Pilsner 72
Heineken 76
Sitting Bulldog IPA 88
Strongbow Cider 78

NON ALCOHOLIC

Menabrea Non Alcoholic 48
Three Cents Ginger Beer 48
Chavin Zero Chardonnay 118
Odd Bird Sparkling Wine 118
Coca Cola, Fanta & Sprite 52
San Pellegrino 50cl 68

BY THE GLASS

SPARKLING

2018 Rotari Blanc de Blancs Extra Brut, Trento, Italy 145 / 745
2018 Rotari Brut Rosé, Trento, Italy 145 / 745
NV André Clouet Grande Réserve, Champagne, France 195 / 1.095

ROSÉ WINE

2024 By Ott, Côtes de Provence, France 155 / 745

WHITE WINE

2023 Maso di Mezzo Chardonnay, The Dolomites, Italy 145 / 645
2023 Blue Slate Riesling, Dr Loosen, Germany 155 / 725
2023 Tacchino, Gavi di Gavi, Piemonte, Italy 180 / 825
2023 L Petit Chablis, Laroche, France 185 / 875
2023 Sancerre, Domaine des Grandes Perrières, France 190 / 895

RED WINE

2023 Zonin, Montepulciano d'Abruzzo, Italy 145 / 645
2022 Xavier Vignon, Côtes-du-Rhône, France 165 / 755
2023 La Spinetta, Langhe Nebbiolo, Italy 185 / 875
2021 Macion Valpolicella Ripasso Superiore, Italy 190 / 895
2022 Berardenga, Chianti Classico, Italy 220 / 995

SPARKLING WINE

2018 Rotari Blanc de Blancs Extra Brut 745
2018 Rotari Brut Rosé 745
NV André Clouet Grande Réserve 1.095
NV Andre Clouet 1911 1.795
NV Bollinger Special Cuvée Brut 1.495
NV Bollinger Rosé Brut 1.995
2015 Dom Pérignon Blanc 4.495
NV Louis Roederer Collection 244 1.495
2016 Louis Roederer Rosé 1.995
2014 Louis Roederer Cristal 5.495



COFFEE & TEA

COFFEE / TEA 49
SINGLE ESPRESSO 34
DOUBLE ESPRESSO 54
CAPPUCCINO 54

AFTER DINNER

189

LIMONE CREMOSO

Vanilla Vodka, Limoncello,
Galliano, Lemon Juice,
Syrup & Cream

PISTACCHIO MARTINI

Vodka, Pistachio Liqueur
& Espresso

AMARETTO AFFOGATO

Amaretto, Vanilla Ice Cream
& Espresso



WHISKEY

Jameson 34/cl
Laphroaig 10y 38/cl
The Macallan 12y 45/cl
The Macallan 18y 168/cl
Johnnie Walker Black Label 40/cl
Johnnie Walker Blue Label 118/cl
Chivas Regal 12y 40/cl
Monkey Shoulder 'Original' 36/cl
The Glenlivet 12y 38/cl
Hatozaki Blended Whiskey 55/cl
Kirin Fuji-Sanroku N.-Chill 60/cl
Hibiki Suntory Whiskey 70/cl

RUM

Plantation Pineapple 35/cl
Santisima Trinidad Cuba 7y 48/cl
Santisima Trinidad Cuba 15y 58/cl
Diplomático Reserva Excl. 42/cl
Ron Zacapa 23y 48/cl

GIN

Beefeater London Dry Gin 34/cl
Bombay Sapphire Dry Gin 36/cl
Tanqueray London Dry Gin 36/cl
Hendrick's Gin 40/cl
Hernö Dry Gin 38/cl
G'Vine Floraison 42/cl

TEQUILA-PISCO

Olmecca Silver 36/cl
Olmecca Gold Reposado 38/cl
Topanito Reposado 45/cl
Don Julio Reposado 45/cl
Patrón Silver 42/cl
Patrón Reposado 45/cl
Patrón Añejo 48/cl
Pisco Capel 35/cl

DESSERT WINE

5 cl

ITALY, PIEMONTE

2023 Vietti, Moscato d'Asti 95

ITALY, SICILY

2023 Planeta, Passito di Noto 140

VODKA

Absolut Vodka 34/cl
Absolut Elyx 42/cl
Grey Goose Vodka 42/cl
Haku Vodka 40/cl

GRAPPA

Sarpa di Poli 38/cl
Sarpa Oro di Poli 42/cl
Nota Grappa di Teroldego 40/cl
Grappa di Bolgheri Sassicaia 68/cl

