

Zink

COCKTAILS

189

ZINK'S TROCADERO

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

COCCOMENTA

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

ITALIAN MULE

Vodka, Limoncello, Ginger Beer, Lemon Juice & Syrup

VIOLA

Gin, Violet Liqueur, Blueberry, Lemon Juice & Syrup

LUCE DEL SOLE

Malibu, Pineapple Juice, Lemon Juice & Syrup

POMIGLIA

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

SPICY PASSION MARGARITA

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

SPICY THAI MARGARITA

Tequila, Cointreau, Lemon Juice, Basil Syrup, Chili & Tajin

PORNSTAR MARTINI

Vanilla Vodka, Passoã, Passionfruit Juice, Lemon Juice & Syrup

SUMMER SPECIAL

249

IL MATADOR

Vodka, Passion Fruit, Lemon Juice, Honey, Basil & Syrup

TO SHARE

669 (4 ppl)

SANGRIA ALLA ZINK

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

BEER / CIDER

DRAFT

Menabrea Bionda 86
Bulldog Carnaby IPL 86

BOTTLE

Melleruds Utmärkta Pilsner 79
Heineken 82
Sitting Bulldog IPA 92
Strongbow Cider 82
Theresianer Premium Lager 88
Theresianer Lager Glutenfree 98

NON ALCOHOLIC

Menabrea Non Alcoholic 56
Three Cents Ginger Beer 62
Chavin Syrah/Chardonnay 124
Odd Bird Sparkling Wine 124
Coca Cola, Fanta & Sprite 52
San Pellegrino 50cl 68

BY THE GLASS

SPARKLING

2021 Rotari Blanc de Blancs Extra Brut, Trento, Italy 145 / 745
2021 Rotari Brut Rosé, Trento, Italy 145 / 745
NV André Clouet Grande Réserve, Champagne, France 195 / 1.095

ROSÉ WINE

2023 Peyrassol Cuvée, Côtes de Provence, France 160 / 745

WHITE WINE

2024 Maso di Mezzo Chardonnay, The Dolomites, Italy 145 / 645
2024 Blue Slate Riesling, Dr Loosen, Germany 155 / 725
2023 Tacchino, Gavi di Gavi, Piemonte, Italy 185 / 875
2024 L Petit Chablis, Laroche, France 185 / 875
2025 Sancerre, Domaine des Grandes Perrières, France 190 / 895

RED WINE

2023 Trovati Rosso, Sicily, Italy 145 / 645
2023 Xavier Vignon, Côtes-du-Rhône, France 165 / 755
2023 Perron de Mypont Pinot Noir, Bourgogne, France 185 / 875
2024 Borgogno Langhe Nebbiolo, Piemonte, Italy 195 / 925
2022 Maciòn Valpolicella Ripasso Superiore, Italy 190 / 895
2022 Berardenga, Chianti Classico, Italy 220 / 995

SPARKLING WINE

2021 Rotari Blanc de Blancs Extra Brut 745
2021 Rotari Brut Rosé 745
NV André Clouet Grande Réserve 1.095
NV André Clouet 1911 1.995
NV Bollinger Special Cuvée Brut 1.795
NV Bollinger Rosé Brut 1.995
2017 Dom Pérignon Blanc 4.995
NV Louis Roederer Collection 246 1.595
2017 Louis Roederer Rosé 1.995
2016 Louis Roederer Cristal 5.495

Zink

COFFEE & TEA

COFFEE / TEA 52
SINGLE ESPRESSO 34
DOUBLE ESPRESSO 54
CAPPUCCINO 54
DECAF 64

AFTER DINNER

199

SGROPPINO

Zink's Lemon Sorbet, Vodka, Prosecco & Mint

PISTACCHIO MARTINI

Vodka, Pistachio Liqueur & Espresso

AMARETTO AFFOGATO

Amaretto, Vanilla Ice Cream, Espresso & Chocolate



WHISKEY

Jameson 36/cl
Jack Daniel's 40/cl
Laphroaig 10y 42/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
Bulleit Bourbon 42/cl
Monkey Shoulder 'Original' 42/cl
The Glenlivet 12y 42/cl
Hatozaki Blended Whiskey 55/cl
Kirin Fuji-Sanroku 60/cl
Hibiki Suntory Whiskey 70/cl

RUM

Plantation Pineapple 42/cl
Santisima Trinidad Cuba 7y 48/cl
Santisima Trinidad Cuba 15y 58/cl
Diplomático Reserva Excl. 42/cl
Ron Zacapa 23y 52/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 42/cl
Hernö Pink BTL Gin 42/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 46/cl
Patrón Reposado 49/cl
Patrón Añejo 52/cl
Pisco Capel 36/cl

