

COPPER CLUB ASIAN BISTRO

Welcome to our new home for Asian Fusion food and contemporary Gin- culture.

What you see is what you get and will remember with a smile.

Sharing is caring, when we throw away the rules and invite you to explore our new and exciting world of flavours.

Enjoy the ride!

01 FISH & SEAFOOD TAPAS

02 VEGETARIAN TAPAS

03 MEAT TAPAS

04 SUSHI

05 LARGER PLATES AND SIDES

06 SOMETHING SWEET

07 SIGNATURE TASTING – 7 COURSE

08 SIGNATURE TASTING VEG – 7 COURSE



CASH FREE RESTAURANT. YOU CAN PAY WITH CREDIT CARD OR SWISH.

FISH & SEAFOOD TAPAS

OYSTERS Super Chironfils no3Chilipaste - Coriander- Garlic- Mint **55/1 pcs** **215/4 pcs****OYSTER GIN** Never Never **32/1cl****CHAMPANGE** Alexandre Bonnet **160/glas** **950/bottle****SPICY HERB SALMON**Salmon Sashimi - Gin - Garlic - Mint - Coriander - Lime **105****ASIAN TACO**Salmon - Potatoes - Mint - Chili - Coriander **95****TOM KHA MUSSELS**Galangal - Coconut Milk - Lime - Tumeric **145****CRISPY PRAWN & SOUP**Lemongrass - Chili - Coconut Milk **120****FISH CURRY**Cod - Red Curry - Coconut Milk - Morning Glory - Sesame **140****ALLERGIES?**

Please inform our staff and they will help you.

ASIAN VEGGIE TACO

Vegan "Salmon" - Potatoes - Mint - Coriander **95**

SOM SALAD

Vegan "Salmon" - Orange - Coconut - Chili - Ginger - Lime **120**

NOODLE ROLL

Bean Sprouts - Tofu - Peanuts - Sweet & Salty **105**

ENOKI

Crispy Mushroom - Peanuts - Lime - Chili **85**

WING BEANS

Coconut Milk - Tofu - Peanuts - Chili Oil **115**

SALAD FROM HEAVEN

Basil - Mozzarella - Apple - Dates - Garlic - Cashews & Almonds **120**

SPICY GREEN CURRY

Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables **140**

ALLERGIES?

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MEAT TAPAS

WING BEANS PORK

Coconut - Tofu - Peanuts - Chili Oil **125**

KRAPOW PIZZA

Minced Beef - Rotee - Chili - Thai Basil - Garlic - Egg **115**

CRISPY CHICKEN SALAD

Onion - Chili - Lime - Celery **130**

NOODLE ROLL CHICKEN

Bean Sprouts - Tofu - Peanuts - Sweet & Salty **110**

BONCHON CHICKEN

Honey Glazed - Pickled Daikon Radish - **120**

MASSAMAN CURRY

Slow Cooked Beef - Potatoes - Peanuts - Coconut **140**

COCONUT RIBS

Coconut Milk - Soy - Sweet - Pickled Daikon Radish **150**

ALLERGIES?

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■ **PREMIUM NIGIRI** Flame-Seared

SALMON PRIME 1 pcs **30** / 4 pcs **108**

Salmon with chili butter. Topped with sweet potatoes crunch and chives.

TUNA TATAKI 1 pcs **34** / 4 pcs **123**

Tuna with Gochugaru, Sesame Oil and Black Fisk Roe.

RED SHRIMP 1 pcs **39** / 4 pcs **140**

Argentinean red shrimp with chili mayo, crispy rice noodle, chive and fish roe.

TOM YAM SCALLOP 1 pcs **44** / 4 pcs **158**

Scallop with Tom Yam sauce, chili and coriander.

FOIE GRAS 1 pcs **54** / 4 pcs **194**

Duck liver with teriyaki sauce roasted onion and chive.

WAGYU UMAMI 1 pcs **64** / 4 pcs **230**

Wagyu Beef, teriyaki sauce and parmesan.

PREMIUM NIGIRI MIX 6 pcs **235**

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop - Foie Gras - Wagyu Umami.