COGNAC-BRANDY

Hennessy VS 42/cl
Rémy Martin VSOP 48/cl
Martell VSOP 48/cl
Martell XO 88/cl
Boulard Grand Solage 38/cl
Château du Breuil 15 Ans 48/cl
Château du Breuil Reserve 54/cl
Torres Reserva Imperial 10y 34/cl
Torres 20y Hors d'Age 44/cl

LIQUEUR-BITTERS

34/cl

Limoncello
Molinari Sambuca
Baileys
Malibu
Cointreau
Amaretto
Strega
Frangelico
D.O.M Bénédictine
Drambuie
Amaro Montenegro
Amaro Averna
Fernet Branca
Fernet Branca Menta
Jägermeister
Green/Yellow Chartreuse
Gammel Dansk

SPUNTINI

PANE ALL'AGLIO 79
Garlic bread with olive tapenade

OLIVE MARINATE 69
Olives marinated in herbs,
sun-dried tomatoes, chili & garlic

MANDORLE MARCONA 69
Toasted marcona almonds

PROSCIUTTO/SALAME 99
Charcuteries, mix freely, 60g

BRUSCHETTA 79
Mozzarella, tomatoes, oregano,
basil & balsamic vinegar

PICCOLI PIATTI

CROCCHETTE 99
Potato croquettes with parmesan

ARANCINI 129
Risotto balls with parmesan
& truffle cream

CARCIOFI FRITTI 129
Fried artichoke with aioli

CALAMARI FRITTI 129
Fried calamari with lemon & aioli



ANTIPASTI

CHARKBRICKA 349/649
San Daniele (18 mos), fennel salami, Prosciutto dell'Alpe (36 mos)
& ventricina salami.
Served with a parmesan and truffle cream & our own sides.

INSALATA CAPRESE 189
Buffalo mozzarella, Vikram tomatoes, fennel pollen, basil & olive oil

BURRATA E MELONE 199
Fresh burrata, honey glazed melon, Vikram tomatoes,
frisée lettuce, fig marmalade, basil & tomato pesto

INSALATA MISTA 169
Green salad, truffle pecorino, tomatoes, onions, grissini
& champagne vinaigrette

CARPACCIO DI VITELLO 229
Veal fillet, balsamic vinegar jelly, green asparagus, arugula,
fresh black truffle, fried onion, parmesan & truffle mayonnaise

SCAMPI ALLA GRIGLIA CON POMODORI 219
Grilled scampi, tomato sauce, chili, garlic, parsley & garlic bread

TARTAR DI TONNO 229
Tuna, bottarga, avocado mayonnaise, mango, papaya,
ginger, frisée lettuce & lime

TARTAR DI MANZO 239
Beef tenderloin, Kalix vendace roe, mascarpone, potatoes,
onions, capers & mustard

PRIMI

FETTUCCINE ALLA ZINK 299
Fettuccine, veal fillet, veal broth, mascarpone, truffle cream,
baby spinach & parmesan. Option to add fresh black truffle (+69 sek).

BIGOLI FRUTTI DI MARE 299
Pasta bigoli, scampi, mussels, calamari, clams, white wine,
garlic, chili, parsley & tomatoes

SPAGHETTI ALLE VONGOLE 299
Spaghetti, vongole clams, chili, garlic, white wine, butter,
Pachino tomatoes & parsley

TORTELLINI ALL'ARAGOSTA 349
Cheese-filled tortellini, lobster meat, red prawns, chili, garlic,
white wine, cocktail tomatoes, parsley & lobster emulsion

RAGÙ D'AGNELLO 299
Pappardelle, slow-cooked lamb ragu, carrots, onions & pecorino

RAVIOLI DI VITELLO E TARTUFO NERO 279
Veal-filled ravioli, fresh ricotta cheese, spinach & black truffle cream.
Option to add fresh black truffle (+69 sek).

PASTA ALL'ARRABIATA (Veg.) 239
Pasta penne, tomatoes, chili, garlic & pecorino.
Option to add fresh mozzarella (+39 kr).

TORTELLONI CON SPINACI (Veg.) 279
Tortelloni filled with buffalo ricotta and spinach,
tomato sauce, sage & fried spinach

RISOTTO ZUCCHINE E ASPARAGI (Veg.) 279
Risotto with zucchini, green asparagus, goat cheese,
strawberries & crispy parmesan

VERDURE (Vegan) 349
Roasted celery root, kale, avocado, broccoli, pine nuts,
asparagus & truffle mayonnaise



OSTRICHE & CAVIALE

ANTIPASTI REALE 49/piece
Oysters, champagne vinaigrette & lemon (min. 3 pieces)

ANTIPASTI CASPIO 1299
Ossetra caviar from ANNA Dutch, 50 grams.
Served with buttered toast.



