

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 155/695:-

LES PARCELLAIRES SAUVIGNON BLANC 135/595:-

RED WINE BY THE GLASS

HUSETS RÖDA 99/495:-

PICO CUADRO 155/695:-

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:-

SALTGURKA MED SMETANA OCH HONUNG 60:-

MINI SAUCISSE "PARMESAN" 70:-

ARANCINI 80:-
friterad risotto med mayo och parmesan

KRISPIGA POMMES FRITES MED DIPPSÅS 50:-

MENY

BURRATA 180:-

tomatcrème, rostad marconamandel, sotad zucchini, basilikaolja,
krispigt bröd och vitlöksbakad tomat

VEGANSK SVAMPTACO 180/280:-

tortilla, portabello, rostade sesamfrön, sesammajonnäs, marinerad pak choi,
krispig chili, pressad gurka och koriander

RÅBIFF PÅ OXE 200/300:-

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

FRÖYALAX 220:-

fläderpicklad tomat, picklad vit sparris, rökt forellrom, lättgravad fröyalax,
krispigt bröd, buljong på gurka, fläder och vit soja

HUMMER 340:-

smörbakad hummer, hemmagjord fylld pasta med sotad citron,
parmesan och rostad vitlök, råhyvlat fänkål, grön sparris,
krispig lök och smörad skaldjursbuljong

KALIXLÖJROM 290:-

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

TORTELLINI 180/280:-

hemmagjord fylld pasta med sotad citron, parmesan och rostad vitlök,
purjolöksskum, grön sparris, råhyvlat champinjon, brynt hasselnötssmör
och färsk sommartryffel

BAKAD RÖDING 200/380:-

krispig broccoli, picklad vit sparris, bjärepotatis, friterad lök, kalixlörrom,
råhyvlat fänkål och smörad skaldjursbuljong

OXFILÉ 380:-

pommes anna, vitlöksbakade pärlchampinjoner, buntlök, knippe morot,
café de parissmör och rödvinsky

PELLE JANZON 240:-

rå utbankad oxfilé på smörstekt bröd med kalixlörrom, crème fraiche,
rödlök och äggula

ANTIPASTI 220:-

utvalda delikatesser, charkuterier och ostar med vitlöksbröd

DESSERT

JORDGUBB & FLÄDER 140:-
brynt mandelkaka, marinerade jordgubbar, lemoncurd, italiensk maräng,
rostad vit choklad och flädersorbet

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 44:-

MINERALVATTEN 44:-

JUICE 44:-

REDBULL, REDBULL COLA 60:-

ALKOHOLFRITT VIN 79:-

ALKOHOLFRITT BUBBEL 79:-

ALKOHOLFRI ÖL 69:-

ENGLISH MENU

BURRATA 180:-
tomato cream, roasted marcona almonds, blackened zucchini, basil oil, crispy bread and garlic-baked tomato

VEGAN MUSHROOM TACO 180/280:-
tortilla, portabello, roasted sesame seeds, sesame mayonnaise, marinated pak choi, crispy chili, pressed cucumber and coriander

RAW BEEF 200/300:-
capers, cornichons, shallots, dijonnaise, grated horseradish, potato chips and aged parmesan

SALMON FROM FRÖYA 220:-
elderberry pickled tomato, pickled white asparagus, smoked trout roe, lightly cured salmon, crispy bread and broth on cucumber, elderberry and white soy

LOBSTER 340:-
butter-baked lobster, home-made stuffed pasta with blackened lemon, parmesan and roasted garlic with raw chopped fennel, green asparagus, crispy onions and buttered seafood broth

ROE FROM KALIX 290:-
crispy hash brown, kalix roe, crème fraiche, red onion, lemon and dill

TORTELLINI 180/280:-
homemade filled pasta with blackened lemon, parmesan and roasted garlic, leek foam, green asparagus, raw sliced mushrooms, browned hazelnut butter and fresh summer truffle

BAKED TROUT 200/380:-
crispy broccoli, pickled white asparagus, potatoes, fried onions, kalix roe, raw fennel and buttered seafood broth

FILLET OF BEEF 380:-
pommes anna, garlic-baked pearl mushrooms, spring onions, carrots, café de paris butter and red wine sauce

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

ANTIPASTI 220:-
selected delicacies, charcuteries and cheeses with garlic bread

DESSERT

STRAWBERRY & ELDER 140:-
browned almond cake, marinated strawberries, lemon curd, italian meringue, roasted white chocolate and elderberry sorbet

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTED CHEESE 160:-
with accessories

IN CASE OF ALLERGIES PLEASE CONTACT OUR STAFF.

SWEET WINES

MUSCAT DE BEAUMES DE VENISE 95:-
ANTIQUÉ SHERRY PEDRO XIMENES 95:-
TAYLOR'S 10 YEARS OLD TAWNY NV 125:-

COFFEE

COFFEE/TEA 44:-
TEA 44:-
ESPRESSO 44/48:-
CAPPUCCINO 54:-
CAFFÈ LATTE 58:-
CAFÉ AU LAIT 54:-
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