

## ENGLISH MENU

CHANTERELLE TOAST 180/280:-  
cream-fried chanterelles, butter-fried brioche, confit egg yolk,  
pickled horseradish, spinach, pecorino

VEGAN 160/260:-  
variety of cabbage, roasted corn cream, cooked onion, roasted almonds,  
swedish mushrooms, freshly grated truffle and mushroom jus

TARTAR OF FILLET OF BEEF 190/290:-  
pickled red endive, caramelized onion, grated horseradish, cream on egg  
yolk, crispy bread, tarragon emulsion and grated gruyere

LOBSTER RAVIOLI 190/360:-  
leaf spinach, cooked fennel, lobster broth and foam on wrångebäck cheese

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

TORTELLINI 180/280:-  
cheese-filled tortellini, crushed hazelnuts from piemonte, browned butter,  
pickled beetroot, fried jerusalem artichoke, red endive,  
tarragon and cheese foam

BUTTER FRIED COD LOIN 200/380:-  
almond potatoes, baked fennel, leaf spinach, bleak roe and  
white wine sauce with dill

TORTELLINI BEEF 340:-  
cheese-filled tortellini, butter-fried chanterelles, roasted corn, fillet of beef,  
freshly grated truffle and buttered chicken broth

SWEDISH FILLET OF BEEF 380:-  
rösti, baked parsley root, kale, herb salad and pepper sauce

PELLE JANZON 200/380:-  
raw pounded fillet of beef on butter-fried bread with roe, crème fraîche,  
red onion and egg yolk

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

## DESSERT

DARK CHOCOLATE CREAM 140:-  
browned butter cake, stewed cherries, caramelized pecans,  
salted caramel sauce and vanilla ice cream

CRÈME BRÛLÉE 120:-  
with fresh berries

SELECTED CHEESE 160:-  
with accessories

## 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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## 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

### 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 NAPA VALLEY CABERNET 145/645:-  
VILLE DI ANTANÉ RIPASSO 125/565:-  
MONTESSU 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 85:-  
GOOSE ISLAND IPA DRAFT 95:-  
PERONI 85:-  
STELLA ARTOIS 85:-  
SIERRA NEVADA PALE ALE 85:-  
NEWCASTLE BROWN ALE 85:-  
KÖNIG LUDWIG WEISSBIER HELL 50CL 95:-  
SAN MIGUEL GLUTEN FREE 85:-  
PILSNER URQUELL 85:-  
HELSINGBORGS LAGER 89:-  
RÅÅ BREWERI 89:-  
CORONA 85:-  
REKORDERLIG CIDER 85:-  
CIDER CIDRAIE 85:-

### SNACKS

SALTROSTADE MARCONAMANDLAR 70:-  
NÖTTER 40:-  
NOCCELARA OLIVER 60:-  
ARANCINI 80:-  
friterad risotto med mayo och parmesan  
TRYFFEL- & PARMESANSALAMI 90:-  
KRISPIGA POMMES FRITES MED DIPPSÅS 65:-

### LÄSK/VATTEN

COCA-COLA, FANTA, SPRITE 42:-  
MINERALVATTEN 42:-  
JUICE 42:-  
REDBULL, REDBULL COLA 60:-  
ALKOHOLFRITT VIN 65:-  
ALKOHOLFRITT BUBBEL 75:-  
ALKOHOLFRI ÖL 65:-

### MENY

KANTARELLTOAST 180/280:-  
gräddstekta kantareller, smörstekt brioche, confiterad äggula,  
picklad pepparrot, spenat, pecorino

VEGAN 160/260:-  
variation på kål, rostad majskräm, inkokt lök, rostad mandel,  
svenska svampar, färskriven tryffel och svampbuljong

TARTAR PÅ OXFILÉ 190/290:-  
picklad röd endive, karamelliserad lök, riven pepparrot,  
kräm på äggula, krispigt bröd, dragonemulsion och riven gruyere

HUMMERRAVIOLI 190/360:-  
grovbladig spenat, inkokt fänkål, hummerbuljong och  
skum på wrångebäckstost

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

TORTELLINI 180/280:-  
ostfylld tortellini, krossade hasselnötter från piemonte, brynt smör,  
picklad gulbeta, friterad jordärtskocka, röd endive, dragon och ostskum

SMÖRSTEK TORSKRYGG 200/380:-  
mandelpotatis, bakad fänkål, grovbladig spenat, löjrom och  
vitvinsås med kronhill

TORTELLINI OXE 340:-  
ostfylld tortellini, smörstekta kantareller, rostad majs, oxfilé, färskriven tryffel  
och smörad kycklingbuljong

SVENSK OXFILÉ 380:-  
rösti, bakad persiljerot, grönkål, örtsallad och pepparsås

PELLE JANZON 200/380:-  
rå utbankad oxfilé på smörstekt bröd med löjrom, crème fraiche,  
rödlök och äggula

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

### DESSERT

MÖRK CHOKLADCRÈME 140:-  
brynt smörkaka, inkokta körsbär, karamelliserad pekannöt,  
salt kolasås och vaniljglass

CRÈME BRÛLÉE 120:-  
med färska bär

UTVALDA OSTAR 160:-  
med färska bär