

SNACKS

OSTRON 30:-

OLIVER 40:-

COMTÉ - Curry - Brioche 30g 40:-

PARMASKINKA 30g 60:-

TRYFFELSALAMI 30g 40:-

SARDELLER - Chips 60:-

RISOTTOKROKETT X 3 - Gruyere - Parmaskinka - Bea-aioli 60:-

PIMIENTOS DE PADRÓN 40:-

CHIPS/CHILINÖTTER 30:-

CARELIAN CAVIAR 15g 690:-

SMÅ- & MELLANRÄTTER

CEVICHE 150:-

Hjärtsallad - Sesammajonnäs - picklad Ingefära & Chili
Fernand Engel Pinot Blanc Réserve 110/500:-

KEBAB 140:-

Majsbröd - Vitlök - Kålsallad - Koriander
Route du Van Yarra Valley Pinot Noir 120/540:-

LÖJROM 150:-

Friterat ekologiskt Ägg från Fruängen -
Schalottenlök - Jalapeñosskum - Gulbeta
Pazo de Señorans Albariño 125/560:-

ANKLEVERTERRIN 150:-

Brioche - Sultanrussin - Macadamia
Côtes du Rhône La Redonne 120/540:-

LINGUINE 160:-

Pancetta - Chili & Vitlök - Grädde - Parmesan - Svamp
Alamos Chardonnay 110/500:-

PELLE JANSSON 160/220:-

Rå Oxfileé - Toast - Crème Fraiche - Lök - Löjrom - Äggula
Fernand Engel Pinot Blanc Réserve 110/500:-

ANTIPASTI 160:- (490:-/4 PERS)

Charkuterier - Oliver - Ost - Vitlöksbröd
Il Monello Barbera 115/520:-

KÖKSMENY

KÖKETS FEM UTVALDA RÄTTER 590:-

DRYCKESPAKET 590:-

(endast till samtliga i sällskapet)

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

STORA RÄTTER

MARULK 330:-

Jordärtskocka - Musslor - Forellrom - Chips
Chablis Vieilles Vignes Les Vénérables 130/590:-

LÅNGKOK PÅ LAMMLÄGG 280:-

Palsternackspuré - Lök - Morot - Lammsky
Yalumba Organic Shiraz 120/540:-

LINGUINE 260:-

Pancetta - Chili & Vitlök - Grädde - Parmesan - Svamp - Citrus
Il Monello Barbera 115/520:-

HÄNGMÖRAD RYGGBIFF 290:-

med Kappa - Kaprisgremolata - Rödlökssmör - Svamp - Sky
Montessu 120/540:-

VEGETARISKT 210:-

Linguine - friterat Ägg - Chili & Vitlök - Grädde -
Svamp - Jordärtskocka - Parmesan
Il Monello Barbera 115/520:-

- Ett tillval ingår i stora rätter -

TILLVAL

SMÖRKOKT AMANDINEPOTATIS 40:-

POMMES FRITES 40:-
Parmesan - örter

LJUMMEN SALLAD 50:-

Pancetta - Pak Choi - Broccolini - Pumpafrön

GRÖNSALLAD 40:-

DESSERT

CRÈME CATALANA 100:-

Taylor´s 10 Years Old Tawny NV 90:-

CHOKLADKAKA 110:-

Vaniljglass - Passionsfrukt
Brumaire Novembre 2011 90:-

3 X OST 130:-

Knäcke - Marmelad
Taylor´s 10 Years Old Tawny NV 90:-

EN KULA HEMLAGAD GLASS/SORBET 40:-

Braida Moscato Vigna Senza Nome 2015 80:-

CHOKLADTRYFFEL 40:-

Antique Sherry Pedro Ximénes 80:-

COCKTAILS

APEROL SPRITZ - Aperol - Mousserande - Soda 122:-

KIR ROYAL - Crème de Cassis - Mousserande 122:-

BELLINI - Persikapuré - Mousserande 122:-

COSMOPOLITAN - Absolut Vodka - Cointreau - Tranbärsjuice - Lime 122:-

WHITE LADY - Beefeater Gin - Cointreau - Lime - Sockerlag -
Coctailbär - Sockerkant 122:-

MARGARITA - Tequila - Cointreau - Lime - Sockerlag - Saltkant 122:-

DRY MARTINI - Beefeater Gin - Noilly Prat - Oliv 122:-

DAIQUIRY - Havana Club Rom - Lime - Sockerlag 122:-

GIN TONIC

BEEFEATER TONIC 112:-

BEEFEATER 24 TONIC 122:-

BEEFEATER CROWN JEWEL TONIC 162:-

HENDRICK'S TONIC 142:-

TANQUERAY TONIC 142:-

PLYMOUTH TONIC 122:-

BOMBAY SAPPHIRE TONIC 122:-

ÖL/CIDER

BRYGGMÄSTARENS EKOLOGISKA FAT 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 69:-

PILSNER URQUELL 33CL 69:-

WEIHENSTEPHANER HEFE WEISSBIER 50CL 89:-

MILLER 33CL 69:-

RÅÅ BRYGGERI PALE ALE 33CL 72:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 75:-