DESSERT WINE

5 cl

ITALY, PIEMONTE

2025 Vietti, Moscato d'Asti 115

ITALY, TUSCANY

2021 Ruffino, Serelle Vin Santo 139

ITALY, SICILY

2024 Planeta, Passito di Noto 149

VODKA

Absolut Vodka 34/cl
Absolut Elyx 42/cl
Grey Goose Vodka 46/cl
Belvedere Vodka 46/cl

GRAPPA

Sarpa di Poli 38/cl
Sarpa Oro di Poli 42/cl
Nota Grappa di Teroldego 45/cl
Borgogno Grappa di Barolo 52/cl
Nonino Antica Cuvée 64/cl
Grappa di Bolgheri Sassicaia 68/cl

COGNAC-BRANDY

Hennessy VS 46/cl
Rémy Martin VSOP 48/cl
Martell VSOP 54/cl
Martell XO 128/cl
Boulard Grand Solage 38/cl
Château du Breuil 15 Ans 54/cl
Château du Breuil Reserve 64/cl
Torres Reserva Imperial 10y 42/cl
Torres 20y Hors d'Age 52/cl

LIQUEUR-BITTERS

36/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 73
Our marinated olives

MANDORLE MARCONA 79
Toasted marcona almonds

PROSCIUTTO/SALAME 119
Charcuteries, mix freely, 60g

BRUSCHETTA PARMIGIANA 129
Eggplant bruschetta, parmesan & mozzarella

PICCOLI PIATTI

CROCCHETTE 119
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 379/689
Prosciutto San Daniele (18 mos), Prosciutto di Parma (24 mos), fennel salami & ventricina salami.
Served with a parmesan and truffle cream & our own sides.

INSALATA CAPRESE (Veg.) 189
Buffalo mozzarella, mix tomatoes, fennel pollen, croutons, basil & olive oil

BURRATA E MELONE (Veg.) 199
Creamy burrata, honey-glazed melon, mixed tomatoes, browned butter, frisée lettuce, fig marmalade, basil & balsamic glaze

INSALATA MISTA (Veg.) 169
Green salad, truffle pecorino, tomatoes, onions & champagne vinaigrette

CARPACCIO DI VITELLO 249
Veal fillet, balsamic jelly, green asparagus, arugula, egg white pearls, parmesan, fresh black truffle, fried onions & truffle mayonnaise

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

TONNO MARINATO 239
Marinated raw tuna, sesame, avocado, mango, papaya, cucumber, chili, fish roe, lime & olive oil

TARTAR DI MANZO 249
Beef tenderloin tartare, mascarpone, potato, capers, frisée lettuce, egg white pearls, mustard & fried onions

PER DUE PERSONE

For min. two people

I NOSTRI PREFERITI 299/person
Mozzarella Caprese, Pane all'aglio, Olive marinate, Arancini, Carciofi fritti & Calamari fritti

PRIMI

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

BIGOLI FRUTTI DI MARE 299
Bigoli pasta, scampi, mussels, calamari, green mussels, white wine, garlic, chili, parsley & tomatoes

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

RAGÙ D'AGNELLO 299
Pappardelle pasta, slow-cooked lamb ragù, carrots, celery, chili, onion, garlic & pecorino

RAVIOLI DI VITELLO E TARTUFO NERO 289
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, zucchini, asparagus, goat cheese, strawberries & crispy parmesan

PASTA AL PESTO VEGANO (Vegan) 279
Gluten-free pasta, zucchini, sun-dried tomatoes, olives, basil, pesto & vegan cheese



OSTRICHE & CAVIALE

ANTIPASTI REALE 49/pc
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, tomato sauce & gremolata

COTOLETTA ALLA MILANESE 399
Breaded veal cutlet on the bone, gnocchi with tomato sauce, arugula, parmesan, tomatoes & lemon

POLLO GRIGLIATO CON RATATOUILLE 369
Grilled spring chicken with ratatouille, salsa verde, parsley, black kale & grilled lemon

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

ENTRECÔTE 569
Grilled entrecôte (ca. 300 grams), french fries, tomato salad, red wine sauce & truffle béarnaise

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

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

SPAGHETTI ALL'ARAGOSTA 459
Spaghetti, half lobster, chili, garlic, white wine, cocktail tomatoes & parsley

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 669/person
Entrecôte, tenderloin, rack of lamb, bell pepper, eggplant & 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 (Veg.) 199
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 (Veg.) 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 289

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

INSALATA DI CESARE 269

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

INSALATA DI ANGURIA (Veg.) 269

Watermelon, mozzarella, cherry tomatoes, black olives, arugula, cantaloupe, toasted pine nuts & balsamic glaze

INSALATA DI TONNO 279

Seared tuna from the grill, seasonal salad, avocado cream, egg, papaya, onion & grilled lemon

I NOSTRI PIATTI CLASSICI

OUR CLASSIC DISHES

LASAGNE ALLA ZINK 269

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

PASTA CON SCAMPI 269

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

POLPETTE 259

Pasta with veal meatballs, tomato sauce, basil & mozzarella

BOLOGNESE 239

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

CARBONARA 239

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

CACIO E PEPE (Veg.) 229

Spaghetti with black pepper, olive oil & pecorino

DOLCI

TIRAMISÙ 159

Savoiardi and amaretti biscuits, mascarpone, cognac & espresso

PANNACOTTA 159

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

FORMAGGI 349

Selection of cheeses & fig marmalade

MACEDONIA DI FRUTTA CON GELATO 189

Strawberries, banana, kiwi, grapes, melon, lemon, mint, balsamic & mango ice cream

GELATO/SORBETTO 75

+49 kr per extra scoop

Ask your server for today's flavors!

