



## 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

### **Toast skagen**

**129:-**

*Serveras på rågbröd, löjrom, rödlök samt salladsskott  
Served on rye bread, whitefish roe, red onion & salad shot*

### **Avokado**

**129:-**

*Serveras på rågbröd, syltad tomat, sauterad grönkål, gul beta samt gräslöksemulsion  
Served on rye bread, pickled tomato, sautéed kale, yellow beetroot & emulsion on chive*

### **SOS**

**129:-**

*Serveras med Ramlösa sill, senaps sill, skärgårds sill, vällagrad prästost, ägg, spisbröd, gräddfil samt färsk potatis  
Served with Ramlösa herring, mustard herring, archipelago herring, well-aged prästost cheese, egg, crisp bread, butter, sour cream & potatoes*

## Varmrätter/Main courses

### **Entrecote**

**289:-**

*Serveras med sparris, vitlöksfrästa champinjoner, färskost crème med soltorkade tomater, dragon emulsion samt friterad klyftpotatis  
served with asparagus garlic fried mushrooms, fresh cheese crème based on sundried tomatoes emulsion on tarragon & fried potato wedges*

### **Torskrygg/Cod**

**299:-**

*Serveras med picklad lök, sotad purjolök, blåmusslor, skirat smör, med skånsk senap, rostade hasselnötter samt puré på jordärtskocka och potatis  
Served with pickled onions, blackened leek, mussels, sliced butter with mustard from Skåne, roasted hazelnuts & Jerusalem artichoke purée and potatoes*

### **Räksmörgås/Shrimpsandwich**

**189:-**

*Serveras på Hönö skärgårdskaka, bladsallad, majonnäs, ägg, purjolök, tomat, gurka samt citron  
Served on Hönö Skärgårds bread, leaf lettuce, mayonnaise, egg, leek, tomato, cucumber & lemon*

### **Bookmaker Toast**

**199:-**

*Grillad mörad ryggbiff serveras på surdegsbröd med surkål, fransk senap, tomat, rödlök, blandsallad, riven pepparot, bearnaisesås, äggula samt skin on fries  
Grilled sirloin steak served on sourdough bread, sauerkraut, French mustard, tomato, salad, horseradish, béarnaise sauce, egg yolk & skin on fries*

### **Pepper Jack Hamburgare/Pepper Jack Burger**

**179:-**

*70% högrev, 30% oxbringa, serveras i ett briochebröd, Pepper Jack ost, bacon, champinjoner, Jalapeños, dressing, rödlök, tomat, sallad, coleslow, saltgurka samt skin on fries  
70% prime rib, 30% brisket of beef, served on Briochebread, pepper jack cheese, bacon, Mushrooms, jalapeno, dressing, red onion, salad, coleslaw, pickled cucumber and skin on fries*

**Caesar sallad****179:-**

*Serveras med rostat kycklingbröst, romansallad, rödlök, cocktailtomater, krutonger samt lagrad ost*

*Served with roasted chicken breast, salad, red onion, cocktail tomatoes, croutons & aged cheese*

**Pasta Capellini****189:-**

*Serveras med örtig tomatsås med grädde, vitlök och chilifrästa skaldjur, ruccolasallad samt rotfrukts Julianne*

*Served with herby tomato sauce with cream, garlic and chili fried seafood, rucola salad & root Julianne*

**Vegetarisk pasta Capellini****179:-**

*Serveras med örtig tomatsås med grädde Quornfärsbiffar ruccolasallad samt rotfrukts Julianne*

