

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

NÄSSELSOPPA 140:-

vaktelögg - confiterad vaktel - äpple - bovete
Rosario Sauvignon Blanc 95/430:-

OXTARTAR 160:-

ramslök - pepparrot - gurka - krutong
Alamos Chardonnay 110/500:-

STENBITSROM 150:-

terrén på piggvar & hummer - purjolök - krasseemulsion
Fernand Engel Pinot Blanc Réserve 110/500:-

PEPPARSTEKT FRÖYALAX 150:-

gröntomat - kålrabbi - vinögerskum
Pazo de Señorans Albariño 125/560:-

ÖRT- & PARMESANRISOTTO 160:-

oxkind - sparris - svamp - vikentomat - hasselnöt
Il Monello Barbera 115/520:-

PELLE JANSSON 160/240:-

rå oxfilé - toast - crème fraîche - lök
löjrom - äggula
Bryggmästarens ekologiska fat 69:-

ANTIPASTI 130/180:- (490:-/4 PERS)

charkuterier - oliver - ost - vitlöksbröd
Altesino Rosso Toscana 120/540:-

KÖKSMENY

KÖKETS FEM UTVALDA RÄTTER 690:-

DRYCKESPAKET 590:-

(endast till samtliga i sällskapet)

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

STORA RÄTTER

ÖRT- & PARMESANRISOTTO 260:-
oxkind - sparris - svamp - vikentomat - hasselnöt
Il Monello Barbera 115/520:-

BAKAD FLÄSKSIDA 280:-
persika - ölbuljong - kål - svål
Route du Van Pinot Noir 120/540:-

HÄNGMÖRAD RYGGBIFF MED KAPPA 300:-
grön sparris - ramslökskräm - brynt smör - burrata
Montessu 120/540:-

UER 290:-

brynt smör - pepparrot - purjolök - vit sparris
Chablis Vieilles Vignes les Vénérables 130/590:-

BAKAD ROTSSELLERI 210:-

rostade hasselnötter - halloumi - brynt smör - krassekräm
Alamos Chardonnay 110/500:-

- Ett tillval ingår i stora rätter -

TILLVAL

SMÖRKOKT AMANDINEPOTATIS 40:-

POMMES FRITES 40:-
ädelost - ramslök

LJUMMEN SALLAD 50:-
pancetta - pak choi - broccolini - pumpafrön

GRÖNSALLAD 40:-

DESSERT

RABARBER - HALLON - VANILJ 100:-
Braida Moscato Vigna Senza Nome 2015 80:-

MOROTSKAKA 100:-
brynt smörglass - maräng - marshmallows
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 - befeater gin - cointreau - lime - sockerlag -
coctailbär - sockerkant 122:-

MARGARITA - tequila - cointreau - lime - sockerlag - saltkant 122:-

DRY MARTINI - befeater 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:-

BRYGGMÄSTARENS BÄSTA MELLANÖL 33CL 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 72:-

PILSNER URQUELL 33CL 72:-

WEIHENSTEPHANER HEFE WEISSBIER 50CL 89:-

MILLER 33CL 72:-

RÅÅ BRYGGERI PALE ALE 33CL 79:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 79:-

HELSINGBORGS BRYGGERI LAGER 33CL 79:-

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 - bea aioli 60:-

PIMIENTOS DE PADRÓN 40:-

CHIPS/CHILI NUTS 30:-

CARELIAN CAVIAR 15g 690:-

SMALL & MEDIUM DISHES

NETTLE SOUP 140:-

quail - quail confit - apple - buckwheat
Rosario Sauvignon Blanc 95/430:-

TARTAR OF OX 160:-

wild garlic - horseradish - cucumber - crouton
Alamos Chardonnay 110/500:-

ROE 150:-

terrines of turbot and lobster - leek -
cress emulsion
Fernand Engel Pinot Blanc Réserve 110/500:-

PEPPER FRIED FRÖYA SALMON 150:-

green tomato - kohlrabi -
vinegar foam
Pazo de Señorans Albariño 125/560:-

HERB & PARMESAN RISOTTO 160:-

cheek of ox - asparagus - mushrooms -
tomatoes - hazelnut
Il Monello Barbera 115/520:-

PELLE JANSSON 160/240:-

raw fillet of beef - toast - creme fraiche -
onion - roe - yolk
Bryggmästarens ekologiska fat 69:-

ANTIPASTI 130/180:- (490:-/4 PERS)

charcuteries - olives - cheese - garlic bread
Altesino Rosso Toscana 120/540:-

KITCHEN MENU

CHEF'S CHOISE 5 DISH MENU 690:-

BEVERAGE PACKAGE 590:-

(to all in the party)

IN CASE OF ALLERGIES, PLEASE CONTACT THE STAFF

LARGE DISHES

HERB & PARMESAN RISOTTO 260:-

cheek of ox - asparagus - mushrooms - tomatoes - hazelnut
Il Monello Barbera 115/520:-

BAKED FLITCH 280:-

peach - beer spad - cabbage - rind
Route du Van Pinot Noir 120/540:-

DRY AGED BEEF 300:-

green asparagus - wild garlic cream - melted butter - burrata
Montessu 120/540:-

REDFISH 290:-

browned butter - horseradish - leeks - white asparagus
Chablis Vieilles Vignes les Vénérables 130/590:-

BAKED CELERIAC 210:-

roasted hazelnuts - halloumi - browned butter - watercress cream
Alamos Chardonnay 110/500:-

- One optional part is included in large dishes -

OPTIONAL

BUTTER BOILED AMANDINE POTATOES 40:-

POMMES FRITES 40:-

blue cheese - ramson

WARM SALAD 50:-

pancetta - pak choi - broccolini - pumpkin seeds

GREEN SALAD 40:-

DESSERT

RHUBARB - RASPBERRY - VANILLA 100:-

Braida Moscato Vigna Senza Nome 2015 80:-

CARROT CAKE 100:-

brown butter ice cream - meringue - marshmallows
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 -
cocktail 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:-

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HENDRICK'S TONIC 142:-

TANQUERAY TONIC 142:-

PLYMOUTH TONIC 122:-

BOMBAY SAPPHIRE TONIC 122:-

BEER/CIDER

BRYGGMÄSTAREN ECOLOGICAL DRAUGHT 69:-

BRYGGMÄSTAREN MEDIUM-STRENGTH BEER 33CL 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 72:-

PILSNER URQUELL 33CL 72:-

WEIHENSTEPHANER HEFE WEISSBIER 50CL 89:-

MILLER 33CL 72:-

RÅÅ BRYGGERI PALE ALE 33CL 79:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 79:-

HELSINGBORGS BRYGGERI LAGER 33CL 79:-

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:-