

WHITE WINE BY THE GLASS

HUSETS VITA 95/475:-

CHABLIS LE CLASSIQUE 155/695:-

GUSTAV ADOLF SCHMIDT RIESLING TROCKEN 110/495:-

FERNAND ENGEL RIESLING RÉSERVA 145/645:-

NUITON-BEAUNOY BOURGOGNE CHARDONNAY RÉSERVE 135/595:-

PAZO DE SEÑORANS ALBARIÑO 145/645:-

LES PARCELLAIRES SAUVIGNON BLANC 125/565:-

RED WINE BY THE GLASS

HUSETS RÖDA 95/475:-

PICO CUADRO 155/695:-

ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR 145/645:-

VILLE DI ANTANÉ RIPASSO 125/565:-

MONTESU SARDINIEN 145/645:-

SARONSBURG PROVENANCE 135/595:-

BARON PHILIPPE DE ROTHSCHILD LES CÉPAGES PINOT NOIR 145/645:-

ROSÉ WINE BY THE GLASS

HUSETS ROSÉ 95/475:-

WHISPERING ANGEL ROSÉ 129/595:-

SPARKLING WINE/CHAMPAGNE

CAVA 99/565:-

PROSECCO 109/595:-

MOËT & CHANDON BRUT 149/895:-

VEUVE CLICQUOT BRUT 159/965:-

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:-

SNACKS

SALTROSTADE MARCONAMANDLAR 70:-

NOCCELARA OLIVER 60:-

KROKETT PÅ ALMNÄS TEGEL 80:-
löjrom, smetana, picklad silverlök och libbsticka

ARANCINI 80:-
friterad risotto med mayo och parmesan

PILGRIMSMUSSLA 90:-
grillat bröd, chutney på grön tomat, jalapeno och ramslöksemulsion

GRILLAT TUNNBRÖD 80:-
getostkräm, nektarin, picklad gulbeta, salladslök, brynt smör och hasselnötter

SIDES

FRENCH FRIES 65:-
dippsås

FRENCH FRIES 85:-
parmesan, vitlök, örter och dippsås

MENY

RISOTTO 180/260:-
spritärtor, grillad grön sparris, ramslök, hasselnötter och parmesan

VEGAN 180/260:-
krispig tortilla, grön sparris, chilimayo, picklad grön tomat, vitlökstomat, chimichurri och koriander

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

RÅBIFF 200/320:-
grön tomat, jalapeno, smetana, picklad ingefära, tomatchutney, salladslök, krispig tortilla och koriander

BURRATA 190/290:-
tortellini, tomatsås, vitlöksbakad tomat, chimichurri, gul zucchini, vattenkrasse och saltrostade marconamandlar

TRYFFELPASTA 280:-
carpaccio på oxfilé med färsk pasta, parmesan, ruccola och färskrivn tryffel

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

STEAK FRITES 380:-
lågtempererad svensk oxfilé med tomatsallad, pommes frites och bearnaisesås

TORSKRYGG 200/380:-
inkokt purjolök, picklad vit sparris, bränd purjolök, krokett på almnäs tegel, stenbitsrom, libbsticka, örtsallad och beurre blanc

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

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

DESSERT

RABARBER 140:-
inkokta rabarber, rabarbergel, chokladkaka, kolasås, pistagenötter, krossad kolakaka och vaniljglass

CRÈME BRÛLÉE 120:-
färska bär

UTVALDA OSTAR MED TILLBEHÖR 160:-

ENGLISH MENU

RISOTTO 180/260:-
green peas, grilled green asparagus, spring onions, hazelnuts and parmesan

VEGAN 180/260:-
crispy tortilla, green asparagus, chili mayo, pickled green tomato, garlic tomato, chimichurri and cilantro

BLEAK ROE 280:-
butter fried bread, crème fraîche, red onion, lemon and dill

RAW BEEF 200/320:-
green tomato, jalapeno, sour cream, pickled ginger, tomato chutney, green onion, crispy tortilla and coriander

BURRATA 190/290:-
tortellini, tomato sauce, garlic-baked tomato, chimichurri, yellow zucchini, watercress and salt-roasted marcona almonds

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

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

STEAK FRIES 380:-
low-temperature Swedish fillet of beef, tomato salad, fries and béarnaise sauce

COD 200/380:-
leeks, pickled white asparagus, burnt leeks, croquettes on Almnäs tegel, lumpfish roe, lovage, herb salad and beurre blanc

PELLE JANZON 190/360:-
raw fillet of beef on butter-fried bread with bleak roe, crème fraîche, red onion and egg yolk

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

DESSERT

RHUBARB 140:-
rhubarb, rhubarbgel, chocolate cake, caramel sauce, pistachios, crushed caramel cake and vanilla ice cream

CRÈME BRÛLÉE 120:-
fresh berries

SELECTED CHEESE WITH ACCESSORIES 160:-

SWEET WINES

MUSCAT DE BEAUMES DE VENISE 95:-
ANTIQUE SHERRY PEDRO XIMENES 95:-
TAYLOR'S 10 YEARS OLD TAWNY NV 125:-

COFFEE

COFFEE/TEA 42:-
TEA 42:-
ESPRESSO SIMPLE/DUBBLE 42/48:-
CAPPUCCINO 52:-
CAFFÈ LATTE 56:-
CAFÉ AU LAIT 52:-
HOT CHOCOLATE WITH CREAM 48:-

COFFEE DRINKS

IRISH COFFEE 145:-
jameson, brown sugar, coffee, cream
FRENCH COFFEE 145:-
cognac, brown sugar, coffee, cream
CAFÈ ORANGE 145:-
cointreau, coffee, cream
LEONARD SACHS 145:-
grand marnier, kahlua, coffee, cream
ESPRESSO MARTINI 145:-
vanilla vodka, kahlua, cane sugar law, espresso

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bara
vara

PRE DINNER DRINKS

STRAWBERRY GINGER 145:-
absolut vodka, strawberry, lime, ginger beer
PREPPY PEACH 145:-
brandy, cointreau, lemon juice, sugar, peach, egg white
BITTER ELDERFLOWER 145:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white
MARGARITA 145:-
tequila, lime juice, cointreau
WHISKEY SOUR 145:-
whiskey, lemon juice, sugar, egg white
LADY PASSION 145:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar
OLD FASHIONED 145:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 165:-
hendrick's gin, tonic, cucumber
PINK GIN 155:-
beefeater pink gin, elderberry tonic, lime
MALFY TONIC 165:-
indian tonic, orange
MONKEY 47 165:-
monkey 47, grape juice, pink grape tonic, grape
PLYMOUTH GIN 155:-
plymouth gin, sicilian bitter lemon, lemon

NON ALCOHOL DRINKS

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