

SNACKS

WONTON 100:-
löjrom - crème fraiche - färsk lök

FRITERAD VÅRRULLE 80:-
soya- & rostad chillikräm - koriander

OSTRON 30:-
champagne- & gurkvinaigrette

COPPA DI PARMA 80:-
tryffelpeccorino - kallpressad rapsolja

OLIVER 40:-

CHIPS 30:-

CHILINÖTTER 30:-

BISTROMENY

PELLE JANSSON 160/260:-
rå utbankad svensk oxfilé - toast - crème fraiche - löjrom - äggula
Bryggmästaren Ekologiska Fat 72:-

ANTIPASTI 180:- (490:-/4 PERS)
charketurier - oliver - cornichoner - vittlöksbröd - färskostkräm
Ville di Antané Ripasso 120/540:-

PAPPARDELLE 180:-
rostad aubergine - hällestadsvamp - dansk vesterhavssost
Montessu Sardinien 120/540:-

IBERICO PLUMA 190:-
kålrot - rökt fläskbuljong - skånsk krasse
Il Monello Barbera 115/520:-

KÖKSMENY

KÖKETS FEM UTVALDA RÄTTER 690:-

DRYCKESPAKET 590:-

(endast till samtliga i sällskapet)

bara
vara

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

FÖRRÄTTER

TACO 150:-
tuttulbröd - friterad softshell crab - habanero - potatiscrumble
röd spetskål - smetana
Fernand Engel Pinot Blanc Réserve 110/500:-

SMÖRSTEKT SPARRIS 140:-
sparris consomé - ramslök - sotad citronkräm
Chablis Vieilles Vignes les Vénérables 130/590:-

ELDAD TONFISK 150:-
ljummen sjökorall - krispigt kycklingskinn - emulsion på harsyra
Gustav Adolf Schmitt Riesling Trocken 100/450:-

TARTAR PÅ INNANLÅR 150:-
brillat savarin - rotselleri - sichuanpeppar
Chilensis Reserva Pinot Noir 120/540:-

VARMRÄTTER

BALLOTINE 300:-
på piggvar - friterad marulkskind - krämig skysås - sparris - blomkålspuré
Louis Jadot Couvent De Jacobins 130/590:-

SLAKTARBIF 260:-
skaldjurskroket - vinägersky - endive - vinbär - bräserad kål
Il Monello Barbera 115/520:-

SMÖRSTEKT ROTSELLERI 200:-
buljong på grön tomat - broccoli - chips på rotselleri - grönkål
Louis Jadot Couvent De Jacobins 130/590:-

SVART VILDLAX 260:-
miso-ponzu broken gel - smörbakad blomkål - lime tapioka
torkad silverlök - thairis
Ville di Antané Ripasso 120/540:-

DESSERT

KANELBULLE MED MJÖLK 110:-
friterad kardemummabun - kärnmjölksorbet - kanelcrumble
Brumaire Novembre 90:-

CHOKLADGANACHE 110:-
blåbärsglass - lingonflarn - cestad macadamianöt - mascarpone macaron
Brumaire Novembre 90:-

BARA OSTAR 130:-
hemmakokt marmelad - fröknäcke
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 Ximénes 80:-

