

## ENGLISH MENU

TRUFFLE RISOTTO 180/280:-  
fried mushrooms, blackened onion, grated parmesan,  
fresh truffle and herb salad

VEGAN 180/280:-  
fried celeriac with parsley cream, pickled white asparagus,  
roasted hazelnuts and roasted celery broth

RAW BEEF 200/300:-  
fried sweet potatoes, wasabi mayonnaise, silver onions,  
marinated enoki mushrooms and chives

LOBSTER 320:-  
blackened lobster, homemade filled pasta with wild garlic and parmesan,  
buttered white wine sauce, fried garlic and hot oil

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

LAMB RACKS 340:-  
croquette on almnäs tegel, cauliflower cream,  
garlic-baked pearl mushroom, chard and rosemary gravy

WILD-GARLIC TORTELLINI 180/280:-  
homemade filled pasta with wild-garlic and parmesan, white asparagus,  
salt roasted almonds, chard and onion broth

BUTTER FRIED SKREI COD 200/380:-  
crushed potatoes, white asparagus, scallions, fish roe  
and white wine sauce

FILLET OF BEEF 380:-  
crispy potato cake, baked parsley root, smoked onion, herb salad  
and pepper sauce

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

BAKED CHOCOLATE TERRINE 140:-  
meringue, vanilla ice cream, passion fruit curd and caramel sauce

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:-

SARONSBERG 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 DIPPÅS 50:-

### MENY

TRYFFELRISOTTO 180/280:-  
stekt svamp, sotad lök, riven parmesan, färsk tryffel och örtsallad

VEGAN 180/280:-  
friterad rotselleri med persiljecrème, picklad vit sparris,  
rostade hasselnötter och rostad selleribuljong

RÅBIFF PÅ OXFILÉ 200/300:-  
friterad sötpotatis, wasabimajonnäs, inkokt silverlök,  
marinerad enokisvamp och gräslök

HUMMER 320:-  
sotad hummer, hemmagjord fylld pasta med ramslök och parmesan,  
smörad vitvinssås, friterad vitlök och het olja

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

LAMMRACKS 340:-  
krispig potatiskaka, blomkålscrème, vitlöksbakad pärlchampinjon,  
mangold och rosmarinsky

RAMSLÖKSTORTELLINI 180/280:-  
hemmagjord fylld pasta med ramslök och parmesan, vit sparris,  
saltrostad mandel, mangold och lökbuljong

SMÖRSTEKT SKREITORSK 200/380:-  
krossad potatis, vit sparris, ramslök, stenbitsrom och vitvinssås

OXFILÉ 380:-  
krispig potatiskaka, bakad persiljerot, sotad lök, örtsallad och pepparsås

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

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

### DESSERT

BAKAD CHOKLADTERRIN 140:-  
maräng, vaniljglass, passionsfruktscurd och kolasås

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:-

ALKOHOLFRITT VIN 69:-

ALKOHOLFRITT BUBBEL 79:-

ALKOHOLFRI ÖL 69:-