AMORE DI NUTELLA 199

Our homemade Nutella pizza (for one person) with banana, fresh berries, powdered sugar & lemon balm

TORTINO CALDO AL CIOCCOLATO 179

Chocolate fondant, rhubarb sorbet, summer berries & 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

IL GRAN FINALE 549

For min. two people

A finale worthy of a festive meal!

"Il Gran Finale" includes four different homemade ice creams, pannacotta, tiramisù, Nutella pizza, fresh berries, crushed pistachios & Zink's own chocolate truffle

CIOCCOLATINO 69/pc

Homemade chocolate truffle

ALLERGIES/ INTOLERANCES?

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ROSÉ WINE

2023 Peyrassol Cuvée, Côtes de Provence	745
2024 Peyrassol Cuvée, 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

2023 La Spinetta, Timorasso, Piemonte	995
2023 Gaja Rossj-Bass, Langhe Chardonnay, Piemonte	2.295
2022 Gaja Ca'Marcanda Vistamare, Bolgheri, Tuscany	1.695
2018 Mezzacorona, Musivum Pinot Grigio Superiore, Trentino	1.095
2024 Meran, Riesling Graf Selezione, Alto Adige	1.025
2024 Cantina Lunae, Vermentino Etichetta Nera, Liguria	1.095
2024 Villa dei Baroni Etna Bianco, Carranco, Sicily	1.125
2020 Vigna del Convento di Capestrano, Valle Reale, Abruzzo	1.595

REST OF THE WORLD

2023 Chablis Premier Cru Vaudevey, Domaine Laroche, France	1.195
2019 Sancerre Les Herses, Matthias Planchon, France	1.595
2023 Meursault 1er Cru Charmes, Domaine Faiveley, France	2.995
2019 Puligny-Montrachet Hameau du Blagny, Bourgogne, France	3.895
2021 Condrieu Terrasses De L'Empire, Rhône, France	1.995
2020 Château Couhins-Lurton Blanc, P-L, Bordeaux, France	1.595
2023 Kiedrich Gräfenberg Riesling Trocken, R. Weil, Germany	1.795
2022 Pazo Señorans Colección Albariño, Rias Baixas, Spain	1.195
2022 Karia Chardonnay, Stag's Leap Wine Cellar, Napa V., USA	1.295
2019 Racines Sandford & Benedict Chardonnay, Rita Hills, USA	2.495

RED WINE

ITALY - PIEMONTE

2020 Bruno Giacosa, Nebbiolo d'Alba	1.295
2023 Bruno Giacosa, Barbera d'Alba	1.395
2022 Ca' del Baio, Barbaresco Asili	1.295
2021 La Spinetta, Barolo Garretti	1.985
2018 Borgogno, Barolo Fossati	2.795
2020 Vietti, Barolo Castiglione	1.695
2023 Gaja, Sito Moresco	1.495
2020 Gaja, Barbaresco	4.995

ITALY - TUSCANY

2019 Mastrojanni, Rosso di Montalcino	1.095
2021 Castiglione del Bosco, Brunello di Montalcino	1.595
2021 San Polo, Brunello di Montalcino	1.695
2023 Gaja, Ca'Marcanda Magari, Bolgheri	1.995
2022 Tignanello, Marchesi Antinori	2.995
2022 Sassicaia, Bolgheri	5.895

REST OF ITALY

2017 Musella, Amarone della Valpolicella Riserva	1.595
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REST OF THE WORLD

2018 Crozes Hermitage Domaine Roure, Rhône, France	1.495
2020 Omnia Châteauneuf-du-Pape, Rhône, France	2.395
2022 Volnay 1er Cru Santenots, Bourgogne, France	1.995
2021 Portia Prima, Ribera del Duero, Spain	1.095
2020 Pingus, Dominio de Pingus, Ribera del Duero, Spain	16.995
2022 Penfolds Bin 21 Grenache, Barossa Valley, Australia	1.095
2022 Walter Hansel Estate Pinot Noir, Russian River Valley, USA	1.495
2019 Snowden Cabernet Sauvignon, Napa Valley, USA	2.195
2020 Mayacamas Cabernet Sauvignon, Napa Valley, USA	3.795