

FAMILLE

CHAMPAGNE

Piper Heidsieck Brut NV (FR)
135 / 825

KRUG

Glas / Halv / Hel
350 / 1300 / 2600

CAVA

Clos Amador Brut Reserva NV (ES)
110 / 600

FÖRRÄTTER / STARTERS

Buffelmozzarella, tomat, krutong, oliv, lök, basilika
Buffalo mozzarella, tomatoes, cruton, olives, onion, basil

155

Vit sparris, citron, nässla, marconamandel, krasse emulsion
White asparagus, lemon, nettles, marcona almonds, cress emulsion
VEGAN

145

Löjrom, brioche, picklad rödlök, dill, smetana
Bleak roe, brioche, pickled red onion, dill, smetana

190

Tartar på mjölkko, lök, äggula, senapsfrö, tryffelmajonnäs
Beef tartar, onion, egg yolk, mustard seeds, truffle mayonnaise

170

Kronärtskocka, tomat, krutong, oliv, lök, basilika
Artichoke, tomatoes, cruton, olives, onion, basil
VEGAN

145

HUVUDRÄTTER / MAIN COURSES

Iberico kotlett, krispig lök, sotad sallad, citron, chorizo hollandaise
Iberico pork, crispy onion, blackened lettuce, lemon, chorizo hollandaise

285

Fjällröding, potatispuré, hjärtmussla, forellrom, lök, velouté
Artic Char, potatoe puré, cockles, trout roe, onions, velouté

285

Kalventrecôte, pommes frites, lök, tomat, persilja, bearnaise
Veal entrecôte, french fries, onion, tomato, parsley, bearnaise

295

Kummel, broccolini, eldat grönt, gulbeta, gräslök, syrad grädde
Hake, broccolini, charred greens, beets, chives, sour cream

295

Sotad primörkål, friterad grönärta, linser, syrad shiitake, citronsås
Blackened spring cabbage, fried green peas, lentils, pickled shiitake, lemon sauce
VEGAN

230

KLASSIKER / CLASSICS

SKALDJURSPASTA 235

Räkor, musslor, vitlök, lök, grädde
Shrimps, mussels, garlic, onion, cream

TARTAR PÅ MJÖLKKO 240

Pommes frites, lök, äggula senapsfrö, tryffelmajonnäs
Beef tartar, french fries, onion, egg yolk, mustard, truffle mayonnaise

RÄKSMÖRGÅS 225

Räkor, ägg, lök, citron, majonnäs
Prawn sandwich, egg, onion, lemon, mayonnaise

BARN / KIDS

Iberico kotlett, pommes frites, bearnaise
Iberico cutlet, french fries & bearnaise

85

Röding, potatispuré & smörsås
Artic Char, potatoe pure & velouté

85

Pannkaka, sylt, vispad grädde
Pancake, jam & cream

55

Glass, bär, chokladsås
Ice cream, berries, chocolate sauce

55

DESSERTER / DESSERTS

Crème Brûlée, chokladganache, passionsfrukt, krokant
Crème brûlée, chocolate ganache, passionfruit, sugar crunch

105

Bakad choklad, vinbär, saltkaramell, kanderade hasselnötter
Baked chocolate, currants, salt caramel, candied hazelnuts

105

Hallontarte, citroncurd, vit choklad, sorbet
Raspberry tarte, lemoncurd, white chocolate, sorbet
VEGAN

105

Citronmousse, sesam kumquat, kola, maräng
Lemonmousse, sesame, kumquats, caramel, meringue

105

UPPGRADERA TILL 4 RÄTTER / 4TH DISH

TRYFFEL / TRUFFLE 25
Chocolate truffle

OSTAR 125
Havtorn- & morotsmarmelad, fröknäcke
Cheese, sea buckthorn- & carrot marmelade, seed crackers

FAMILLE

KVÄLLENS COCKTAIL

Bartendern rekommenderar

136

ÖL / BEER

FATÖL / DRAFT BEER

Brooklyn IPA (US) 40cl Draft	85
Carlsberg Export (DK) 40cl Draft	72
Eriksberg Karaktär (SE) 40cl Draft	74
Staropramen (CZ) 40cl Draft	76

FLASKÖL / BOTTLED BEER

Bernard Lager Gluten Free (GB) 50cl	89
Brooklyn Defender IPA (US) 33cl	82
*Carlsberg Hof (DK) 33cl	65
Grimbergen Double Ambree (FR) 33cl	85
Kronenbourg 1664 Blanc (FR) 33cl	68
ODD Brewery Väst kust Pilsner (SE) 33cl	85
ODD Brewery IPA (SE) 33cl	95
ODD Hazine Dizzie (SE) 33cl	95
Staropramen Dark (CZ) 33cl	79
The Retreat Ale (SE) 33cl	79
Whirl Domination IPA ((DK) 33cl	85
Ruby Gems Suröl Gluten free (SE) 33cl	85
Stockholm Brewing Lager (SE) 33cl	85

ALKOHOLFRITT / NON-ALCOHOLIC

Brooklyn Special Effects NA (US) 35cl	50
*Carlsberg NA (DK) 33cl Draft	40
Kronenbourg Blanc NA (FR) 33cl	45
Mikeller NA Ale 0,3% 33cl	60
Richard Juhlin Sparkling Blanc de Blanc (FR) 20cl	75
Stellan Kramer Nosecco Sparkling (FR) 75cl	275
Eins Zwei Zero Riesling, Josef Leitz (DE)	89 / 375
Strandbadens Kolsyrade Vatten	38
Coca Cola, Coca Cola Zero, Fanta, Sprite 33cl	38
*Saltå Kvarn Apelsinjuice 20cl	30
*Saltå Kvarn Äppeljuice 20cl	30
Somersby Spritz NA 27,5cl	50
Äppelmust Mousserande Nr 3 37,5cl	68
Xide Kiwi & Cucumber NA 27,5cl	50

