

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 145/645:-

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:-

FOR COMPLETE WINE LIST SEE COMPLETE BEVERAGE MENU.

SNACKS

KRISPIGA POMMES FRITES MED DIPPSÅS 60:-

OLIVER MANZANILLA 60:-

SALTROSTADE VALENCIAMANDLAR/SALTROSTADE TRYFFELMANDLAR 70:-

SKALDJURSKROKETER, CHILIMAJO 90:-

CHIPS & DIPP, SMETANA, KALIXLÖJROM 90:-

ARANCINI, MAJO, PARMESAN 80:-

SMÖRSTEKT FOCACCIA, OXINNANLÅR, PICKLAD CHILI, KORIANDER 120:-

KRISPIGT KALVBRÄSS, POTATISTUNNBRÖD, RIVEN TRYFFELPECORINO 120:-

MENY

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

SVAMPGYOZA "VEGAN" 180/280:-
svampfylld gyoza med syrlig lök, karamelliserad lökbuljong, pak choy, chilimayo, kungsmussling, krispig lotusrot och örtsallad

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

TORTELLINI 180/280:-
hemmagjord fylld pasta med grillad citron, honung, kampsotpeppar, parmesan, krispig kronärtskocka, sotad lök, skum på vesterhavssost, brynt hasselnötssmör och riven tryffelpecorino

SMÖRSTEKT SKREITORSK 200/380:-
kungsmussling, svartkål, lättrökt regnbågsrom, olja på libbsticka, kokt potatis, friterad purjolök och beurre blanc

SMÖRSTEKT PILGRIMSMUSSLA 240/340:-
hemmagjord fylld pasta med grillad citron, honung, kampsotpeppar, parmesan, beurre blanc, kalixlörrom, blekselleri, sotad gurka, hjärtmusslor, svartkål och friterad purjolök

KALIX LÖJROM 280:-
smörstekt bröd, rödlök, citron, gräslök, crème fraiche och dill

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

OXFILÉ ROSSINI 380:-
halstrad anklever, confitpotatis, tryffel- och parmesancreme, haricoverts, madeirasky och färsk vintertryffel

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

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

ANTIPASTI SEAFOOD 220:-
skaldjur och fisk i variation med tillbehör

DESSERT

MJÖLKCHOKLADCRÈME 140:-
stekt sockerkaka, rårörda hjortron, salt kolasås med rosmarin, kanderad macadamianöt och gräddglass

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:-

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

ENGLISH MENU

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

MUSHROOM GYOZA "VEGAN" 180/280:-
mushroom-filled gyoza with sour onions, caramelized onion broth, pak choy,
chili mayo, king oyster mushrooms, crispy lotus root and herb salad

TARTAR OF BEEF 200/320:-
capers, pickles, shallots, dijonaise, horseradish, potato chips
and aged parmesan

TORTELLINI 180/280:-
homemade stuffed pasta, grilled lemon, honey, kampfot pepper, parmesan,
crispy artichoke, blackened onion, foam on vesterhavs cheese, browned
hazelnut butter and grated truffle pecorino

BUTTERED SKREICOD 200/380:-
king oyster mushrooms, black cabbage, lightly smoked rainbow trout roe,
lovage oil, boiled potatoes, deep-fried leek and beurre blanc

BUTTERED SCALLOPS 240/340:-
homemade stuffed pasta, grilled lemon, honey, kampfot pepper, parmesan,
beurre blanc, roe from kalix, celery, blackened cucumber, vongole mussels,
black cabbage and fried leek

ROE FROM KALIX 280:-
butterfried bread, red onion, lemon, chives, crème fraiche and dill

BLACKENED TUNA 220:-
glass noodles, chili, garlic, scallions, soy mayonnaise, winter cabbage, roasted
almonds, chili sesame, ponzu, pickled onion and coriander

FILLET OF BEEF "ROSSINI" 380:-
grilled foie gras, confit potatoes, truffle & parmesan cream, haricoverts,
madeira gravy and fresh winter truffle

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

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

ANTIPASTI SEAFOOD 220:-
seafood and fish in variety with accessories

DESSERT

MILK CHOCOLATE CREAM 140:-
fried sponge cake, cloudberries, salted caramel with rosemary,
candied macadamia nuts and ice cream

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTED CHEESE 160:-
with accessories

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

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
SOUR 155:-
whiskey, amaretto, pisco, negroni, 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

bara vara