

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 145/645:-

SPARKLING WINE/CHAMPAGNE

CAVA 109/595:-
PROSECCO 109/595:-
MOËT & CHANDON BRUT 189/1095:-
VEUVE CLICQUOT BRUT 199/1165:-

FOR COMPLETE WINE LIST SEE BEVERAGE MENU

SNACKS

KRISPIGA POMMES FRITES MED DIPPSÅS 65:-
OLIVER MANZANILLA 60:-
SALTROSTADE VALENCIAMANDLAR/TRYFFELMANDLAR 60:-
VISPAD BRIE, VIT TRYFFELHONUNG, RÅGBRÖDSCHIPS 80:-
ARANCINI, TRYFFELMAJONNÄS, PARMESAN 90:-
CHIPS & DIPP, SMETANA, KALIXLÖJROM 100:-
SALTGURKA, SMETANA, HONUNG 80:-

MENY SMÅ RÄTTER

SVAMPTACO 180:-
friterad enokisvamp, aromatisk soya, tortilla, grön tomat,
jalapeno, koriander och ingefärsmajonnäs
SMÖRSTEKT VIT SPARRIS 180:-
vispad stenbitsrom, sandefjordsås, valenciamandel, krispigt bröd
och ramslöksolja
RÅBIFF PÅ OXE 200:-
kapis, cornichons, schalottenlök, dijonnaise, pepparrot,
potatiships och lagrad parmesan
TONFISK TATAKI 190:-
marinerad gurka, tajin, chilimajonnäs, vårlök, krispigt rispapper
och syrlig grön tomat
KALIXLÖJROM 290:-
smörstekt bröd, kalixlöjrom, crème fraiche, rödlök, citron och dill
ANTIPASTI 240:-
utvalda delikatesser, charkuterier och ostar med vitlöksbröd
PELLE JANZON 260:-
rå utbankad oxfilé på smörstekt bröd, kalixlöjrom, crème fraiche,
rödlök och äggula

MENY STORA RÄTTER

TORTELLINI GRUYÈRE 180/280:-
fylld tortellini med gruyère & gremolata, krispig jordärtskocka, skum på gruyère,
picklad jordärtskocka, rökt mandel, örtsallad och karamelliserad lökbuljong
BAKAD RÖDINGFILÉ 200/380:-
marinerade spritärtor, två sorters rom, mangold, vårlök, körvelolja,
kokt potatis och sandefjordsås
LAMMRACKS 360:-
potatisterrin, bakad tomat, rostat vitlöksmör, purjolök, haricots verts och rödvinssky
SVENSK OXFILÉ 390:-
krosett på potatis och lagrad ost, savoykål, smörstekt vit sparris
och ramslöks-hollandaise
SKALDJURSAVIOLI 360:-
hummer, krabba, vit sparris, spritärtor, bakad tomat, krispig panko,
ostskum och smörad hummersås
RÅBIFF PÅ OXE 360:-
kapis, cornichons, schalottenlök, dijonnaise, pepparrot, potatiships,
lagrad parmesan och pommes frites

DESSERT

MÖRK CHOKLADBAVAROISE 140:-
bakad rabarber, gräddfilssorbet, bakad vit choklad, råhyvlad rabarber,
kanderad pekannöt och citronkola
CRÈME BRÛLÉE 120:-
med färska bär
UTVALDA OSTAR 160:-
med tillbehör

BEER & CIDER

BRYGGMÄSTARENS DRAFT 92:-
BREWSKI DRAFT 109:-
PERONI 92:-
STELLA ARTOIS 92:-
SIERRA NEVADA PALE ALE 92:-
NEWCASTLE BROWN ALE 92:-
KÖNIG LUDWIG WEISSBIER HELL 50 CL 99:-
SPATEN MÜNCHNER HELL 50 CL 105:-
SAN MIGUEL GLUTEN FREE 92:-
PILSNER URQUELL 92:-
1664 BLANC 92:-
CORONA 92:-
REKORDERLIG CIDER 92:-
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:-

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

MENU SMALL

MUSHROOM TACO 180:-
fried enoki mushroom, aromatic soy, tortilla, green tomato, jalapeno,
coriander and ginger mayonnaise