SECONDI

OSSOBUCO D'AGNELLO 369
24h slow-cooked leg of lamb, saffron risotto, tomatoes & gremolata

COTOLETTE DI VITELLO 399
Grilled veal cutlet on the bone, truffle arancini, arugula,
parmesan, sun-dried tomatoes & red wine jus

COSTOLETTE D'AGNELLO 479
Lamb racks with pistachio crust, almond potato purée,
summer vegetables & rosemary jus

STEAK ZINK 399
Grilled striploin, french fries, red wine sauce & béarnaise sauce

ENTRECÔTE 549
Grilled entrecôte, french fries, panzanella salad,
red wine sauce & truffle béarnaise

GAMBERONI AL LIMONE E RISOTTO 369
Grilled red prawns, lemon risotto, herbs, salmoriglio & grilled lemon

FILETTO DI SALMERINO 399
Char fillet, Jerusalem artichoke, lobster ravioli, spinach,
crayfish foam, tomato chips & vendace roe

BRANZINO AL FORNO 439
Grilled whole sea bass, potatoes, panzanella salad & grilled lemon

PER DUE PERSONE

For min. two people

GRILL MIX 649/person
Entrecôte, salsiccia, rack of lamb, paprika, aubergine & zucchini.
Served with fries, tomato salad, truffle béarnaise & grilled lemon.

BISTECCA DI MANZO (1 KG) 1999
1 kg Australian Wagyu entrecôte on the bone "Carrara 640" M/S 6-7,
sweet potato fries, truffle béarnaise, tomato salad & grilled lemon



PIZZA

MARGHERITA 179
Fior di latte, San Marzano tomato sauce, basil & parmesan.
Option to add burrata or charcuterie (+49 sek).

GAMBERI 269
Fior di latte, scampi, San Marzano tomato sauce, cocktail tomatoes,
parsley, garlic, chili, zucchini, black cabbage & lemon

DIAVOLA 259
Fior di latte, ventricina and 'nduja salami, San Marzano tomato sauce,
basil, garlic & chili

UOVA DI COREGONE 299
Fior di latte, Kalix vendace roe, lemon and mascarpone cream,
red onions, chives, dill & black pepper

TARTUFO 269
Fior di latte, black truffle cream, ricotta, portabello, mascarpone,
parmesan & frisée lettuce. Option to add fresh black truffle (+69 sek).

PIZZA ALLA ZINK 279
Fior di latte, veal fillet, mascarpone and truffle cream, spinach
& parmesan. Option to add fresh black truffle (+69 sek).

ALLERGIES/ INTOLERANCES?
Ask the staff and we will help you!



PIATTI DI INSALATA

INSALATA DI TAGLIATA 279

Grilled striploin, mixed salad, sun-dried tomatoes, peppers, artichoke, onion, kale, parmesan, avocado & basil vinaigrette

INSALATA DI CESARE 259

Grilled corn-fed chicken (supreme), romaine lettuce, Pachino tomatoes, pancetta, parmesan, croutons & our own Caesar dressing

INSALATA DI MOZZARELLA 259

Mozzarella, seasonal tomatoes, cucumber, arugula, oregano, basil, olive oil & pesto

INSALATA DI TONNO 269

Grilled tuna, seasonal salad, avocado cream, egg, papaya, onion & grilled lemon

I NOSTRI PIATTI CLASSICI

OUR CLASSIC DISHES

LASAGNE ALLA ZINK 259

Beef chuck ragu with tomato sauce, herbs, bechamel & parmesan. Served with a side salad.

PASTA CON SCAMPI 259

Pasta with prawns, tomato sauce, tomatoes, chili & garlic

POLPETTE 249

Pasta with veal meatballs, tomato sauce, basil & mozzarella

BOLOGNESE 239

Spaghetti Bolognese with minced meat, tomato sauce, rosemary & parmesan

CARBONARA 229

Pasta Carbonara with guanciale, egg yolk, black pepper & pecorino romano

CACIO E PEPE 229

Spaghetti with black pepper, olive oil & pecorino romano

DOLCI

TIRAMISÙ 159

Savoardi and amaretti biscuits, mascarpone, cognac & espresso

PANNACOTTA 159

White chocolate, citrus fillet, crispy peta zeta & pistachio ice cream

FORMAGGI 299

Selection of cheeses & fig marmalade

GINO 169

Vanilla ice cream, white chocolate, lemon balm, banana, kiwi & strawberries

GELATO/SORBETTO 59/scoop

Ask your server for today's flavor!

