

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:-

SKALDJURSKROKETTER, SAFFRANSAIOLI 90:-

CHIPS OCH DIPP, SMETANA, KALIXLÖJROM 100:-

PATATAS BRAVAS, MOJO ROJO, AIOLI 60/120:-

SALTGURKA, SMETANA, HONUNG 80:-

MENY

SMÖRSTEKTA KANTARELLER 200:-
brioche, crème på gammelnas, friterat lantägg, schalottenlök och örtsallad

KALIXLÖJROM 290:-
smörstekt bröd, kalixlöjrom, crème fraîche, rödlök, citron och dill

SVAMPTACO “Vegan” 180/280:-
tortilla, portabello, picklad grön tomat, avokadocrème, koriander, friterad jalapeno, tomatconcasé och macadamianöt

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

SOJABAKAD RÖDING 200/380:-
gurka, brynt sesamsmör, blomkål, miso, shisoblad, marinerad sjökorall

HUMMER 380:-
smörbakad hummer, hemmagjord fylld pasta med fermenterad kampspeppar, lagrad parmesan, sotad pärlök, puffad broccolini, smörkokt purjolök, saffransinkokt fränkål och blåmusselsås

TORTELLINI “SPICY VODKA” 180/280:-
hemmagjord fylld pasta med fermenterad kampspeppar och lagrad parmesan, friterad burrata, crudité, rostad mandel och tomatcrème

BAKAD RÖDTUNGAFILE 200/380:-
friterad kammussla, broccolini, gulbeta, kalixlöjrom, sandefjordsås och olja på gräslök

OXFILE 380:-
smörstekta kantareller, spenat, friterad potatis, café de paris smör och portvinssky

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

ANTIPASTI 240:-
utvalda delikatesser, charkuterier och ostar med vitlöksbröd

DESSERT

ÄPPLE 140:-
äppelkompott, brynt mandelkaka, vaniljglass, salt kolasås, stekt havre och pressat äpple

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

BUTTER-FRIED CHANTERELLES 200:-
brioche, cream on gammelknas cheese, deep-fried egg,
shallots and herb salad

MUSHROOM TACO "VEGAN" 180/280:-
tortilla, portabello, pickled green tomato, avocado cream, coriander,
fried jalapeno, tomato concasse and macadamia nut

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

SOYA-BAKED CHAR 200/380:-
cucumber, browned sesame butter, cauliflower, miso, shiso leaves,
marinated sea coral

LOBSTER 380:-
butter-baked lobster, homemade stuffed pasta with fermented kampot
pepper, aged parmesan, smoked pearl onion, puffed broccolini,
butter-cooked leek, saffron-cooked fennel and blue mussel sauce

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

TORTELLINI "SPICY VODKA" 180/280:-
homemade stuffed pasta with fermented kampot pepper and aged
parmesan, deep-fried burrata, crudité, roasted almonds and tomato cream

BAKED WITCH FLOUNDER 200/380:-
deep-fried scallop, broccolini, yellow beet, bleak roe from kalix,
sandefjord sauce and chive oil

FILLET OF BEEF 380:-
butter fried chanterelles, spinach, fried potatoes, cafe de paris butter
and sauce of port

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

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

DESSERT

APPLE 140:-
apple compote, browned almond cake, vanilla ice cream,
salted caramel sauce, fried oats and pressed apple

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

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