WHITE WINE BY THE GLASS

HUSETS VITA 110/495:-

CHABLIS LE CLASSIQUE 175/795:-

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 110/495:-

BODEGA REJADORADA ANTONIA GARCIA TINTA DE TORO 165/745:-

ROBERT MONDAVI CALIFORNIA CABERNET SAUVIGNON 155/695:-

CORTE GRANDE RIPASSO 145/645:-

IL FALCHETTO BARBERA D´ASTI PIAN SCORRONE 155/695:-

BODEGAS MASET PINOT NOIR 155/695:-

ROSÉ WINE BY THE GLASS

HUSETS ROSÉ 110/495:-

WHISPERING ANGEL ROSÉ 145/645:-

SPARKLING WINE/CHAMPAGNE

CAVA 115/595:-

PROSECCO 115/595:-

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:-

ARANCINI MED TRYFFELMAJONNÄS OCH PARMESAN 90:-

CHIPS & DIPP MED SMETANA, LÖJROM 140:-

SALTGURKA MED SMETANA OCH HONUNG 80:-

MENY SMÅ RÄTTER

FRITERAD RÖDRÄKA 195:-
majstortilla, pico de gallo, jalapenomajonnäs, koriander

SVAMPMACKA 195:-
gräddstekta svenska svampar, brioche, friterat lantägg, hyvlad silverlök och riven tryffelpecorino

RÅBIFF PÅ OXE 215:-
kapris, cornichons, schalottenlök, dijonnaise, pepparrot, potatischips och lagrad parmesan

KRYDDSTEKT FRÖYALAX 195:-
crispy rice, wasabimajonnäs, sojatapioka, rostade sesamfrön, marinerad rättika och shiso

LÖJROM FRÅN KALIX 295:-
smörstekt bröd, kalixlöjrom, crème fraîche, rödlök, citron och dill

ANTIPASTI 245:-
utvalda delikatesser, charkuterier och ostar med vitlöksbröd

PELLE JANZON 265:-
rå utbankad oxfilé på smörstekt bröd med löjrom från Kalix, crème fraîche, rödlök och äggula

MENY STORA RÄTTER

SPICY VODKAPASTA 195/295:-
färsk linguini, burrata, rostad alenciamandel, basilika och råhyvlad zucchini

HÄLLEFLUNDRA 265/395:-
smörstekt hummer, savoykål, kokt potatis, färskriven tryffel, puffad broccolini och champagnesås

HJORT 385:-
tender strip på hjort, pumpacrème, brysselkål, kungsmussling, örtsallad och rosmarinsky

SELEKTERAD ENTRECÔTE 395:-
pommes frites, dressad sallad på tomat och lök samt béarnaisesås

SVENSK OXFILÉ 395:-
lågtempererad oxfilé, broccolini, vilda svenska svampar, hasselbackspotatis och tryffelsås

RÅBIFF PÅ OXE 365:-
kapris, cornichons, schalottenlök, dijonnaise, pepparrot, potatischips och lagrad parmesan och pommes fritess,

DESSERT

TIRAMISU 145:-
Savoiardikex, kaffe, amaretto, mascarpone och kakao

CRÈME BRÛLÉE 125:-
med färska bär

CHOKLADTRYFFEL 65:-
med färska bär

UTVALDA OSTAR 165:-
med tillbehör

BEER & CIDER

BRYGGMÄSTARENS DRAFT 95:-

BREWSKI DRAFT 109:-

PERONI 95:-

STELLA ARTOIS 95:-

SIERRA NEVADA PALE ALE 95:-

NEWCASTLE BROWN ALE 95:-

KÖNIG LUDWIG WEISSBIER HELL 50 CL 109:-

SPATEN MÜNCHNER HELL 50 CL 109:-

SAN MIGUEL GLUTEN FREE 95:-

PILSNER URQUELL 95:-

1664 BLANC 95:-

CORONA 95:-

REKORDERLIG CIDER 95:-

CIDER CIDRAIE 95:-

SODA/WATER

COCA-COLA, FANTA, SPRITE 45:-

MINERAL WATER 45:-

JUICE 45:-

REDBULL, REDBULL COLA 65:-

NON-ALCOHOLIC WINE 79:-

NON-ALCOHOLIC SPARKLING WINE 79:-

NON-ALCOHOLIC BEER 69:-

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

bara vara

SNACKS

CRISPY FRENCH FRIES WITH DIPPING SAUCE 65:-

MANZANILLA OLIVES 60:-

SALT-ROASTED VALENCIA ALMONDS/TRUFFLE ALMONDS 60:-

ARANCINI WITH TRUFFLE MAYONNAISE AND PARMESAN 90:-

CHIPS & DIP WITH SMETANA AND BLEAK ROE 140:-

PICKLED CUCUMBER WITH SMETANA AND HONEY 80:-

MENU SMALL

DEEP-FRIED RED SHRIMP 195:-
corn tortilla, pico de gallo, jalapeño mayonnaise, cilantro

