



**THREE-**

BY ELLERY BEACH HOUSE

**MARTINI**

**BRUNCH**

A PALMERS PRODUCTION

brunch

## COCKTAILS

**DRY MARTINI**  
Gin, dry vermouth, lemon zest or olive  
135

**TUXEDO NO.2**  
Gin, dry vermouth, maraschino, absinthe,  
orange bitters  
135

**PERFECT RASPBERRY MARTINI**  
Gin, sweet and dry vermouths, raspberries  
135

**BLOODY MARY**  
Vodka, Ellery spice mix, tomato  
135

the brunch 39

## RIP & DIP

PITA, BABAGANOUSH, HUMMUS, CRUDITÉ & PICKLES, FETA CHEESE, FALAFEL

## CHOOSE YOUR MAIN

**FIGURES & AVOCADO**  
Goatcheese, oregano, brioche, honey, walnut

**SHRIMP "PILPIL"**  
Chili, browned butter, sivrí peppers, chervil

**CHICKEN "SHISH"**  
Corn, tarragon, eggplant, ezme

**SMOKEY BRISKET "BBQ"**  
Cumin, cauliflower, marjoram, smokey mayo

## DESSERT

**SWEET "FIVE SPICE"**  
Chocolate, browned butter ice cream, sweet pumpkin, salty caramel

## DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL (DK) 75  
NCB KELLERBIER 5,0% 40CL (SE) 105  
BROOKLYN EIPA 6,9% 40CL (US) 85

## BEER ON BOTTLE

KRONENBOURG 1664 BLANC 5% 33CL (FR) 75  
CELIA GLUTEN FREE 4,5% 33CL (CZ) 75  
MYTHOS 4,7% 50CL (GR) 85

## NON ALCOHOLIC

COCA COLA 33CL 40  
COCA COLA ZERO 33CL 40  
FANTA 33CL 40  
SPRITE 33CL 40  
CARLSBERG NON-ALCOHOLIC 33CL 45  
KRONENBOURG BLANC NON-ALCOHOLIC 33CL 50  
SAN BROOKLYN SPECIAL EFFECTS 35,5CL 50  
HITACHINO NEST BEER NON ALE 33CL 65

SAN PELLEGRINO SPARKLING WATER 50CL 65  
SPARKLING APPLE JUICE NO3 37,5CL 105  
GALIPETTE CIDRE N-A 33CL 85  
SAN PELLEGRINO LIMONATA 20CL 55  
SAN PELLEGRINO ARANCIATA ROSSA 20CL 55  
SAN PELLEGRINO ARANCIATA DOLCE 20CL 55  
KIMINO SPARKLING RINGO APPLE 25CL 85  
KIMINO SPARKLING YUZU JUICE 25CL 85

## SPARKLING & CHAMPAGNE

CLOS AMADOR BRUT RESERVA NV (ES) 110/665  
KEIGETSU JOHN SPARKLING JUNMAI DAIGINJO (JP) 155/815  
PHAUNUS PET NAT BRUT 2018 (PT) 145/875  
PIPER HEDISIECK BRUT NV (FR) 135/815  
VEUVE CLICQUOT BRUT NV (FR) 175/995

## WHITE WINE

COTÉS DU ROUSSILLON, BILA HAUT, M CHAPOUTIER 2017 (FR) 110/550  
*Grenache Blanc*  
BEAUJOLAIS, DOMAINE TERRES DORÉES, JEAN PAUL BRUN 2018 (FR) 155/725  
*Chardonnay*  
LANGUEDOC-ROUSSILLON, T'AIR D'OC, DOMAINE GAYDA 2019 (FR) 125/600  
*Sauvignon Blanc*  
CHABLIS, JOSEPH DROUHIN 2018 (FR) 155/775  
*Chardonnay*  
RHEINGAU, TROCKEN, KLOSTER EBERBACH 2018 (DE) 125/625  
*Riesling*  
THESSALONIKI, KAMARA PURE NIMBUS ALBUS, KAMARA WINERY 2018 (GR) 195/975  
*ssyrtiko, Malagousia*  
SANCERRE, DOMAINE BALLAND 2018 (FR) 165/750  
*Sauvignon Blanc*  
VINHO VERDE, ADEGA APHROS WINE 2019 (PT) 145/700  
*Loureiro*

## RED WINE

COTÉS DU ROUSSILLON, BILA HAUT, M CHAPOUTIER 2017 (FR) 110/550  
*Syrah, Grenache, Carignan*  
BEAUJOLAIS, LE RONSAY, DOMAINE TERRES DORÉES, JEAN PAUL BRUN 2019 (FR) 135/675  
*Gamay*  
RHÔNE, CÔTES DU RHÔNE NATURE, FAMILLE PERRIN 2018 (FR) 120/600  
*Grenache, Syrah, Mourvèdre*  
TOSCANA, CHIANTI CLASSICO, CASA BRANCAIA 2018 (IT) 150/750  
*Sangiovese*  
PIEDMONT, BARBERA D'ASTI ROSSO FUOCO, VITE COLTE 2018 (IT) 135/675  
*Barbera*  
RIOJA, TINTO, SIERRA DE TOLOÑO, 2018 (ES) 140/700  
*Tempranillo*  
BOURGOGNE, LES URSULINES, JEAN CLAUDE BOISSET 2018 (FR) 130/650  
*Pinot Noir*  
CAMPO DE BORJA, LEGADO DEL MONCAYO, ISAAC FERNANDEZ 2019 (ES) 115/575  
*Grenache*



palmers  
RESTAURANT & BAR  
STOCKHOLM