

MENY

RISOTTO 160/260:-
pumpa, picklad svamp, grönkål, saltrostade pumpafrön,
lagrad parmesan och körvel

VEGAN 160/260:-
fermenterad hjärtsallad med sellericrème, mandelolja, currylök,
marconamandel, toppmurkla och buljong på karamelliserad lök

RÅBIFF 190/290:-
kräm på äggula, cornichons, schalottenlök, dijonnaise,
riven pepparrot, kapris och krispig potatis

KLASSISK LÖJROMSTOAST 280:-
smörstekt bröd, crème fraiche, rödlök, citron och dill

FJÄLLRÖDING 200/380:-
grönkål, grillad morot, regnbågsrom, friterad hummer,
kårsbärspotatis och smörad skaldjurssås

RAVIOLI 180/280:-
fylld med äggula, kampsotpeppar, bakad lök, spenat och guanciale

BAKAD VIT SPARRIS 190:-
krispigt lantägg, smörad sparrisbuljong, rostade hasselnötter och ramslök

SKALDJURSPASTA 200/380:-
sotad pilgrimsmussla med havskräfta, blåmusslor, färsk pasta,
musselsås, ramslök och vit sparris

TRYFFELPASTA 280:-
carpaccio på oxfile med färsk pasta, parmesan, ruccola
och färskriven tryffel

SVENSK OXFILE 380:-
smörstekt svamp, vinägerlök, pommes frites, mizuna, dragonsky
och brynt smöremulsion

PELLE JANZON 190/360:-
rå utbankad oxfile på smörstekt bröd med löjrom,
crème fraiche rödlök och äggula

ANTIPASTI 190:-
utvalda delikatesser, charkuterier och ostar med vitlöksbröd

DESSERT

CRÈME BRÛLÉE 120:-
färska bär

ÄPPLE 140:-
äppelkompott, brynt mandelkaka, vaniljglass, salt kolasås,
stekt havre och pressat äpple

HASSELNÖTSGLASS 140:-
seg maräng, hallon, kanderade hasselnötter och chokladsås

UTVALDA OSTAR MED TILLBEHÖR 160:-

MENU

RISOTTO 160/260:-
pumpkin, pickled mushrooms, kale, salt-roasted pumpkin seeds,
aged parmesan and chervil

VEGAN 160/260:-
fermented heart salad with celery cream, almond oil, curry onions,
roasted almonds, morel and broth on caramelized onions

RAW BEEF 190/290:-
cream on egg yolk, cornichons, shallots, horseradish mayonnaise,
capers and crispy potatoes

CLASSIC BLEAK ROE 280:-
butter fried bread, creme fraiche, red onion, lemon and dill

SWEDISH TROUT 200/380:-
kale, grilled carrot, trout roe, fried lobster, cherry potatoes and
buttered seafood sauce

RAVIOLI 180/280:-
filled with egg yolk, kampsot pepper, baked onion, spinach, guanciale

BAKED WHITE ASPARAGUS 190:-
crispy egg, buttered asparagus broth, roasted hazelnuts and ramson

SEAFOOD PASTA 200/380:-
blackened scallop with langoustine, blue mussels, fresh pasta,
mussel sauce, ramson and white asparagus

TRUFFLE PASTA 280:-
carpaccio on beef fillet with fresh pasta, parmesan, arugula and
fresh grated truffle

FILLET OF BEEF 380:-
butter fried mushrooms, vinegar onions, french fries, mizuna, tarragon gravy
and browned butter emulsion

PELLE JANZON 190/360:-
raw beef tenderloin on butter-fried bread with bleak roe, creme fraiche,
red onion and egg yolk

ANTIPASTI 190:-
selected delicacies, charcuteries and cheeses with garlic bread

DESSERT

CRÈME BRÛLÉE 120:-
with fresh berries

ÄPPLE 140:-
apple compote, browned butter cake, vanilla ice cream,
salted caramel sauce, fried oats and pressed apple

HAZELNUT ICE CREAM 140:-
chewy meringue, raspberries, candied hazelnuts and chocolate sauce

