

ENGLISH MENU

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

VEGAN 160/260:-
roasted pumpkin cream, roasted almonds, rosé salad, pickled red endive,
broccolini, fresh grated truffle and caramelized onion broth

TARTAR OF BEEF 190/290:-
dill cucumber, shallot, dijonnaise, pickled mustard seeds, crispy jerusalem
artichoke, horseradish and grated almnäs tegel

SHELLFISH ANGELOTTI 190/360:-
lobster, snow crab, savoy cabbage, cabbage cream, blue mussel sauce,
roasted almonds, green onions and aged parmesan

BLEAK ROE FROM KALIX 290:-
butter-fried bread, kalix roe, 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, pickled fennel, spinach, trout roe and
white wine sauce with dill

TORTELLINI FILLET OF BEEF 330:-
cheese-filled tortellini, baked pumpkin, top morel, pickled pumpkin,
aged parmesan and truffle sauce

SWEDISH FILLET OF BEEF 380:-
crispy arancini, tarragon emulsion, shiitake mushrooms,
baked onion, blackened broccolini and veal gravy

PELLE JANZON 240:-
raw pounded fillet of beef, butter-fried bread, bleak roe from kalix,
crème fraîche, red onion and egg yolk

ANTIPASTI 200:-
selected delicacies, charcuteries and cheeses with garlic bread

DESSERT

DARK CHOCOLATE CREAM 140:-
browned almond cake, warm cloudberries, caramelized white chocolate,
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

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

bara vara

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:-

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:-

MENY

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

VEGAN 160/260:-
rostad pumpacrème, marconamandel, rosésallad, picklad röd endive,
broccolini, färskrivna tryffel och karamelliserad lökbuljong

RÅBIFF PÅ OXFILE 190/290:-
västerågurka, schalottenlök, dijonnaise, picklade senapsfrön,
krispig jordärtskocka, pepparrot och riven almnäs tegel

SKALDJUR ANGELOTTI 190/360:-
hummer, snökrabba, savoykål, kålcrème, blåmusselsås,
rostad mandel, grön lök och lagrad parmesan

KALIXLÖJROM 290:-
smörstekt bröd, kalixlörrom, crème fraîche, rödlök, citron och dill

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

SMÖRSTEKT TORSKRYGG 200/380:-
mandelpotatis, picklad fänkål, bladspenat, regnbågsrom och
vitvinsås med kronhill

TORTELLINI OXE 330:-
ostfylld tortellini, bakad pumpa, toppmurkla, picklad pumpa,
lagrad parmesan och tryffelsås

SVENSK OXFILE 380:-
krispig arancini, dragonemulsion, ekskivling, bakad lök,
sotad broccolini och kalvsky

PELLE JANZON 240:-
rå utbankad oxfile på smörstekt bröd med kalixlörrom,
crème fraîche, rödlök och äggula

ANTIPASTI 200:-
utvalda delikatesser, charkuterier och ostar med vittlöksbröd

DESSERT

MÖRK CHOKLADCRÈME 140:-
brynt mandelkaka, varma hjortron, karamelliserad vit choklad,
salt kolasås och vaniljglass

CRÈME BRÛLÉE 120:-
med färska bär

UTVALDA OSTAR 160:-
med tillbehör

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:-

LÄSK/VATTEN

COCA-COLA, FANTA, SPRITE 42:-

MINERALVATTEN 42:-

JUICE 42:-

REDBULL, REDBULL COLA 60:-

ALKOHOLFRITT VIN 65:-

ALKOHOLFRITT BUBBEL 75:-

ALKOHOLFRI ÖL 65:-