

ENGLISH MENU

PUMPKIN RISOTTO 180/280:-
baked pumpkin, aged parmesan, crispy jerusalem artichoke,
loveage and roasted pumpkin seeds

VEGAN 180/280:-
jerusalem artichoke, mushroom, heart salad, fermented wild garlic capers,
salt-roasted marcona almonds and mushroom broth

TARTAR OF BEEF 200/300:-
mixed tartar of beef, cornichons, capers, horseradish, almond potato chips,
almnäs tegel, onions and dijonnaise

SHELLFISH PASTA 190/290:-
lobster, snow crab, fennel, crispy panko, cabbage, cheese foam
and seafood sauce

BLEAK ROE FROM KALIX 290:-
butter-fried bread, calix roe, crème fraiche, red onion, lemon and dill

MUSHROOM TORTELLINI 180/280:-
crispy jerusalem artichoke, almnäs tegel, freshly grated truffle, smoked
almonds, cheese foam, raw mushrooms, cress and mushroom broth

BAKED TROUT FILLET 200/380:-
kalix roe, asparagus potatoes, grilled carrot, pickled fennel,
deep fried lobster and buttered seafood broth

TORTELLINI WITH FILLET OF BEEF 330:-
tortellini filled with cheese, roasted garlic and lemon with shiitake,
fresh spinach, truffle sauce and fresh grated truffle

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

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

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

DESSERT

CHOCOLATE TERRINE 140:-
cherries, browned white chocolate, cherry cream and vanilla ice cream

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTED CHEESE 160:-
with accessories

SWEET WINES

MUSCAT DE BEAUMES DE VENISE 95:-
ANTIQUÉ 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 148:-
jameson, brown sugar, coffee, cream
FRENCH COFFEE 148:-
cognac, brown sugar, coffee, cream
CAFÈ ORANGE 148:-
cointreau, coffee, cream
LEONARD SACHS 148:-
grand marnier, kahlua, coffee, cream
ESPRESSO MARTINI 148:-
vanilla vodka, kahlua, cane sugar law, espresso

bara vara

PRE DINNER DRINKS

STRAWBERRY GINGER 148:-
absolut vodka, strawberry, lime, ginger beer
PREPPY PEACH 148:-
brandy, cointreau, lemon juice, sugar, peach, egg white
BITTER ELDERFLOWER 148:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white
MARGARITA 148:-
tequila, lime juice, cointreau
WHISKEY SOUR 148:-
whiskey, lemon juice, sugar, egg white
LADY PASSION 148:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar
OLD FASHIONED 148:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 168:-
hendrick's gin, tonic, cucumber
PINK GIN 158:-
beefeater pink gin, elderberry tonic, lime
MALFY TONIC 168:-
indian tonic, orange
MONKEY 47 168:-
monkey 47, grape juice, pink grape tonic, grape
PLYMOUTH GIN 158:-
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 99/495:-

CHABLIS LE CLASSIQUE 165/745:-

GUSTAV ADOLF SCHMIDT RIESLING TROCKEN 115/525:-

FERNAND ENGEL RIESLING RÉSERVA 155/695:-

NUITON-BEAUNOY BOURGOGNE CHARDONNAY RÉSERVE 145/655:-

PAZO DE SEÑORANS ALBARIÑO 145/655:-

LES PARCELLAIRES SAUVIGNON BLANC 135/595:-

RED WINE BY THE GLASS

HUSETS RÖDA 99/495:-

PICO CUADRO 165/745:-

ROBERT MONDAVI NAPA VALLEY CABERNET 155/695:-

VILLE DI ANTANÉ RIPASSO 135/595:-

MONTESSU SARDINIEN 155/695:-

SARONSBURG PROVENANCE 145/655:-

BARON PHILIPPE DE ROTHSCHILD LES CÉPAGES PINOT NOIR 155/695:-

ROSÉ WINE BY THE GLASS

HUSETS ROSÉ 99/495:-

WHISPERING ANGEL ROSÉ 135/595:-

SPARKLING WINE/CHAMPAGNE

CAVA 105/565:-

PROSECCO 109/595:-

MOËT & CHANDON BRUT 159/965:-

VEUVE CLICQUOT BRUT 169/995:-

SNACKS

SALTROSTADE MARCONAMANDLAR 70:-

NÖTTER 40:-

NOCCELARA OLIVER 60:-

ARANCINI 80:-
friterad risotto med mayo och parmesan

KRISPIGA POMMES FRITES MED DIPPSÅS 50:-

MENY

PUMPARISOTTO 180/280:-
bakad pumpa, lagrad parmesan, krispig jordärtskocka,
libbsticka och rostade pumpakärnor

VEGAN 180/280:-
jordärtskocka, svamp, hjärtsallad, fermenterad ramslöskapris,
saltrostad marconamandel och svampbuljong

RÅBIFF PÅ OXFILÉ 200/300:-
blandad tartar med cornichons, kapris, pepparrot, mandelpotatischips,
almnäs tegel, lök och dijonnaise

SKALDJURSPASTA 190/290:-
hummer, snökrabba, fänkål, krispigt panko, spetskål, ostskum och skaldjursås

KALIXLÖJROM 290:-
smörstekt bröd, kalixlöjrom, crème fraiche, rödlök, citron och dill

SVAMPTORTELLINI 180/280:-
krispig jordärtskocka, almnäs tegel, färskriven tryffel, rökt mandel,
ostskum, råhyvlad champinjon, krasse och svampbuljong

BAKAD RÖDINGFILÉ 200/380:-
kalixlöjrom, sparrispotatis, grillad morot, picklad fänkål, friterad hummer
och smörad skaldjursbuljong

TORTELLINI MED OXFILÉ 330:-
tortellini fylld med ost, rostad vitlök och citron med shiitake, färsk spenat,
tryffelsås och färskriven tryffel

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

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

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

DESSERT

CHOKLADTERRIN 140:-
inkokta körsbär, brynt vit choklad, körsbärscrème och vaniljglass

CRÈME BRÛLÉE 120:-
med färska bär

UTVALDA OSTAR 160:-
med tillbehör

BEER & CIDER

BRYGGMÄSTARENS DRAFT 89:-

IPA DRAFT 109:-

PERONI 89:-

STELLA ARTOIS 89:-

SIERRA NEVADA PALE ALE 89:-

NEWCASTLE BROWN ALE 89:-

KÖNIG LUDWIG WEISSBIER HELL 50CL 99:-

SAN MIGUEL GLUTEN FREE 89:-

PILSNER URQUELL 89:-

HELSINGBORGS LAGER 99:-

RÅÅ BREWERI 99:-

CORONA 89:-

REKORDERLIG CIDER 89:-

CIDER CIDRAIE 95:-

LÄSK/VATTEN

COCA-COLA, FANTA, SPRITE 42:-

MINERALVATTEN 42:-

JUICE 42:-

REDBULL, REDBULL COLA 60:-

ALKOHOLFRIIT VIN 69:-

ALKOHOLFRIIT BUBBEL 79:-

ALKOHOLFRI ÖL 69:-