HELSINGBORGS BRYGGERI LAGER 33CL 75:-

TITAN IPA 35,5CL 79:-

REKORDERLIG CIDER PÄRON 33CL 69:-

CIDER CIDRAIE ÄPPLE 33CL 75:-

LÄSK/VATTEN/ALKOHOLFRITT

COCA-COLA, FANTA, SPRITE 36:-

BONAQUA MINERALVATTEN, LÄTTÖL, JUICE 36:-

ALKOHOLFRI ÖL, ALKOHOLFRITT VIN 60:-

SNACKS

OYSTER 30:-

OLIVES 40:-

COMTE - Curry - Brioche 30g 40:-

PARMA HAM 30g 60:-

TRUFFLE SALAMI 30g 40:-

ANCHOVIES - Chips 60:-

RISOTTO CROQUETTE X 3 - Gruyere - Parma ham - Beate aioli 60:-

PIMIENTOS DE PADRÓN 40:-

CHIPS/CHILI NUTS 30:-

CARELIAN CAVIAR 15g 690:-

SMALL & MEDIUM DISHES

CEVICHE 150:-

Salad - Sesame Mayonnaise
pickled Ginger & Chili

Fernand Engel Pinot Blanc Réserve 110/500:-

KEBAB 140:-

Corn Bread - Garlic - Coleslaw - Coriander
Route du Van Yarra Valley Pinot Noir 120/540:-

WHITEFISH ROE 150:-

Fried Eggs - Shallots - Jalapeños Foam
Yellow Beet

Pazo de Señorans Albariño 125/560:-

DUCK LIVER TERRINE 150:-

Brioche - Sultanas - Macadamia
Cotes du Rhone La Redonne 120/540:-

LINGUINE 160:-

Pancetta - Chili & Garlic - Cream
Parmesan - Mushrooms

Alamos Chardonnay 110/500:-

PELLE JANSSON 160/220:-

Raw Fillet of Beef - Toast - Creme Fraiche
Onions - Roe - Yolk

Fernand Engel Pinot Blanc Réserve 110/500:-

ANTIPASTI 160:- (490:-/4 persons)

Charcuteries - Olives - Cheese - Garlic Bread
Il Monello Barbera 115/520:-

KITCHEN MENU

CHEF'S CHOISE 5 DISH MENU 590:-

BEVERAGE PACKAGE 590:-

(to all in the party)

IN CASE OF ALLERGIES, PLEASE CONTACT THE STAFF

LARGE DISHES

DEVILFISH 330:-

Jerusalem Artichoke - Mussels - Trout - Chips
Chablis Vieilles Vignes Les Venerables 130/590:-

CONFIT OF LAMB 280:-

Parsnip - Onions - Carrots - Lamb Gravy
Yalumba Organic Shiraz 120/540:-

LINGUINE 260:-

Pancetta - Chili & Garlic - Cream - Parmesan
Mushrooms - Citrus

Il Monello Barbera 115/520:-

DRY AGED BEEF 290:-

Capers Gremolata - Red Onion Butter - Mushroom - Gravy
Montessu 120/540:-

VEGETARIAN 210:-

Linguine - Deep Fried Eggs - Chili & Garlic - Cream
Mushroom - Jerusalem Artichoke - Parmesan

Il Monello Barbera 115/520:-

- One optional part is included in large dishes -

OPTIONAL

BUTTER BOILED AMANDINE POTATOES 40:-

POMMES FRITES 40:-

Parmesan - Herbs

WARM SALAD 50:-

Pancetta - Pak Choi - Broccolini - Pumpkin Seeds

GREEN SALAD 40:-

DESSERT

CREME CATALANA 100:-

Taylor's 10 Years Old Tawny NV 90:-

CHOCOLATE CAKE 110:-

Vanilla Ice Cream - Passionfruit
Brumaire Novembre 2011 90:-

3 X CHEESE 130:-

Crispbread - Marmalade

Taylor's 10 Years Old Tawny NV 90:-

A SCOOP OF HOMEMADE ICE CREAM/SORBET 40:-

Braida Moscato Vigna Senza Nome 2015 80:-

CHOCOLATE TRUFFLE 40:-

Antique Sherry Pedro ximenes 80:-

COCKTAILS

APEROL SPRITZ - Aperol - Cava - Soda 122:-

KIR ROYAL - Crème de Cassis - Cava 122:-

BELLINI - Peach puree - Cava 122:-

COSMOPOLITAN - Absolut Vodka - Cointreau - Cranberry - Lime 122:-

WHITE LADY - Beefeater Gin - Cointreau - Lime - Sugar -
Coctail berries 122:-

MARGARITA - Tequila - Cointreau - Lime - Sugar - Salt 122:-

DRY MARTINI - Beefeater Gin - Noilly Prat - Olive 122:-

DAIQUIRY - Havana Club Rom - Lime - Sugar 122:-

GIN TONIC

BEEFEATER TONIC 112:-

BEEFEATER 24 TONIC 122:-

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TANQUERAY TONIC 142:-

PLYMOUTH TONIC 122:-

BOMBAY SAPPHIRE TONIC 122:-

BEER/CIDER

BRYGGMÅSTARENS ECOLOGICAL DRAUGHT 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 69:-

PILSNER URQUELL 33CL 69:-

WEIHENSTEPHANER HEFE WEISSBIER 50CL 89:-

MILLER 33CL 69:-

RÅÅ BRYGGERI PALE ALE 33CL 72:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 75:-

HELSINGBORGS BRYGGERI LAGER 33CL 75:-

TITAN IPA 35,5CL 79:-

REKORDERLIG CIDER PEAR 33CL 69:-

CIDER CIDRAIE APPLE CIDER 33CL 75:-

SODA/WATER/NON-ALCOHOLIC

COCA-COLA, FANTA, SPRITE 36:-

BONAQUA MINERAL WATER, LIGHT BEER, JUICE 36:-

NON-ALCOHOLIC BEER/WINE 60:-