

SNACKS

OSTRON - Jalapeño - citron 30:-
FRIED GYOZA - chilimajonnäs 80:-
FRIED FISH - sauce tartar 80:-
EDAMAMEBÖNOR 50:-
FRITERAD HALLOUMI - getost- & yoghurtkräm - granatäpple 70:-
SARDELLER - lardo - sotat bröd 60:-
TRYFFELSALAMI 30g 50:-
OLIVER 40:-
CHIPS/CHILINÖTTER 30:-

SMÅ- & MELLANRÄTTER

BRIOCHE 150:-
vispad anklever - svart tryffel - fikon
Fernand Engel Pinot Blanc Réserve 110/500:-

STRANDKRABBSSOPPA 160:-
king crab - äpple - fänkål - palsternacka - sjökorall
Alamos Chardonnay 110/500:-

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

SVAMPBULJONG 140:-
säsongens svamp - rökt fårskost - tryffelpecorino
Alamos Chardonnay 110/500:-

PELLE JANSSON 160/260:-
rå utbankad svensk oxfile - toast
crème fraiche - löjrom - äggula
Bryggmästarens Ekologiska Fat 69:-

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
Mas Janeil 115/520:-

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

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

SVENSK ENTRECÔTE 250g 280:-
chistorrasmör - sky
Montessu 120/540:-

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

TILLVAL

POTATISPURÉ 40:-
POMMES FRITES 40:-
ädelost

JORDÄRTSKOCKA X 3 40:-
LJUMMEN SALLAD 40:-

DESSERT

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

BJÖRNBÄRSMUNK 110:-
yoghurt- & björnbärssorbet - björnbärscurd
Brumaire Novembre 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 80:-

CHOKLADTRYFFEL 40:-
Antique Sherry Pedro Ximenes 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 118:-
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:-
HÖGANÅS 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 38:-
BONAQUA MINERALVATTEN, LÄTTÖL, JUICE 38:-
ALKOHOLFRI ÖL, ALKOHOLFRITT VIN 60:-

SNACKS

OYSTERS - jalapeno - lemon 30:-
FRIED GYOZA - chili mayonnaise 80:-
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:-
OLIVES 40:-
CHIPS/CHILINUTS 30:-

SMALL & MEDIUM DISHES

BRIOCHE 150:-
wipped duck liver - black truffles - figs
Fernand Engel Pinot Blanc Réserve 110/500:-

CRAB SOUP 160:-
king crab - apple - fennel - parsnip - sea corall
Alamos Chardonnay 110/500:-

TATAKI SIRLOIN STEAK 160:-
avocado - cashew nuts - shimeji mushrooms
egg yolk X 2 - fried onions
Il Monello Barbera 115/520:-

MUSHROOM BROTH 140:-
seasonal mushroom - smoked fresh cheese
truffle pecorino
Alamos Chardonnay 110/500:-

PELLE JANSSON 160/260:-
swedish raw fillet of beef - toast - creme fraiche
bleak roe - egg yolk
Bryggmästaren Ecological Draught 69:-

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 BLADE CHOP 260:-
smoked mustard croquette - roasted pumpkin
cabbage - gravy
Mas Janeil 115/520:-

COD 280:-
lobster crust - beans - fennel
browned butter emulsion
Chablis Vieilles Vignes Les Vénérables 130/590:-

HALIBUT 310:-
curry & saffron risotto - pickled vegetables - dill - mussels
Alamos Chardonnay 110/500:-

SWEDISH ENTRECÔTE 250g 280:-
chistorra butter - gravy
Montessu 120/540:-

BAKED ROOT CELERIAC 200:-
roasted pumpkin - fennel - pickled vegetables
cabbage - cashew nuts - smoked butter
Yalumba Organic Shiraz 120/540:-

OPTIONS

POTATOE PUREE 40:-
FRENCH FRIES - BLUE 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 80:-

BLACKBERRY DONUT 110:-
yoghurt & blackberry sorbet - blackberry curd
Brumaire Novembre 80:-

3 X CHEESE 130:-
with accessories
Taylor's 10 Years Old Tawny NV 90:-

A SCOOP OF ICE CREAM/SORBET 40:-
Braida Moscato Vigna Senza Nome 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:-

GIN TONIC

BEEFEATER TONIC 118:-
BEEFEATER 24 TONIC 122:-
BEEFEATER CROWN JEWEL TONIC 162:-
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:-
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TITAN IPA 35,5CL 79:-
REKORDERLIG CIDER PEAR 33CL 69:-
CIDER CIDRAIE APPLE CIDER 33CL 75:-

SODA/WATER/NON-ALCOHOLIC

COCA-COLA, FANTA, SPRITE 38:-
BONAQUA MINERAL WATER, LIGHT BEER, JUICE 38:-
NON-ALCOHOLIC BEER/WINE 60:-