



Fördrinkar / Pre-dinner cocktails

Dry Martini (*Gin, torr/dry vermouth, oliv*)

4 cl 115:- 6 cl 135:-

White Lady (*Gin, Cointreau, färskpressad/freshly squeezes citron/lemonjuice, äggvita/eggwhite, körsbär/cherries*)

4 cl 115:- 6 cl 135:-

Negroni (*Gin, Campari, röd/red Vermouth, apelsin/orange*)

4 cl 115:- 6 cl 135:-

Cosmopolitan (*Citron/lemon vodka, Cointreau, tranbärsjuice/cranberryjuice, lime*)

4 cl 115:- 6 cl 135:-

Old Fashioned (*Bourbon, Angostura Bitter, soda, socker/suger*)

4 cl 115:- 6 cl 135:-

1 glas Kir Royal (*Crème de cassis, mousserande*)

105:-

1 glas Jaume serra brut (*mousserande*)

85:-

Förrätter/Starters

Kräftmousse/Cray fish mousse **129:-**

Serveras med toast Melba, sikrom, pepparrots crème, chili picklad silverlök samt sallads skott

Served with toast Melba, roe, horseradish crème, chili pickled onions and salad shot

Crostini **139:-**

Serveras med lufttorkad skinka, crème av soltorkade tomat- och fårost, fikon, balsam rödvins reduktion samt bönsalsa

Served with air dried ham, crème of sundried tomatoes, sheep cheese, fig, red wine reduction & bean salsa

Varmrökt forell/Smoked trout **139:-**

Egenrökt forell serveras på hårt tunnbröd med lingon & pepparrotsmousse, saltad och inlagd gurka samt ruccolasallad

Homemade smoked trout served on hard flatbread, lingon berry and horseradish mousse, salted & pickled cucumbers and arugula salad

Varmrätter/Main courses

Grillad Entrecote/Grilled Entrecote **299:-**

Hängmörad entrecote serveras med en ragu av svamp & bönor, vitlöksbakad Plommontomat, bearnaisesås samt friterad klyftpotatis

Entrecote served with a ragout of mushrooms and beans, garlic baked plum tomatoes, béarnaise sauce and fried potato wedges

Biff Rydberg/"Biff Rydberg" **285:-**

Serveras med oxfilé, tärnad potatis, öl bräserverad gul lök, fransk senaps cream- & äggula

Served with fillet of beef, diced potatoes, beer braised onion, mustard cream and egg yolk

Gösfilé/Pike perch **285:-**

Serveras med dillstuvad svartrot, bakade betor, riven pepparot, brynt smör samt sparrispotatis

Served with dill creamed salsify, baked beet, grated horseradish, browned butter & asparagus potatoes

Bookmaker Toast **199:-**

Grillad mörad ryggbiff serveras på surdegsbröd med surkål, fransk senap, tomat, blendsallad, riven pepparot, bearnaisesås, äggula samt pommes frites

Grilled sirloin steak served on sourdough bread, sauerkraut, french mustard, tomato, salad, horseradish, béarnaise sauce, egg yolk & skin on fries

Vegetarisk burger/Vegetarian burger **179:-**

Serveras i durum bröd med rökt paprikarelish, cheddarost, dressing, sallad, lök, tomat cole slaw, saltgurka samt pommes frites

Served in durum bread with smoked pepper relish, cheddar cheese, dressing, salad, onions, tomato, cole slaw, pickles & skin on fries

Pulled beef burger **179:-**

100 % nötkött serveras i brioche bröd med rökt paprikarelish, dressing, cheddarost, sallad, lök, tomat, cole slaw, saltgurka samt pommes frites

Served with beef, durum bread, dressing, paprika relish, cheddar cheese, salad, onion, tomato, cole slaw, pickles and skin on fries

Grillad kycklingsallad / Grilled chicken salad **179:-**

Serveras med romansallad, bakade rödbetor, chevréost, cocktailtomater, vårlök, krutonger, rostade pinjenötter samt en reduktion av olivolja, balsamvinäger samt hemmagjord honung.