CIDER

*Normandie Brut Boulard Cidre Biologique (FR) 33cl	85
Somersby Pear (SE) 33cl	65
Somersby Sparkling Rosé (SE) 33cl	69

FAMILLE

DRYCKESPAKET / BEVERAGE PACKAGE

3 GLAS 295
2 GLAS 235

VINKÄLLAREN / WINE CELLAR

Fler exklusiva viner på separat lista
More premium wines on separate list

VITA VINER / WHITE WINES

Alsace Gentil, Hugel 2017 (FR)	125 / 525
<i>Sylvaner, Pinot Blanc</i>	
California, David Merfeld, Merf 2017 (USA)	130/ 575
<i>Chardonnay</i>	
**Chablis, Joseph Drouhin 2018 (FR)	140 / 625
<i>Chardonnay</i>	
Cotés du Roussillon Bila Haut, M Chapoutier 2017 (FR)	110 / 450
<i>Grenache Blanc</i>	
Rheingau, Markus Lundén Riesling 2019 (DE)	115 / 475
<i>Riesling</i>	
Rhône Liberty Blanc, M. Gassier 2020 (FR)	120 / 500
<i>Grenache Blanc, Colombard</i>	
Rias Baixas, Terra de Asorei 2019 (ES)	115/ 475
<i>Albariño</i>	
Piemonte, Roero Daivej Deltetto 2018 (IT)	125 / 525
<i>Arneis</i>	
Piemonte, Josetta Saffiro 2018 (IT)	125 / 525
<i>Rossese Bianco</i>	
	10cl / 15cl / 75cl
Alsace Grossi Laüe, Hugel 2018 (FR)	205 / 295 / 1450
<i>Pinot Gris</i>	
Bourgogne Meursault Narvaux, Chavy Chouet 2018 (FR)	205 / 295 / 1450
<i>Chardonnay</i>	
Chablis Premier Cru Vaillon, J. Drouhin 2018 (FR)	105/ 165/ 775
<i>Chardonnay</i>	
Dolomiterna Fontanasanta, Elisabeth Foradori 2017 (IT)	100 / 159 / 750
<i>Manzoni Bianco</i>	
Europe Gimme Gimme, Wine Mechanic 2018 (EU)	100 / 159 / 750
<i>Riesling</i>	
Sancerre, Claude Riffault 2019 (FR)	95 / 139 / 695
<i>Sauvignon Blanc</i>	

ROSÉ VIN / ROSÉ WINE

Alsace Gustave Lorentz 2019 (FR)	120 / 500
<i>Pinot Noir</i>	
Provance Chateau de la Galeniére 2020 (FR)	125 / 525
<i>Grenache, Syrah, Cincault</i>	
Valencia Pago Casa Gran, Falcata 2020 (ES)	120/ 500
<i>Monastrell Syrah</i>	

RÖDA VINER / RED WINES

Bardolino Classico Morlongo, Villabella 2017 (IT)	120/ 500
<i>Corvina, Rondinella</i>	
*Piemonte Barbera d'Asti Rosso Fuoco, Vite Colte 2018 (IT)	120/ 500
<i>Barbera</i>	
*Piemonte Dolcetto d'Alba, Massolino 2017 (IT)	125 / 525
<i>Dolcetto</i>	
Rheingau, Kloster Eberbach 2018 (DE)	120 / 500
<i>Pinot Noir</i>	
Languedoc, Bila Haut, M.Chapoutier 2019 (FR)	110 / 450
<i>Grenache</i>	
Madiran Torus, Alain Brumont 2015 (FR)	125 / 525
<i>Tannat, Cabernet Sauvignon, Cabernet Franc</i>	
Rioja, Sierra De Tolono, 2018 (ES)	135 / 575
<i>Tempranillo</i>	
Rhone, Vieilles vigne, Santa Duc 2017 (FR)	120 / 500
<i>Grenache, Syrah</i>	
South Australia shiraz Organic, Yalumba 2019 (Au)	125 / 525
<i>Shiraz</i>	
	10cl / 15cl / 75cl
Bourgogne Rully, Joseph Drouhin 2016 (FR)	100/ 159/ 750
<i>Pinot Noir</i>	
California Sonoma Rock Garden, San Lorenzo 2016 (US)	180/ 270 / 1350
<i>Zinfandel</i>	
Chateauneuf-du-pape, Domaine Usseglio 2017 (FR)	120/185/ 875
<i>Grenache, Mourvèdre</i>	
Piemonte Barolo, Massolino 2015 (IT)	135 / 200 / 1000
<i>Nebbiolo</i>	
Porto Quinta da Grincha, Churchill's 2011 (PRT)	149/ 220 / 1100
<i>Tinta Roriz, Touriga Nacional</i>	
Rhoné Hermitage Farconnet, JL Chave 2013 (FR)	149 / 220/ 1100
<i>Syrah</i>	
Valpolicella Amarone Selezione, A. Castagnedi 2015 (IT)	120/ 185/ 875
<i>Corvina, Rondinella</i>	