

WHITE WINE BY THE GLASS

HUSETS VITA 99/495:-

CHABLIS LE CLASSIQUE 175/795:-

PUIATTINO PINOT GRIGIO 135/595:-

KEIN NAME RHEINHESSEN TROCKEN RIESLING 135/595:-

NUITON-BEAUNOY BOURGOGNE CHARDONNAY RÉSERVE 155/695:-

PAZO DE SEÑORANS ALBARIÑO 155/695:-

LES PARCELLAIRES SAUVIGNON BLANC 135/595:-

RED WINE BY THE GLASS

HUSETS RÖDA 99/495:-

BODEGA REJADORADA ANTONIA GARCIA TINTA DE TORO 165/745:-

ROBERT MONDAVI CALIFORNIA CABERNET SAUVIGNON 155/695:-

CORTE GRANDE RIPASSO 135/595:-

VIDAL-FLEURY GSM 135/595:-

DOMAINES EDMOND DE ROTHSCHILD HAUT-MEDOC 165/745:-

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 179/995:-

VEUVE CLICQUOT BRUT 189/1065:-

SNACKS

SALTROSTADE VALENCIAMANDLAR/TRYFFELMANDLAR 70:-

NÖTTER 40:-

MANZANILLAOLIVER 60:-

SALTGURKA MED SMETANA OCH HONUNG 60:-

CHIPS & DIPP 90:-
chips, smetana, kalixlörjrom, rödlök, gräslök och dill

MINI SAUCISSE "PARMESAN" 70:-

ARANCINI 80:-
friterad risotto med mayo och parmesan

KRISPIGA POMMES FRITES MED DIPPSÅS 60:-

MENY

TRYFFELRISOTTO 180/280:-
smörstekt svamp, bakad lök, rostad marconamandel, örtsallad och riven parmesan

SVAMPGYOZA "VEGAN" 180/280:-
svampfylld gyoza, picklad lök, karamelliserad lökbuljong, pak choy, marinerad enoki och örtsallad

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

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

SMÖRSTÉKT BERGTUNGA 200/380:-
bakad gulbeta, friterad pilgrimsmussla, rosenkål, picklad gulbeta, potatis, krispig svartkål och hummersås

FRITERAD PILGRIMSMUSSLA 190/290:-
kalixlörjrom, brynt smör hollandaise, dillgurka, confit potatis och vinterkål

SOTAD TONFISK 220:-
glasnudlar, chili, vitlök, sticklök, sojamajonnäs, vinterkål, rostade mandlar, krispig lotusrot, chilisesam, ponzu, picklad lök och koriander

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

OXFILÉ ROSSINI 380:-
halstrad anklever, confiterad potatis, tryffel- & parmesancreme, haricoverts, madeirasky och färsk vintertryffel

PELLE JANZON 240:-
rå utbankad oxfile på smörstekt bröd med kalixlörjrom, crème fraiche, 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:-

BREWSKI 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:-

1664 BLANC 89:-

CORONA 89:-

REKORDERLIG CIDER 89:-

CIDER CIDRAIE 95:-

LÄSK/VATTEN

COCA-COLA, FANTA, SPRITE 45:-

MINERALVATTEN 45:-

JUICE 45:-

REDBULL, REDBULL COLA 60:-

ALKOHOLFRITT VIN 79:-

ALKOHOLFRITT BUBBEL 79:-

ALKOHOLFRI ÖL 69:-

ENGLISH MENU

TRUFFLE RISOTTO 180/280:-
butter-fried mushrooms, baked onion, roasted valencia almonds,
herb salad and grated parmesan

MUSHROOM GYOZA "VEGAN" 180/280:-
gyoza filled with mushrooms, pickled onions, caramelized onion broth,
pak choy, marinated enoki and herb salad

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

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

BUTTER-FRIED LEMON SOLE 200/380:-
baked yellow beetroot, deep-fried scallop, brussels sprouts, pickled yellow
beetroot, potatoes, crispy black cabbage and lobster sauce

DEEP-FRIED SCALLOP 190/290:-
bleak roe from kalix, browned butter hollandaise, dill cucumber,
confit potatoes and winter cabbage

BLACKENED TUNA 220:-
glass noodles, chili, garlic, chives, soy mayonnaise, winter cabbage, roasted
almonds, crispy lotus root, chili sesame, ponzu, pickled onions and coriander

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

FILLET OF BEEF "ROSSINI" 380:-
foie gras, confit potatoes, truffle and parmesan cream, haricots verts,
madeira jus and fresh winter truffle

PELLE JANZON 240:-
raw pounded fillet of beef, butter-fried bread with bleak 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

BODEGAS LUZÓN DULCE 95:-
ALASIA COMMANDARIA AGED 95:-
ANTIQUÉ SHERRY PEDRO XIMENES 95:-
TAYLOR'S 10 YEARS OLD TAWNY NV 125:-

COFFEE

COFFEE/TEA 45:-
TEA 45:-
ESPRESSO 45/50:-
CAPPUCCINO 55:-
CAFFÈ LATTE 59:-
CAFÉ AU LAIT 55:-
HOT CHOCOLATE WITH CREAM 50:-

COFFEE DRINKS

IRISH COFFEE 155:-
jameson, brown sugar, coffee, cream

FRENCH COFFEE 155:-
cognac, brown sugar, coffee, cream

CAFÈ ORANGE 155:-
cointreau, coffee, cream

LEONARD SACHS 155:-
grand marnier, kahlua, coffee, cream

ESPRESSO MARTINI 155:-
vanilla vodka, kahlua, cane sugar law, espresso

bara
vara

bara
vara

PRE DINNER DRINKS

STRAWBERRY GINGER 155:-
absolut vodka, strawberry, lime, ginger beer

PREPPY PEACH 155:-
brandy, cointreau, lemon juice, sugar, peach, egg white

BITTER ELDERFLOWER 155:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white

MARGARITA 155:-
tequila, lime juice, cointreau

WHISKEY SOUR 155:-
whiskey, lemon juice, sugar, egg white

LADY PASSION 155:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar

OLD FASHIONED 155:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 175:-
hendrick's gin, tonic, cucumber

PINK GIN 165:-
beefeater pink gin, elderberry tonic, lime

MALFY TONIC 175:-
indian tonic, orange

MONKEY 47 175:-
monkey 47, grape juice, pink grape tonic, grape

PLYMOUTH GIN 165:-
plymouth gin, sicilian bitter lemon, lemon

NON ALCOHOL DRINKS

PEACH TWIST 95:-
peach, lemon juice, sugar, soda

SOUR GINGER 95:-
ginger, lime, ginger beer