Served with romaine lettuce, baked beets, chévre cheese, cherry tomatoes, spring onions, crouton, roasted pine nuts, and a reduction of olive oil, balsamic vinegar and homemade honey

Pasta Capellini **199:-**

Serveras med grillad oxfilé på spett glaserat i chipotle, sojaböner, saltbakade tomater, rucicola, hyvlad parmesan samt rökt tomat concassé

Served with grilled chipotle glazed fillet of beef on skewers, soya bean, salted baked tomatoes, arugula salad, planed parmesan and smoked tomato concasse

Vegetarisk pasta Capellini **179:-**

Serveras med grillade chipotle glaserade champinjoner på spett, sojaböner, salt bakade tomater, rucicola, hyvlad parmesan samt rökt tomat concassé

Served with grilled chipotle glazed mushrooms on skewers, soya bean, salt baked tomatoes, arugula salad, planed parmesan and smoked tomato concasse

Dessert

Hallon parfait/Raspberry parfait **99:-**

Serveras med fikon, polkagriskross samt mintchoklad

Served with fig, candy cane crusher and mint chocolate

Ostkaka/Swedish Cottage Cheese **99:-**

Serveras med en bär kompott & vispad grädde

Served with a berry compote and whipped cream

Kaffe/Coffee

Kaffe/Coffee	28:-
Cappuccino	36:-
Enkel/Singel Espresso	30:-
Dubbel/Double Espresso	32:-
Café au lait	36:-
Latte	38:-
Latte macchiato	36:-
Te/Tea	28:-



Irish Coffee (*Irish whiskey, kaffe/coffee, socker/sugar, grädde/cremé*)

115:-

Cuban Coffee (*Mörk/dark rom, Crème de Cacao, kaffe/coffee, grädde/cremé*)

115:-

Kaffe/Coffee Karlsson (*Bailey's, Cointreau, kaffe/coffee, grädde/cremé*)

115:-

Mousserande

Jaume Serra brut, Spanien	Glas	85:-	495:-
Graham Beck Brut, Sydafrika			525:-

Röda viner/Red wines

Husets röda vin/House red wine, Italien <i>San Leo, Sangiovese</i>	Glas	95:-	325:-
Hardys Mill Cellars Shiraz, Australien	Glas	105:-	355:-
Casas Patronales Chucaro Cabernet Sauvignon, Chile			395:-
Solaz Tempranillo & Cabernet Sauvignon, Spanien			410:-
Indomita Gran Reserve Pinot Noir, Chile			445:-
Alpha Zeta R Ripasso, Italien			595:-

Vita viner/White wines/Rose vin/wine

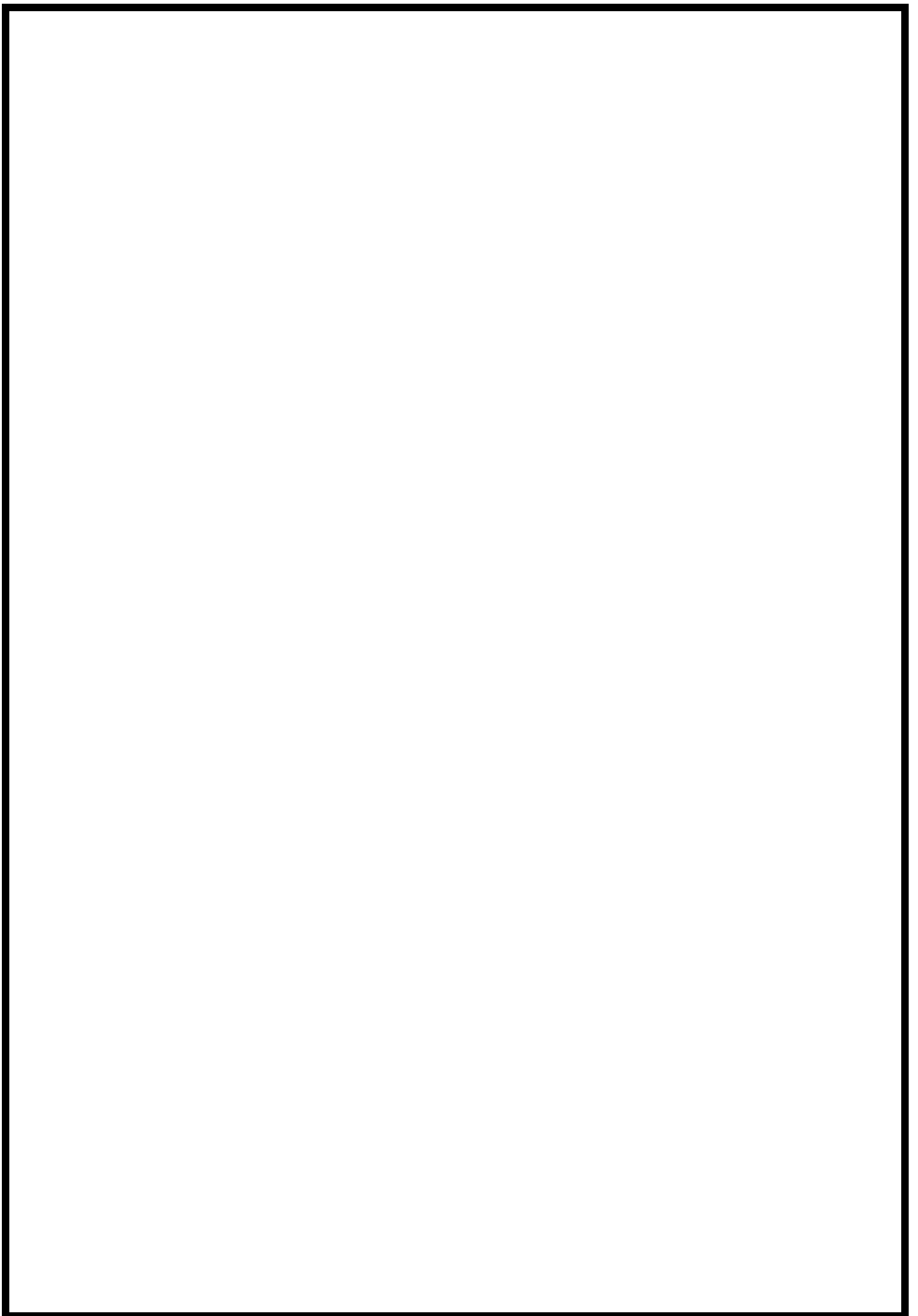
Husets vita vin/House white wine, Italien <i>San Leo, Garganega</i>	Glas	95:-	325:-
Hardys Mill Cellars Chardonnay, Australien	Glas	105:-	355:-
La Chevaliere Sauvignon Blance, Frankrike			410:-
Domaine Gobelsburg Gruner Veltiner, Österrike			425:-
Graham Beck Chenin Blanc, Australien			445:-
Cuveé René Dopff Riesling, Frankrike			495:-
Schloss Vollrads Rheingau Riesling, Tyskland			595:-