■ **MAKI** 5 pcs **99** / 10 pcs **189**

CRISPY PRAWNS

Prawns with tempura carrot. Topped with chili mayo, teriyaki sauce and roasted onion.

SPICY TUNA

Chili-soya marinated tuna with avocado, cucumber and chili mayo.

SALMON CRUNCH

Crispy fried maki with spicy salmon. Topped with crispy lotus root.

OYSTER MUSHROOM

Fried mushroom with chili & garlic butter. Cucumber, avocado, carrot and teriyaki sauce.

■ **OMAKASE**

CHEF'S CHOICE OF NIGIRI, MAKI & SASHIMI.

10 pcs **245** / 12 pcs **275** / 15 pcs **325**

COPPER CLUB SIGNATURE PLATE

Premium Nigiri 6 pcs and Maki 6 pcs **335**

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop - Foie Gras - Wagyu Umami and a mix of Maki.

ALLERGIES?

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SALAD FROM HEAVEN

Mozzarella - Apple - Basil
- Dates - Garlic - Cashews & Almonds **195**

PAD THAI

Chicken - Veggies - Peanuts - Egg
- Tamarind - Coriander **235**

FISH CURRY

Cod - Coconut Rice - Red Curry
- Morning Glory **275**

ENTRECÔTE, BLACK ANGUS, 250GR

Curry Potatoes - Pak Choi
- Asian Dipping Sauces **365**

**■ SIDES**

COCONUT RICE 45

EDAMAME BEANS 35

CUCUMBER KIMCHI 35

PICKLED DAIKON RADISH 30

JASMINE RICE 35

FRENCH FRIES WITH PASSION MAYO 45

CURRY POTATOES 45

ALLERGIES?

Please inform our staff and they will help you.

SOMETHING SWEET**STRAWBERRY ROTEE**

Condensed Milk - Chocolate Sauce - Vanilla Ice Cream **120**

CHOCOLATE FONDANT

Salted Caramel Ice Cream **125**

SORBET

Mandarin **45**

COFFEE (POT) 35**CAPPUCCINO / LATTE 45**

ESPRESSO SINGLE 35 / DOUBLE 40

TEA 40**ALLERGIES?**

Please inform our staff and they will help you.

MIANG KHAM	Salmon - Orange - Coconut - Chili - Ginger - Lime
SPICY TUNA MAKI	Tuna - Avocado - Chili mayo
ASIAN TACO	Salmon - Potato - Mint - Chili - Coriander
NOODLE ROLL CHICKEN	Bean Sprouts - Tofu - Peanuts - Sweet & Salty
MASSAMAN CURRY	Slow Cooked Beef - Potatoes - Peanuts - Coconut
COCONUT RIBS	Coconut Milk - Soy - Sweet - Pickled Daikon Radish
WING BEANS PORK	Coconut Milk - Tofu - Peanuts - Chili Oil



475 /PERSON (This menu is for 2 or more people)

ALLERGIES?

This sharing menu includes fish, nuts, soy, sesam & seafood. Unfortunately we are unable to adjust this menu after allergies

08

SIGNATURE VEGETARIAN TASTING - 7 COURSE

MIANG KHAM	Vegan "Salmon" - Orange - Coconut - Chili - Ginger - Lime
OYSTER MUSHROOM MAKI	Fried mushroom - Avocado - Carrot - Teriyaki sauce
ASIAN TACO	Vegan "Salmon" - Potatoes - Mint - Coriander
NOODLE ROLL	Bean Sprouts - Tofu - Peanuts - Sweet & Salty
SPICY GREEN CURRY	Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables
ENOKI	Crispy Mushroom - Peanuts - Lime - Chili
WING BEANS	Coconut Milk - Tofu - Peanuts - Chili Oil

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CREATE YOUR OWN GIN

Join our delightful gin tasting sessions or take a class and create your very own gin. Experience the exquisite flavors of premium and handcrafted gins, discover their origins, and benefit from the knowledge of our gin experts.

More information and tickets to Gin Tasting and Gin School.

Tickets & more info

WWW.COPPERCLUB.SE

See You!

