

WHITE WINE BY THE GLASS

- HUSETS VITA 105/495:-
- CHABLIS LE CLASSIQUE 175/795:-
- PUIATTINO PINOT GRIGIO 135/595:-
- TRENZ 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/TRYFFELMANDLAR 60:-
- SKALDJURSKROKETER, CHILIMAJO 90:-
- CHIPS OCH DIPP, SMETANA, KALIXLÖJROM 100:-
- PATATAS BRAVAS, MOJO ROJO, AIOLI 60/120:-
- SALTGURKA, SMETANA, HONUNG 80:-

MENY

- BURRATA 180:-
vikentomater, rostad tomatcrème, krispigt bröd och basilika
- BAKAD PORTABELLO 190:-
rostad levain, vit soja, crème på avocado och jalapeno, koriander, picklad silverlök, marinerad röd endive och cashewnöt
- RÅBIFF PÅ OXE 200/320:-
kapis, cornichons, schalottenlök, dijonnaise, pepparrot, potatiships och lagrad parmesan
- TORTELLINI “SPICY VODKA” 180/280:-
hemmagjord fylld pasta med cumeopeppar, rostad vitlök och basilika, friterad burrata, crudité, rostad mandel och tomatcrème
- BAKAD RÖDINGFILÉ 200/380:-
kronärtskocka barigoule, laxrom, bondbönor, bjärepotatis, bakad lök och beurre blanc
- KALIXLÖJROM 290:-
smörstekt bröd, rödlök, citron, gräslök, crème fraiche och dill
- SMÖRBAKAD HUMMERSTJÄRT 380:-
hemmagjord fylld pasta med cumeopeppar, rostad vitlök och basilika, crudité, rostad mandel, tomatcrème och skum på lagrad ost
- TACO TONFISK 220:-
majstortilla, crème på avokado och jalapeno, koriander, picklad silverlök och cashewnöt
- GRILLAD OXFILÉ 380:-
ruccola, parmesan, brytbönor, bakad vårlök, dragonemulsion, pommes frites och rödvinssky
- PELLE JANZON 240:-
rå utbankad oxfilé på smörstekt bröd med kalixlöjrom, crème fraiche, rödlök och äggula
- ANTIPASTI 240:-
utvalda delikatesser, charkuterier och ostar med vitlöksbröd

DESSERT

- CITRONTARTELETTE 140:-
flädermarinerade jordgubbar, vit choklad, italiensk maräng och karamelliserad macadamianöt
- 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

BURRATA 180:-
tomatoes from viken, roasted tomato cream, crispy bread and basil

BAKED PORTABELLO 190:-
roasted levain, white soy, avocado & jalapeno cream, coriander,
pickled silver onion, marinated red endive and cashew nut

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

TORTELLINI "SPICY VODKA" 180/280:-
homemade stuffed pasta with cume pepper, roasted garlic and basil,
deep-fried burrata, crudité, roasted almonds and tomato cream

BAKED CHAR FILLET 200/380:-
artichoke barigoule, salmon roe, broad beans, potatoes from bjäre,
baked onion and beurre blanc

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

BAKED LOBSTER TAIL 380:-
homemade stuffed pasta with cumeo pepper, roasted garlic and basil,
crudité, roasted almonds, tomato cream and foam on aged cheese

TUNA TACO 220:-
corn tortilla, avocado and jalapeno cream, coriander,
pickled silver onion and cashew nut

GRILLED FILLET OF BEEF 380:-
arugula, parmesan, string beans, baked spring onions, tarragon emulsion,
french fries and red wine sauce

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

ANTIPASTI 240:-
selected delicacies, charcuteries and cheeses with garlic bread

DESSERT

LEMON TARTELETTE 140:-
elderberry-marinated strawberries, white chocolate, italian meringue
and caramelized macadamia nuts

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTION OF CHEESES 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

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