SORPRESA MERINGATA 229

Our homemade meringue with raspberry cake, chocolate, fresh berries, toasted hazelnuts, macarons & lemon balm

L'UOVO D'ORO 249

Our "Golden Egg" with chocolate mousse, raspberry and chocolate cream on a brownie bottom, cashew nuts, fresh berries & macarons

CIOCCOLATINO 49/piece

Homemade chocolate truffle



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ROSÉ WINE

2024	By Ott, Côtes de Provence	745
2023	By Ott, Magnum, Côtes de Provence	1.795
2023	Château de Selle, Domaine Ott, Côtes de Provence	1.295
2022	Château de Selle, Domaine Ott, Magnum, Côtes de Provence	2.995

WHITE WINE

ITALY

2022	La Spinetta, Timorasso, Piemonte	945
2022	Gaja Rossj-Bass, Langhe Chardonnay, Piemonte	1.995
2022	Gaja Ca'Marcanda Vistamare, Bolgheri, Tuscany	1.495
2018	Mezzacorona, Musivum Pinot Grigio Superiore, Trentino	1.095
2023	Meran, Riesling Graf Selezione, Alto Adige	1.025
2021	Cantina Lunae, Vermentino Etichetta Nera, Liguria	1.095
2023	Villa dei Baroni Etna Bianco, Carranco, Sicily	1.125
2018	Vigna del Convento di Capestrano, Valle Reale, Abruzzo	1.595

REST OF THE WORLD

2021	Chablis Premier Cru Vaudevey, Domaine Laroche, France	1.195
2019	Sancerre Les Herses, Matthias Planchon, France	1.595
2021	Meursault 1er Cru Charmes, Domaine Faiveley, France	2.995
2019	Puligny-Montrachet Hameau du Blagny, Bourgogne, France	3.895
2020	Condrieu Terrasses De L'Empire, Rhône, France	1.895
2020	Château Couhins-Lurton Blanc, P-L, Bordeaux, France	1.595
2020	Kiedrich Gräfenberg Riesling Trocken, R. Weil, Germany	1.495
2019	Pazo Señorans Colección Albariño, Rias Baixas, Spain	1.095
2022	Karia Chardonnay, Stag's Leap Wine Cellar, Napa, USA	1.175
2019	Racines Sandford & Benedict Chardonnay, Rita Hills, USA	2.395

RED WINE

ITALY - PIEMONTE

2017	Bruno Giacosa, Nebbiolo d'Alba	1.195
2022	Bruno Giacosa, Barbera d'Alba	1.175
2021	Ca' del Baio, Barbaresco Vallegrande	1.195
2020	La Spinetta, Barolo Garretti	1.985
2019	Borgogno, Barolo Fossati	2.695
2020	Vietti, Barolo Castiglione	1.695
2021	Gaja, Sito Moresco	1.395
2020	Gaja, Barbaresco	4.995

ITALY - TUSCANY

2019	Mastrojanni, Rosso di Montalcino	1.095
2020	Mastrojanni, Brunello di Montalcino	1.595
2018	San Polo, Brunello di Montalcino	1.695
2021	Gaja, Ca'Marcanda Magari, Bolgheri	1.995
2020	Tignanello, Marchesi Antinori	2.995
2020	Sassicaia, Bolgheri	5.695

REST OF ITALY

2016	Musella, Amarone della Valpolicella Riserva	1.595
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REST OF THE WORLD

2018	Crozes Hermitage Domaine Roure, Rhône, France	1.595
2018	Omnia Châteauneuf-du-Pape, Rhône, France	2.095
2021	Portia Prima, Ribera del Duero, Spain	995
2020	Pingus, Dominio de Pingus, Ribera del Duero, Spain	16.995
2018	Penfolds Cellar Reserve Grenache, Barossa Valley, Australia	1.195
2018	Pinot Noir Willamette Valley, Nicolas-Jay, USA	1.195
2021	Walter Hansel Estate Pinot Noir, Russian River Valley, USA	1.395
2019	Artemis Cabernet Sauvignon, Stag's Leap Wine Cellars, USA	1.695
2018	Mayacamas Cabernet Sauvignon, Napa, USA	3.695