MUSHROOM TOAST 195:-
cream-sautéed Swedish mushrooms, brioche, deep-fried egg, silver onion and grated truffle Pecorino

BEEF TARTARE 215:-
capers, cornichons, shallots, Dijonnaise, horseradish, potato chips, and aged parmesan

SPICE-SEARED FRØYA SALMON 195:-
crispy rice, wasabi mayonnaise, soy tapioca, toasted sesame seeds, marinated daikon radish, and shiso

BLEAK ROE FROM KALIX 295:-
butter-fried bread, bleak roe from Kalix, crème fraîche, red onion, lemon, and dill

ANTIPASTI 245:-
selected delicacies, charcuterie, and cheeses, served with garlic bread

PELLE JANZON 265:-
thinly pounded raw beef tenderloin on butter-fried bread, topped with bleak roe from Kalix, crème fraîche, red onion and egg yolk

MENU MAIN

SPICY VODKA PASTA 195/295:-
fresh linguine with burrata, roasted Valencia almond, basil, and shaved raw zucchini

HALIBUT 265/395:-
butter-fried lobster, cabbage, boiled potatoes, freshly grated truffle, puffed broccolini and champagne sauce

VENISON 385:-
venison strip steak with pumpkin purée, Brussels sprouts, king oyster mushroom, herb salad and rosemary jus

SELECTED RIBEYE 395:-
french fries, dressed tomato and onion salad and Béarnaise sauce

SWEDISH BEEF TENDERLOIN 395:-
slow-cooked beef tenderloin, broccolini, wild Swedish mushrooms, Hasselback potatoes and truffle sauce

BEEF TARTARE 365:-
capers, cornichons, shallots, Dijonnaise, horseradish, potato chips, aged parmesan and french fries

IN CASE OF ALLERGIES PLEASE CONTACT OUR STAFF.

DESSERT

TIRAMISU 145:-
savoiardi biscuits, coffee, Amaretto, mascarpone, and cocoa

CRÈME BRÛLÉE 125:-
with fresh berries

CHOCOLATE TRUFFLE 65:-
with fresh berries

SELECTED CHEESES 165:-
with side dishes

SWEET WINES

BODEGAS LUZÓN DULCE 110:-

ALASIA COMMANDARIA AGED 110:-

ANTIQUE SHERRY PEDRO XIMENES 110:-

TAYLOR'S 10 YEARS OLD TAWNY NV 135:-

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 169:-
jameson, brown sugar, coffee, cream

FRENCH COFFEE 169:-
cognac, brown sugar, coffee, cream

CAFÈ ORANGE 169:-
cointreau, coffee, cream

LEONARD SACHS 169:-
grand marnier, kahlua, coffee, cream

ESPRESSO MARTINI 169 :-
vanilla vodka, kahlua, cane sugar law, espresso

PRE DINNER DRINKS

STRAWBERRY GINGER 169:-
absolut vodka, strawberry, lime, ginger beer

PREPPY PEACH 169:-
brandy, cointreau, lemon juice, sugar, peach, egg white

BITTER ELDERFLOWER 169:-
elderflower liqueur, aperol, lemon juice, sparkling wine, sugar, egg white

MARGARITA 169:-
tequila, lime juice, cointreau

SOUR 169:-
whiskey/amaretto/pisco/negroni, lemon juice, sugar, egg white

LADY PASSION 169:-
beefeater gin, cointreau, passion fruit, lemon juice, sugar

OLD FASHIONED 169:-
bourbon, angostura, orange zest, sugar

GIN & TONIC

HENDRICK'S TONIC 189:-
hendrick's gin, tonic, cucumber

PINK GIN 179:-
beefeater pink gin, elderberry tonic, lime

MALFY TONIC 189:-
indian tonic, orange

MONKEY 47 189:-
monkey 47, grape juice, pink grape tonic, grape

PLYMOUTH GIN 179:-
plymouth gin, sicilian bitter lemon, lemon

NON-ALCOHOL DRINKS

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

SOUR GINGER 79:-
ginger, lime, ginger beer