

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:-

CORTE GRANDE RIPASSO 145/655:-

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 109/595:-

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

BURRATA 180:-

grön sparris från österlen, rostad tomatcrème, krispigt bröd,
råhyvlat zucchini, rostade solroskärnor och örtsallad

TACO 180:-

konfiterat anklår, jalapenomayo, picklad grön tomat, silverlök,
friterad majs och koriander

RÅBIFF PÅ OXE 180/280:-

kapris, cornichons, schalottenlök, dijonnaise, riven pepparrot,
potatischips och lagrad parmesan

VEGAN 180/280:-

krispig tortilla, grön sparris, chilimayo, picklad grön tomat,
rostad tomatcrème, chimichurri och koriander

HUMMER 290:-

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

KALIXLÖJROM 290:-

smörstekt bröd, kalixløjrom, crème fraiche, rödlök, citron och dill

RAMSLÖKSTORTELLINI 180/280:-

hemmagjord fylld pasta med ramslök och parmesan, brynt hasselnötssmör,
hyvlat beta, skum på almnäs tegel, currylök och friterad vitlök

SMÖRSTEKT TORSKRYGG 200/380:-

krossad potatis, vit sparris, ramslök, kalixløjrom och vitvinssås

OXFILÉ 380:-

grön sparris från österlen, buntlök, krispiga pommes,
örtsallad och bearnaisesås

PELLE JANZON 240:-

rå utbankad oxfilé på smörstekt bröd med kalixløjrom,
crème fraiche, 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:-

ENGLISH MENU

BURRATA 180:-
green asparagus, roasted tomato cream, crispy bread,
raw zucchini, roasted sunflower seeds and herb salad

TACO 180:-
duck confit, jalapeno mayo, pickled green tomato,
silver onion, fried corn and coriander

VEGAN 180/280:-
crispy tortilla, green asparagus, chili mayo, pickled green tomato,
roasted tomato cream, chimichurri and coriander

RAW BEEF 180/280:-
capers, cornichons, shallots, dijonnaise, grated horseradish,
potato chips and aged parmesan

LOBSTER 290:-
blackened lobster, homemade stuffed 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 fraiche, red onion, lemon and dill

VEGETARIAN TORTELLINI 180/280:-
homemade stuffed pasta with wild garlic and parmesan, browned hazelnut
butter, grated beetroot, foam of cheese, curry onion and fried garlic

BUTTER FRIED COD 200/380:-
crushed potatoes, white asparagus, wild garlic, kalix roe and white wine sauce

FILLET OF BEEF 380:-
green asparagus, spring onions, crispy fries, herb salad and béarnaise sauce

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

BAKED CHOCOLATE TERRINE 140:-
rhubarb compote, whipped white chocolate, crushed cola cake,
salted caramel sauce and sugar cookie 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 42/48:-
CAPPUCCINO 52:-
CAFFÈ LATTE 56:-
CAFÉ AU LAIT 52:-
HOT CHOCOLATE WITH CREAM 48:-

COFFEE DRINKS

IRISH COFFEE 152:-
jameson, brown sugar, coffee, cream
FRENCH COFFEE 152:-
cognac, brown sugar, coffee, cream
CAFÈ ORANGE 152:-
cointreau, coffee, cream
LEONARD SACHS 152:-
grand marnier, kahlua, coffee, cream
ESPRESSO MARTINI 152:-
vanilla vodka, kahlua, cane sugar law, espresso

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PRE DINNER DRINKS

STRAWBERRY GINGER 152:-
absolut vodka, strawberry, lime, ginger beer
PREPPY PEACH 152:-
brandy, cointreau, lemon juice, sugar, peach, egg white
BITTER ELDERFLOWER 152:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white
MARGARITA 152:-
tequila, lime juice, cointreau
WHISKEY SOUR 152:-
whiskey, lemon juice, sugar, egg white
LADY PASSION 152:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar
OLD FASHIONED 152:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 172:-
hendrick's gin, tonic, cucumber
PINK GIN 162:-
beefeater pink gin, elderberry tonic, lime
MALFY TONIC 172:-
indian tonic, orange
MONKEY 47 172:-
monkey 47, grape juice, pink grape tonic, grape
PLYMOUTH GIN 162:-
plymouth gin, sicilian bitter lemon, lemon

NON ALCOHOL DRINKS

PEACH TWIST 92:-
peach, lemon juice, sugar, soda
SOUR GINGER 92:-
ginger, lime, ginger beer