

### 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 60:-

### MENY

SMÖRSTEKTA KANTARELLER 190:-  
brioche, crème på gammelnas, friterat lantägg, picklad lök och örtsallad

VEGANSK SVAMPTACO 180/280:-  
tortilla, portabello, rostade sesamfrön, sesammajonnäs, marinerad pak choi, krispig chili, pressad gurka och koriander

RÅBIFF PÅ OXE 200/320:-  
kapris, cornichons, schalottenlök, dijonnaise, riven pepparrot, potatiships och lagrad parmesan

SOTAD TONFISK 220:-  
marinerad gurka, friterad lotusrot, wasabimajonnäs, picklad chili, chillirostad sesam, ponzu och koriander

HUMMER 340:-  
smörbakad hummer, hemmagjord fylld pasta med sotad citron, parmesan och kronärtskocka, friterad kronärtskocka, sotad lök, råhyvlad fänkål och blåmusselsås med kronägg

KALIXLÖJROM 290:-  
krispig rårika, kalixlöjrom, crème fraîche, rödlök, citron och dill

TORTELLINI 180/280:-  
hemmagjord fylld pasta med sotad citron, parmesan och kronärtskocka, friterad kronärtskocka, sotad lök, skum på västerbottenost, brynt hasselnötssmör och färskrivna tryffel

SMÖRSTEKT GÖSFILÉ 200/380:-  
krispig potatis, citronvinaigrette, marinerade blåmusslor, kalixlöjrom, broccolini, råhyvlad fänkål och musselskum

OXFILÉ 380:-  
smörstekta kantareller, krokett på potatis och örter, bakad purjolök, örtsallad och tryffelsås

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

ANTIPASTI 220:-  
utvalda delikatesser, charkuterier och ostar med vitlöksbröd

### DESSERT

MJÖLKCHOKLADCRÈME 140:-  
toscakaka, färska björnbär, kristalliserad choklad, björnbärsmarmelad 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 44:-

MINERALVATTEN 44:-

JUICE 44:-

REDBULL, REDBULL COLA 60:-

ALKOHOLFRITT VIN 79:-

ALKOHOLFRITT BUBBEL 79:-

ALKOHOLFRI ÖL 69:-

## ENGLISH MENU

BUTTER-FRIED CHANTERELLES 190:-  
brioche, cream on gammelknas, deep fried egg, pickled onion  
and herb salad

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

RAW BEEF 200/320:-  
capers, cornichons, shallots, dijonnaise, grated horseradish,  
potato chips and aged parmesan

BLACKENED TUNA 220:-  
marinated cucumber, fried lotus root, wasabi mayonnaise, pickled chili,  
chili roasted sesame, ponzu and coriander

LOBSTER 340:-  
butter-baked lobster, homemade stuffed pasta with smoked lemon,  
parmesan and artichoke, fried artichoke, smoked onion, raw fennel  
and blue mussel sauce with dill

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

TORTELLINI 180/280:-  
homemade filled pasta with blackened lemon, parmesan and artichoke,  
fried artichoke, roasted garlic, foam on västerbotten cheese,  
browned hazelnut butter and fresh grated truffle

BUTTER-FRIED PIKE PERCH 200/380:-  
crispy potatoes, lemon vinaigrette, marinated mussels, kalix roe, broccolini,  
raw fennel and mussel foam

FILLET OF BEEF 380:-  
butter-fried chanterelles, croquette on potatoes and herbs, baked leek,  
herb salad and truffle sauce

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

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

## DESSERT

MILK CHOCOLATE CREAM 140:-  
tosca cake, fresh blackberries, crystallized chocolate, blackberry jam  
and vanilla ice cream

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