COCKTAILS

APEROL SPRITZ - aperol - mousserande - soda 126:-

KIR ROYAL - crème de cassis - mousserande 126:-

BELLINI - persikapuré - mousserande 126:-

COSMOPOLITAN - absolut vodka - cointreau - tranbärsjuice - lime 126:-

WHITE LADY - beefeater gin - cointreau - lime - sockerlag
sockerkant 126:-

MARGARITA - tequila - cointreau - lime - sockerlag - saltkant 126:-

DRY MARTINI - beefeater gin - noilly prat - oliv 126:-

DAIQUIRY - havana club rom - lime - sockerlag 126:-

GIN TONIC

BEEFEATER TONIC 126:-

BEEFEATER 24 TONIC 136:-

BEEFEATER PINK TONIC 126:-

BEEFEATER CROWN JEWEL TONIC 166:-

HENDRICK'S TONIC 146:-

TANQUERAY TONIC 136:-

PLYMOUTH TONIC 126:-

BOMBAY SAPPHIRE TONIC 126:-

ÖL/CIDER

BRYGGMÄSTARENS EKOLOGISKA FAT 72:-

HELSINGBORGS BRYGGERI FAT 89:-

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:-

KÖNIG LUDWIG WEISSBIER HELL 50CL 89:-

MILLER 33CL 72:-

RÅÅ BRYGGERI 33CL 79:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 79:-

TITAN IPA 35,5CL 79:-

REKORDERLIG CIDER PÄRON 33CL 72:-

CIDER CIDRAIE 33CL 75:-

LÄSK/VATTEN/ALKOHOLFRI

COCA-COLA, FANTA, SPRITE 39:-

BONAQUA MINERALVATTEN, LÄTTÖL, JUICE 39:-

ALKOHOLFRI ÖL, ALKOHOLFRI VIN 60:-

MOUSSERANDE VIN

CAVA MONTCADI 95/490:-
Brut - Katalonien - Spanien

ZONIN PROSECCO 100/520:-
Brut Special Cuvée - Veneto - Italien

CHAMPAGNE

MOET & CHANDON 135/820:-
Brut - Champagne - Frankrike

MOET & CHANDON 900:-
Rosé Imperial - Champagne - Frankrike

MOET & CHANDON ICE 900:-
Demi Sec - Champagne - Frankrike

2009 MOET & CHANDON GRAND VINTAGE 165/990:-
Brut - Champagne - Frankrike

2006 DOM PÉRIGNON VINTAGE 2000:-
Brut - Champagne - Frankrike

MUMM CORDON ROUGE 115/690:-
Brut - Champagne - Frankrike

MUMM DE CRAMANT BLANC DE BLANCS 1560:-
Brut - Champagne - Frankrike

2006 MUMM MILLÉSIMÉ VINTAGE 990:-
Brut - Champagne - Frankrike

VEUVE CLICQUOT 900:-
Sec - Champagne - Frankrike

KRUG GRANDE CUVÉE 2200:-
Brut - Champagne - Frankrike

2002 KRUG VINTAGE 3200:-
Brut - Champagne - Frankrike

RUINART BLANC DE BLANCS 1290:-
Brut - Champagne - Frankrike

2007 BELLE EPOQUE 1900:-
Brut - Champagne - Frankrike

LOUIS ROEDERER BRUT PREMIER NV 960:-
Brut - Champagne - Frankrike

2009 LOUIS ROEDERER CRISTAL 2900:-
Brut - Champagne - Frankrike



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SNACKS

WONTON 100:-
bleak roe - fresh onion - creme fraiche

DEEP FRIED SPRINGROLL 80:-
soya- & roasted chili mayo - coriander

OYSTER 30:-
champagne- & cucumber vinaigrette

COPPA DI PARMA 80:-
truffle peccorino - cold pressed rapeseed oil

OLIVES 40:-

CHIPS 30:-

CHILINUTS 30:-

BISTRO MENU

PELLE JANSSON 160/260:-
raw fillet of beef - toast - creme fraiche - bleak roe - egg yolk
Bryggmästaren Ekologiska Fat 72:-

ANTIPASTI 180:- (490:-/4 PERS)
charcuteries - olives - cornichons - garlic bread - basil cream
Ville di Antané Ripasso 120/540:-

PAPPARDELLE 180:-
roasted aubergine - Hällestad mushrooms - danish cheese Vesterhav
Montessu Sardinien 120/540:-

IBERICO PLUMA 190:-
rutabaga - smoked pork broth - cress
Il Monello Barbera 115/520:-

KITCHEN MENU

CHEF'S CHOISE 5 DISH MENU 690:-

BEVERAGE PACKAGE 590:-

(to all in the party)

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IN CASE OF ALLERGIES, PLEASE CONTACT THE STAFF

STARTERS

TACO 150:-
tuttulbread - deep fried softshell crab - habanero - smetana
potatocrumble - red tip cabbage
Fernand Engel Pinot Blanc Réserve 110/500:-

BUTTER FRIED ASPARAGUS 140:-
asparagus consume - ramson - blackened citrus cream
Chablis Vieilles Vignes les Vénérables 130/590:-

BLACKENED TUNA 150:-
sea coral - crispy chicken skin - sorrel mayo
Gustav Adolf Schmitt Riesling Trocken 100/450:-

BEEF TARTAR 150:-
brillat savarin - celeriac - sichuan pepper
Chilensis Reserva Pinot Noir 120/540:-

MAIN COURSE

TURBOT BALLOTINE 300:-
deep fried monkfish cheek - creamy gravy - asparagus
Louis Jadot Couvent De Jacobins 130/590:-

BUTCHER'S STEAK 260:-
seafood croquette - vinegar gravy - endive - currants - braised cabbage
Il Monello Barbera 115/520:-

BUTTER FRIED CELERIAC 200:-
green tomato broth - broccoli - celeriac chips - kale
Louis Jadot Couvent De Jacobins 130/590:-

BLACKENED WILD SALMON 260:-
miso-ponzu broken gel - cauliflower - lime tapioka
dried white onion - thai rice
Ville di Antané Ripasso 120/540:-

DESSERT

CINNAMON BUN WITH MILK 110:-
deepfried cardamom bun - buttermilk sorbet - cinnamon crumble
Brumaire Novembre 90:-

CHOCOLATE GANACHE 110:-
blueberry ice cream - crispy lingonberry - cested macadamia
mascarpone macaron
Brumaire Novembre 90:-

CHEESE PLATE 130:-
homemade marmalade - crisp bread
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 126:-

KIR ROYAL - crème de cassis - cava 126:-

BELLINI - peach puree - cava 126:-

COSMOPOLITAN - absolut vodka - cointreau - cranberry - lime 126:-

WHITE LADY - beefeater gin - cointreau - lime - sugar 126:-

MARGARITA - tequila - cointreau - lime - sugar - salt 126:-

DRY MARTINI - beefeater gin - noilly prat - olive 126:-

DAIQUIRY - havana club rom - lime - sugar 126:-

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TANQUERAY TONIC 136:-

PLYMOUTH TONIC 126:-

BOMBAY SAPPHIRE TONIC 126:-

BEER/CIDER

BRYGGMÄSTAREN ECOLOGICAL DRAUGHT 72:-

HELSINGBORG BREWERY DRAUGHT 89:-

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:-

KÖNIG LUDWIG WEISSBIER HELL 50CL 89:-

MILLER 33CL 72:-

RÅÅ BREWERY 33CL 79:-

HÖGANÄS BREWERY AFRICAN PALE ALE 33CL 79:-

TITAN IPA 35.5CL 79:-

REKORDERLIG CIDER PEAR 33CL 72:-

CIDER CIDRAIE 33CL 75:-

SODA/WATER/NON-ALCOHOLIC

COCA-COLA, FANTA, SPRITE 39:-

BONAQUA MINERAL WATER, LIGHT BEER, JUICE 39:-

NON-ALCOHOLIC BEER/WINE 60:-

SPARKLING WINE

CAVA MONTCADI 95/490:-
Brut - Katalonien - Spanien

ZONIN PROSECCO 100/520:-
Brut Special Cuvée - Veneto - Italien

CHAMPAGNE

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Brut - Champagne - Frankrike



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ENGLISH MENU