

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:-

SNACKS

KRISPIGA POMMES FRITES MED DIPPSÅS 60:-

OLIVER MANZANILLA 60:-

SALTROSTADE VALENCIAMANDLAR/SALTROSTADE TRYFFELMANDLAR 60:-

SKALDJURSKROKETER, CHILIMAJO 90:-

CHIPS OCH DIPP, SMETANA, KALIXLÖJROM 90:-

ARANCINI, MAJO, PARMESAN 80:-

SALTGURKA, SMETANA, HONUNG 80:-

KRISPIGT KALVBRÄSS, POTATISTUNNBRÖD, RIVEN TRYFFELPECORINO 100:-

MENY

RISOTTO 180/280:-

spritärta, grön sparris, ramslök, parmesan, örtsallad och rostad mandel

KRONÄRTSKOCKSGYOZA "VEGAN" 180/280:-

fermenterad hjärtsallad, friterad kronärtskocka, ljus lökbuljong, tryffelcrème och picklad röd endive

RÅBIFF PÅ OXE 200/320:-

kapris, cornichons, schalottenlök, dijonnaise, pepparrot, potatiships och lagrad parmesan

TORTELLINI 180/280:-

hemmagjord fylld pasta, grillad citron, ramslök, parmesan, vit sparris, rostade hasselnötter, krispigt bröd, brynt smör och parmesanskum

SMÖRSTEKT GÖSFILÉ 200/380:-

spritärta, bakad gulbeta, amandinepotatis, picklad beta, fermenterad hjärtsallad, stenbitsrom och sandefjordsås

SMÖRBAKAD HUMMERSTJÄRT 360:-

hemmagjord fylld pasta, grillad citron, ramslök, parmesan, vit sparris, krispigt bröd, röd chili och parmesanskum

KALIXLÖJROM 280:-

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

SOTAD TONFISK 280:-

glasnudlar, chili, vitlök, vårlök, sojamajonnäs, marinerad kål, rostade mandlar, chillisesam, ponzu och koriander

OXFILÉ 380:-

grön sparris, crème på ramslök och parmesan, picklad röd endive, krispig amandinepotatis, vårlök, smörad kycklingbuljong och fermenterad kampspeppar

PELLE JANZON 260:-

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

ANTIPASTI 220:-

utvalda delikatesser, charkuterier och ostar med vitlöksbröd

DESSERT

BAKAD RABARBER 140:-
brynt smörkaka, chokladcrème, citronkola, rabarberkaramell, rostad mjölkchoklad 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

RISOTTO 180/280:-
peas, green asparagus, wild garlic, parmesan, herb salad and roasted almonds

ARTICHOKE GYOZA "VEGAN" 180/280:-
fermented lettuce, deep-fried artichoke, light onion broth, truffle cream and pickled red endive

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

TORTELLINI 180/280:-
homemade stuffed pasta, grilled lemon, wild garlic, parmesan, white asparagus, roasted hazelnuts, crispy bread, browned butter and parmesan foam

BUTTER-FRIED PIKE PERCH 200/380:-
peas, baked yellow beet, amandine potatoes, pickled beet, fermented heart lettuce, lumpfish roe and sandefjord sauce

BUTTERED LOBSTER TAIL 360:-
homemade stuffed pasta, grilled lemon, wild garlic, parmesan, white asparagus, crispy bread, red chili and parmesan foam

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

BLACKENED TUNA 280:-
glass noodles, chili, garlic, spring onion, soy mayonnaise, marinated cabbage, roasted almonds, chili sesame, ponzu and coriander

FILET OF BEEF 380:-
green asparagus, cream of wild garlic and parmesan, pickled red endive, crispy amandine potatoes, spring onions, buttered chicken broth and fermented kampot pepper

PELLE JANZON 260:-
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

DESSERT

BAKED RHUBARB 140:-
browned butter cake, chocolate cream, lemon caramel, rhubarb gel, roasted milk chocolate and vanilla 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

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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

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