CHEESES WITH ACCESSORIES 160:-

SNACKS

TACO 80:-
pork cheek, jalapeno, blackened avocado

LOBSTER 140:-
jalapeno, kimchi, silver onion

ARANCINI 80:-
truffe cream, parmesan

SALT-ROASTED MARCONA ALMONDS 70:-

NOCCELLARA OLIVES 60:-

SIDES

FRENCH FRIES 65:-

FRENCH FRIES WITH PARMESAN, GARLIC, HERBS, DIP 85:-

SWEET WINES

BRUMAIRE NOVEMBRE 95:-

BRAIDA MOSCATO VIGNA SENZA NOME 95:-

ANTIQUÉ SHERRY PEDRO XIMENES 95:-

TAYLOR'S 10 YEARS OLD TAWNY NV 125:-

COFFEE DRINKS

IRISH COFFEE 138:-
jameson, brown sugar, coffee, cream

FRENCH COFFEE 138:-
cognac, brown sugar, coffee, cream

CAFÈ ORANGE 138:-
cointreau, coffee, cream

LEONARD SACHS 138:-
grand marnier, kahlua, coffee, cream

ESPRESSO MARTINI 138:-
vanilla vodka, kahlua, cane sugar law, espresso

IN CASE OF ALLERGIES PLEASE CONTACT OUR STAFF.

bara vara

COFFEE

COFFEE/TEA 40:-
ESPRESSO SIMPLE/DUBBLE 40/44:-
CAPPUCCINO 48:-
CAFFÈ LATTE 54:-
CAFÉ AU LAIT 48:-
HOT CHOCOLATE WITH CREAM 48:-

BEER & CIDER

BRYGGMÄSTARENS DRAFT 79:-
GOOSE ISLAND IPA DRAFT 89:-
PERONI 79:-
STELLA ARTOIS 79:-
SIERRA NEVADA PALE ALE 79:-
NEWCASTLE BROWN ALE 79:-
KÖNIG LUDWIG WEISSBIER HELL 50CL 89:-
SAN MIGUEL GLUTEN FREE 79:-
PILSNER URQUELL 79:-
HELSINGBORGS LAGER 89:-
RÅÅ BREWERI 89:-
CORONA 79:-
REKORDERLIG CIDER 79:-
CIDER CIDRAIE 79:-

NON ALCOHOLIC

COCA COLA, COCA COLA ZERO 40:-
FANTA, SPRITE, BONAQUA 40:-
LIGHT BEER 40:-
JUICE 40:-
REDBULL 60:-
NON ALCOHOL WINE/BEER/CIDER 65:-
NON ALCOHOL SPARKLING WINE 75:-

bara vara

WHITE WINE BY THE GLASS

HOUSE WHITE 95/445:-
CHABLIS LE CLASSIQUE 145/645:-
GUSTAV ADOLF SCHMIDT RIESLING TROCKEN 105/475:-
FERNAND ENGEL PINOT BLANC RÉSERVE 125/565:-
NUITON-BEAUNOY BOURGOGNE CHARDONNAY RÉSERVE 135/595:-
PAZO DE SEÑORANS ALBARIÑO 135/595:-
LES PARCELLAIRES 115/525:-

RED WINE BY THE GLASS

HOUSE RED 95/445:-
PICO CUADRO 145/645:-
COLUMBIA CREST GRAND ESTATES 135/595:-
VILLE DI ANTANÈ RIPASSO 125/565:-
MONTESSU SARDINIEN 125/565:-
MAS JANEIL FRANKRIKE 145/645:-
SARONSBURG PROVENANCE 135/595:-
BARON PHILIPPE DE ROTHSCHILD LES CÉPAGES PINOT NOIR 145/645:-

ROSÉ WINE BY THE GLASS

HOUSE ROSÉ 95/445:-
WHISPERING ANGEL ROSÉ 695:-

SPARKLING WINE/CHAMPAGNE

CAVA 99/565:-
PROSECCO 109/595:-
MOËT & CHANDON 159/965:-
DIEBOLT-VALLOIS TRADITION EXTRA BRUT NV 149/895:-

PRE DINNER DRINKS

STRAWBERRY GINGER 138:-
absolut vodka, strawberry, lime, ginger beer
PREPPY PEACH 138:-
brandy, cointreau, lemon juice, sugar, peach, egg white
BITTER ELDERFLOWER 138:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white
MARGARITA 138:-
tequila, lime juice, cointreau
WHISKEY SOUR 138:-
whiskey, lemon juice, sugar, egg white
LADY PASSION 138:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar
OLD FASHIONED 138:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 158:-
hendrick's gin, tonic, cucumber
PINK GIN 148:-
beefeater pink gin, elderberry tonic, lime
MALFY TONIC 158:-
indian tonic, orange
MONKEY 47 158:-
monkey 47, grape juice, pink grape tonic, grape
PLYMOUTH GIN 148:-
plymouth gin, sicilian bitter lemon, lemon

NON ALCOHOL DRINKS

PEACH TWIST 88:-
peach, lemon juice, sugar, soda
SOUR GINGER 88:-
ginger, lime, ginger beer

FOR COMPLETE WINE LIST SEE COMPLETE BEVERAGE MENU.