

## SNACKS

OSTRON - Jalapeño - citron 30:-  
GYOZA - chillimajonnäs 60:-  
FRIED FISH - sauce tartar 80:-  
EDAMAMEBÖNOR 50:-  
FRITERAD HALLOUMI - getost- & yoghurtkräm - granatäpple 70:-  
SARDELLER - lardo - sotat bröd 60:-  
TRYFFELSALAMI 30g 50:-  
CHIPS/CHILINÖTTER 30:-

## SMÅ- & MELLANRÄTTER

BRIOCHEBULLE 150:-  
anklever - svart tryffel - fikon  
*Fernand Engel Pinot Blanc Réserve 110/500:-*

STRANDKRABBSSOPPA 160:-  
king crab - äpple - fänkål - palsternacka - sjökorall  
*Route du Van Semillon Sauvignon Blanc 120/540:-*

TATAKI PÅ RYGGBIFF 160:-  
avokado - cashewnötter - shimejisvamp  
äggula X 2 - friterad lök  
*Il Monello Barbera 115/520:-*

SVAMPBULJONG 140:-  
säsongs svamp - rökt färskost - tryffelpecorino  
*Alamos Chardonnay 110/500:-*

PELLE JANSSON 160/260:-  
rå utbankad svensk oxfile - toast  
crème fraiche - löjrom - äggula  
*Route du Van Yarra Valley Pinot Noir 120/540:-*

ANTIPASTI 180:- (490:-/4 pers)  
charkuterier - oliver - ost - vitlöksbröd  
*Pieropan Ruberpan Valpolicella Superiore EKO 130/590:-*

KÖKETS UTVALDA MELLANRÄTT kvällspris

## KÖKSMENY

KÖKETS FEM UTVALDA RÄTTER 690:-  
DRYCKESPAKET 590:-  
(endast till samtliga i sällskapet)

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

## STORA RÄTTER

LAMMRYGG 260:-  
rökt getostkrokett - rostad pumpa - kål - sky  
*El Domador del Fuego Rioja Reserva 100/450:-*

TORSK 280:-  
hummercrust - favaböner - fänkål - brynt smöremulsion  
*Chablis Vieilles Vignes Les Vénérables 130/590:-*

HÄLLEFLUNDRA 310:-  
curry- & saffransrisotto - syltade grönsaker - dill  
*Alamos Chardonnay 110/500:-*

SVENSK ENTRECÔTE 250g 270:-  
chistorrasmör - sky  
*Montessu 120/540:-*

BAKAD ROTSELLERI 200:-  
rostad pumpa - fänkål - syltade grönsaker - kål  
cashewnötter - rökt smör  
*Yalumba Organic Shiraz 120/540:-*

KÖKETS UTVALDA VARMRÄTT kvällspris

## TILLVAL STORA RÄTTER

POTATISPURÉ 40:-  
POMMES FRITES  
ädelost 40:-  
JORDÄRTSKOCKA X 3 40:-  
LJUMMEN SALLAD 40:-

## DESSERT

PÄRONGGLASS 110:-  
mjölkchokladkräm - mintcrumble  
*Braida Moscato Vigna Senza Nome 2015 80:-*

BJÖRNBÄRSMUNK 110:-  
yoghurt- & björnbärssorbet - björnbärscurd  
*Braida Moscato Vigna Senza Nome 2015 80:-*

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 116:-  
BEEFEATER 24 TONIC 122:-  
BEEFEATER CROWN JEWEL TONIC 162:-  
HENDRICK'S TONIC 142:-  
TANQUERAY TONIC 132:-  
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/ALKOHOLFRIIT

COCA-COLA, FANTA, SPRITE 36:-  
BONAQUA MINERALVATTEN, LÄTTÖL, JUICE 36:-  
ALKOHOLFRI ÖL, ALKOHOLFRIIT VIN 60:-

## SNACKS

OYSTERS - jalapeno - lemon 30:-

GYOZA - chili mayonnaise 60:-

FRIED FISH - sauce tartar 80:-

EDAMAME BEANS 50:-

FRIED HALLOUMI - goat cheese & yoghurt cream - pomegranate 70:-

ANCHOVIES - lardo - toasted bread 60:-

TRUFFLE SALAMI 30g 50:-

CHIPS/CHILINUTS 30:-

## SMALL & MEDIUM DISHES

BRIOCHE BUN 150:-

duck liver - black truffles - figs

*Fernand Engel Pinot Blanc Réserve 110/500:-*

CRAB SOUP 160:-

king crab - apple - fennel - parsnip - sea corall  
*Route du Van Semillon Sauvignon Blanc 120/540:-*

TATAKI SIRLOIN STEAK 160:-

avocado - cashew nuts - shimoji mushrooms  
egg yolk X 2 - fried onions  
*Il Monello Barbera 115/520:-*

MUSHROOM BROTH 140:-

seasonal mushroom - smoked fresh cheese  
truffe pecorino  
*Alamos Chardonnay 110/500:-*

PELLE JANSSON 160/260:-

swedish raw fillet of beef - toast - creme fraiche  
bleak roe - egg yolk  
*Route du Van Yarra Valley Pinot Noir 120/540:-*

ANTIPASTI 180:- (490:-/4 pers)

charcuteries - olives - cheese - garlic bread  
*Pieropan Ruberpan Valpolicella Superiore EKO 130/590:-*

CHEF'S SELECTED MEDIUM DISH evening price

## 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

LAMB RIDGE 260:-

smoked mustard croquette - roasted pumpkin  
cabbage - gravy  
*El Domador del Fuego Rioja Reserva 100/450:-*

COD 280:-

lobster crust - favabons - fennel  
browned butter emulsion  
*Chablis Vieilles Vignes Les Vénérables 130/590:-*

HALIBUT 310:-

curry & saffron risotto - pickled vegetables - dill  
*Alamos Chardonnay 110/500:-*

SWEDISH ENTRECÔTE 250g 270:-

chistorra butter - gravy  
*Montessu 120/540:-*

BAKED ROOT CELERY 200:-

roasted pumpkin - fennel - pickled vegetables  
cabbage - cashew nuts - smoked butter  
*Yalumba Organic Shiraz 120/540:-*

CHEF'S SELECTED LARGE DISH evening price

## OPTION LARGE DISHES

POTATOE PUREE 40:-

FRENCH FRIES - NOBLE CHEESE 40:-

JERUSALEM ARTICHOKE X 3 40:-

LUKEWARM SALAD 40:-

## DESSERT

PEAR ICE CREAM 110:-

milk chocolate cream - mint crumble  
*Braida Moscato Vigna Senza Nome 2015 80:-*

BLACKBERRY MUNK 110:-

yoghurt & blackberry sorbet - blackberry curd  
*Braida Moscato Vigna Senza Nome 2015 80:-*

3 X CHEESE 130:-

with accessories

*Taylor's 10 Years Old Tawny NV 90:-*

A CUP OF ICE CREAM/SORBET 40:-

*Braida Moscato Vigna Senza Nome 2015 80:-*

CHOCOLATE TRUFFLE 40:-

*Antique Sherry Pedro Ximénes 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:-

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HENDRICK'S TONIC 142:-

TANQUERAY TONIC 132:-

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:-

HELSINGBORG'S 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:-