Rose vin/wine

Petite Cuvée Madame, Frankrike	Glas	95:-	410:-
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Dessertvin/Wine

Saracco Moscato Dásti, Italien			195:-
Muscat Beaumes de Venise, Frankrike			225:-





Öl / Beer

Falcon fat (draught)	40 cl	69:-
“Pitcher” Falcon fat (draught)	150cl	259:-
Eriksberg	50 cl	75:-
Sigtuna lager organic (ekologisk)	33 cl	75:-
Carlsberg Hof	33 cl	55:-
Staropramen	33 cl	65:-
Spaten (Munchen)	50 cl	75:-
Daura Damm(gluten free)	33 cl	59:-
Brooklyn Lager	33 cl	65:-
Brooklyn East IPA	33 cl	75:-
Brooklyn Brown Ale	33 cl	69:-
Erdinger Weissbier	50 cl	75:-

Cider

Sommersby Pear, Apple & Blackberry	33 cl	59:-
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Alkoholfritt / non alcoholic

Läsk (pepsi, zingo, 7-up & 35:-
pepsi max (without sugar)

Kullamust/Musts 49:-

-Äpple-Jordgubb-Kardemumma/Apple-Strawberry-Cardamom

-Äpple-Hallon-Mynta/Apple-Raspberry-Mint

-Äpple/Apple

Carlsberg non alcoholic 45:-

Natureo non alcoholic wine 45:-/gl

Lättöl / light beer 35:-

Mineralvatten / sparkling water 35:-

Juice (tranbär/cranberry, äpple/apple,

apelsin/orange 35:-

Rom

Pris/cl

Captain Morgan Spice Gold	26:-
Captain Morgan Jamaica Rom	26:-
El Dorado 15y	36:-
Diplomático Reserva Exclusiva	38:-
Havanna Club Anejo Blanco	22:-
Bacardi Razz	22:-
Bacardi Lemon	22:-

Aperitifs

Martini Bianco	18:-
Martini Rosso	18:-
Dubonnet	20:-
Campari	18:-
Richard Pastis	22:-

Cognac

Pris/cl

Grönstedts Monopol VS	24:-
Grönstedts Monopol VSOP	28:-
Remy Martin VSOP	32:-
Veterano “Brandy”	22:-
Delamain pale&dry XO	38:-
Martell VS	24:-
Authentic VSOP	36:-

Calvados

Boulard Pays d âge VSOP	28:-
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Armagnac

Janneau VSOP	32:-
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