BUTTER-FRIED WHITE ASPARAGUS 180:-
whipped lumpfish roe, sandefjord sauce, valencia almonds,
crispy bread and ramson oil

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

TUNA TATAKI 190:-
marinated cucumber, tajin, chili mayonnaise, spring onion,
crispy rice paper and pickled green tomato

BLEAK ROE FROM KALIX 290:-
butter-fried bread, bleak roe from kalix, crème fraiche, red onion,
lemon and dill

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

PELLE JANZON 260:-
raw pounded fillet of beef, butter-fried bread, kalix roe, crème fraiche,
red onion, egg yolk

MENU MAIN

TORTELLINI GRUYÈRE 180/280:-
stuffed tortellini with gruyere & gremolata, crispy jerusalem artichoke,
gruyère foam, pickled jerusalem artichoke, smoked almonds,
caramelized onion broth and herb salad

BAKED CHAR FILLET 200/380:-
marinated garden peas, 2 x fish roe, chard, spring onion, chervil oil,
boiled potatoes and sandefjord sauce

LAMB RACKS 360:-
potato terrine, baked tomato, roasted garlic butter, leek, haricots verts
and red wine sauce

SWEDISH FILLET OF BEEF 390:-
croquettes of potatoes and aged cheese, savoy cabbage,
butter-fried white asparagus and ramson hollandaise

SHELLFISH RAVIOLI 360:-
lobster, crab, white asparagus, garden peas, baked tomato, crispy panko,
cheese foam and buttered lobster sauce

TARTAR OF BEEF 360:-
capers, cornichoins, shallots, dijonnaise, horseradish, potato chips,
aged parmesan and french fries

bara
vara

IN CASE OF ALLERGIES PLEASE CONTACT OUR STAFF.

DESSERT

DARK CHOCOLATE BAVAROISE 140:-
baked rhubarb, sour cream sorbet, baked white chocolate,
raw shaved rhubarb, candied pecan and lemon caramel

CRÈME BRÛLÉE 120:-
with fresh berries

SELECTED CHEESES 160:-
with side dishes

SWEET WINES

BODEGAS LUZÓN DULCE 105:-

ALASIA COMMANDARIA AGED 105:-

ANTIQUE SHERRY PEDRO XIMENES 105:-

TAYLOR'S 10 YEARS OLD TAWNY NV 125:-

COFFEE

COFFEE/TEA 45:-

TEA 45:-

ESPRESSO 48/55:-

CAPPUCCINO 62:-

CAFFÈ LATTE 65:-

CAFÉ AU LAIT 62:-

HOT CHOCOLATE WITH CREAM 55:-

COFFEE DRINKS

IRISH COFFEE 165:-
jameson, brown sugar, coffee, cream

FRENCH COFFEE 165:-
cognac, brown sugar, coffee, cream

CAFÈ ORANGE 165:-
cointreau, coffee, cream

LEONARD SACHS 165:-
grand marnier, kahlua, coffee, cream

ESPRESSO MARTINI 165:-
vanilla vodka, kahlua, cane sugar law, espresso

bara
vara

PRE DINNER DRINKS

STRAWBERRY GINGER 165:-
absolut vodka, strawberry, lime, ginger beer

PREPPY PEACH 165:-
brandy, cointreau, lemon juice, sugar, peach, egg white

BITTER ELDERFLOWER 165:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white

MARGARITA 165:-
tequila, lime juice, cointreau

SOUR 165:-
whiskey/amaretto/pisco/negroni, lemon juice, sugar, egg white

LADY PASSION 165:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar

OLD FASHIONED 165:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 185:-
hendrick's gin, tonic, cucumber

PINK GIN 175:-
beefeater pink gin, elderberry tonic, lime

MALFY TONIC 185:-
indian tonic, orange

MONKEY 47 185:-
monkey 47, grape juice, pink grape tonic, grape

PLYMOUTH GIN 175:-
plymouth gin, sicilian bitter lemon, lemon

NON-ALCOHOL DRINKS

PEACH TWIST 79:-
peach, lemon juice, sugar, soda

SOUR GINGER 79:-
ginger, lime, ginger beer