

WHITE WINE BY THE GLASS

HUSETS VITA 105/495:-

CHABLIS LE CLASSIQUE 175/795:-

PUIATTINO PINOT GRIGIO 135/595:-

TRENTZ RHEINGAU RIESLING TROCKEN 135/595:-

NUITON-BEAUNOY BOURGOGNE CHARDONNAY RÉSERVE 155/695:-

ASOREI ALBARIÑO 155/695:-

LES PARCELLAIRES SAUVIGNON BLANC 135/595:-

RED WINE BY THE GLASS

HUSETS RÖDA 105/495:-

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:-

MONTALBERA BARBERA D’ASTI SUPERIORE 165/745:-

BODEGAS MASET PINOT NOIR 155/695:-

ROSÉ WINE BY THE GLASS

HUSETS ROSÉ 105/495:-

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:-

SKALDJURSKROKETTER, CHILIMAJO 90:-

CHIPS OCH DIPP, SMETANA, KALIXLÖJROM 90:-

KROKETT PÅ CHARK OCH OST 80:-

SALTGURKA, SMETANA, HONUNG 80:-

MENY

VIT SPARRIS 190:-

friterat ägg, råhyvlad rädisa, sparrismajonnäs, rostade hasselnötter, brynt smör och frisésallad

KRISPIG VEGAN VÅRRULLE 180/280:-

glasnudlar, kål, marinerad portabello, chili, vitlök, persiljemajonnäs och örtsallad

RÅBIFF PÅ OXE 200/320:-

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

TORTELLINI 190/290:-

hemmagjord fylld pasta med sotad citron, parmesan och rostad vitlök, purjolöksskum, grön sparris från österlen, råhyvlad champinjon, brynt hasselnötssmör och riven tryffelpescedino

BAKAD RÖDINGFILÉ 200/380:-

spritärtor, fermenterad hjärtsallad, grillad broccoli, bjärepotatis, stenbitsrom, grön sparris från österlen och smörad havskräftsbuljong

SOTAD FRÖYALAX 190/290:-

grillad hjärtsallad, hyvlad rädisa, ramslöksmajonnäs, brynt smör, bjärepotatis, bakat ägg, hyvlad rödlök och krispigt dillbröd

KALIXLÖJROM 290:-

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

PELLE JANZON 240:-

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

ANTIPASTI 220:-

utvalda delikatesser, charkuterier och ostar med vitlöksbröd

SMÖRBAKAD HUMMERSTJÄRT 360:-

hemmagjord fylld pasta med sotad citron, parmesan och rostad vitlök, vit sparris, spritärtor, råhyvlad rättika, jordärtskockschips och beurre blanc

GRILLAD OXFILE 380:-

tomat- & löksallad, pommes frites, bakad vårlök och bearnaisesås

DESSERT

MÖRK CHOKLADTARTELETTE 140:-

marinerade jordgubbar, lemoncurd, jordgubbssorbet och rostad vitchoklad

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:-

SODA / WATER

COCA-COLA, FANTA, SPRITE 45:-

MINERAL WATER 45:-

JUICE 45:-

REDBULL, REDBULL COLA 60:-

NON-ALCOHOLIC WINE 79:-

NON-ALCOHOLIC SPARKLING WINE 79:-

NON-ALCOHOLIC BEER 69:-

ENGLISH MENU

WHITE ASPARAGUS 190:-
fried egg, raw grated radish, asparagus mayonnaise, roasted hazelnuts,
browned butter and frisée salad

CRISPY VEGAN SPRING ROLL 180/280:-
glas noodles, cabbage, marinated portabello, chili, garlic,
parsley mayonnaise and herb salad

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

TORTELLINI 190/290:-
homemade stuffed pasta with blackened lemon, parmesan and
roasted garlic, leek foam, green asparagus, raw sliced mushrooms,
browned hazelnut butter and grated truffle pecorino

BAKED CHAR FILLET 200/380:-
fresh peas, fermented heart salad, grilled broccoli, potatoes, lumpfish roe,
green asparagus and buttered crayfish broth

SALMON FROM FRÖYA 190/290:-
grilled heart salad, shaved radish, ramson mayonnaise, browned butter,
potatoes, baked egg, sliced red onion and crispy dill bread

BLEAK ROE FROM KALIX 290:-
buttered bread, red onion, lemon, chives, crème fraiche and dill

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

BAKED LOBSTER TAIL 360:-
homemade stuffed pasta with blackened lemon, parmesan and
roasted garlic, white asparagus, peas, raw sliced radish,
jerusalem artichoke chips and beurre blanc

GRILLED FILLET OF BEEF 380:-
tomato and onion salad, french fries, baked spring onion
and bearnaise sauce

DESSERT

DARK CHOCOLATE TARTELETTE 140:-
marinated strawberries, lemon curd, strawberry sorbet and
roasted white chocolate

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTED CHEESE 160:-
with accessories

SWEET WINES

BODEGAS LUZÓN DULCE 95:-
ALASIA COMMANDARIA AGED 95:-
ANTIQUE 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 158:-
jameson, brown sugar, coffee, cream

FRENCH COFFEE 158:-
cognac, brown sugar, coffee, cream

CAFÈ ORANGE 158:-
cointreau, coffee, cream

LEONARD SACHS 158:-
grand marnier, kahlua, coffee, cream

ESPRESSO MARTINI 158:-
vanilla vodka, kahlua, cane sugar law, espresso

bara vara

PRE DINNER DRINKS

STRAWBERRY GINGER 158:-
absolut vodka, strawberry, lime, ginger beer

PREPPY PEACH 158:-
brandy, cointreau, lemon juice, sugar, peach, egg white

BITTER ELDERFLOWER 158:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white

MARGARITA 158:-
tequila, lime juice, cointreau

SOUR 158:-
whiskey/amaretto/pisco/negroni, lemon juice, sugar, egg white

LADY PASSION 158:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar

OLD FASHIONED 158:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 178:-
hendrick's gin, tonic, cucumber

PINK GIN 168:-
beefeater pink gin, elderberry tonic, lime

MALFY TONIC 178:-
indian tonic, orange

MONKEY 47 178:-
monkey 47, grape juice, pink grape tonic, grape

PLYMOUTH GIN 168:-
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