*Served with herby tomato sauce with cream, quorn, rucola salad & root Julianne*

## Dessert

**Vaniljglass & Citronsorbet/Vanilla ice cream and lemon sorbet****99:-**

*Serveras med färska jordgubbar, riven vitchoklad och vispgrädde*

*Served with fresh strawberries, grated white chocolate & whip cream*

# Kaffe/Coffee

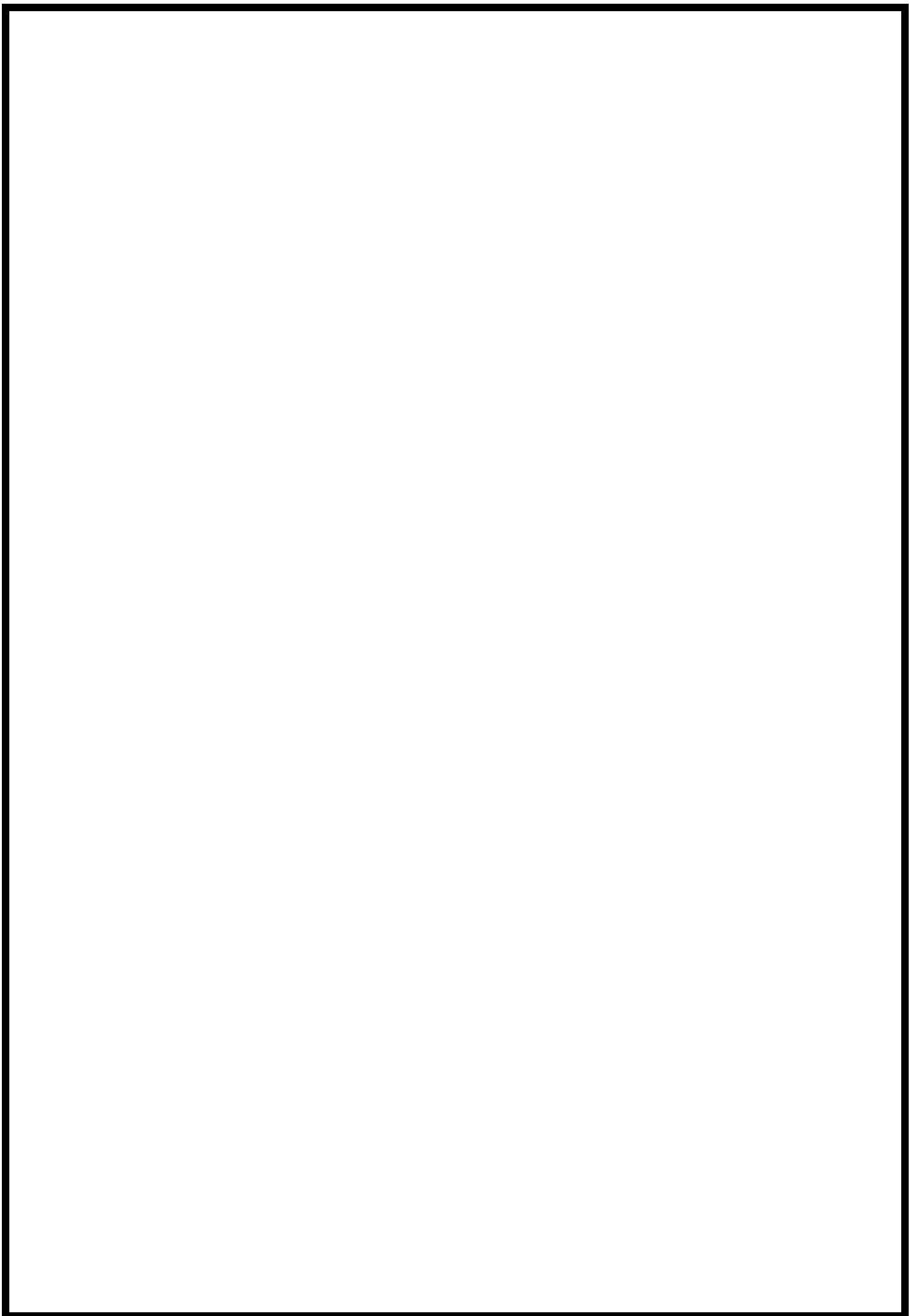
Kaffe/Coffee	28:-
Cappuccino	36:-
Enkel/Singel Espresso	30:-
Dubbel/Double Espresso	32:-
Café au lait	36:-
Latte	38:-
Latte macchiato	36:-
Te/Tea	28:-



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, <i>Spanien</i>	Glas	85:-	495:-
Graham Beck Brut, <i>Sydafrika</i>			525:-

### Röda viner/Red wines

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

### Vita viner/White wines/Rose vin/wine

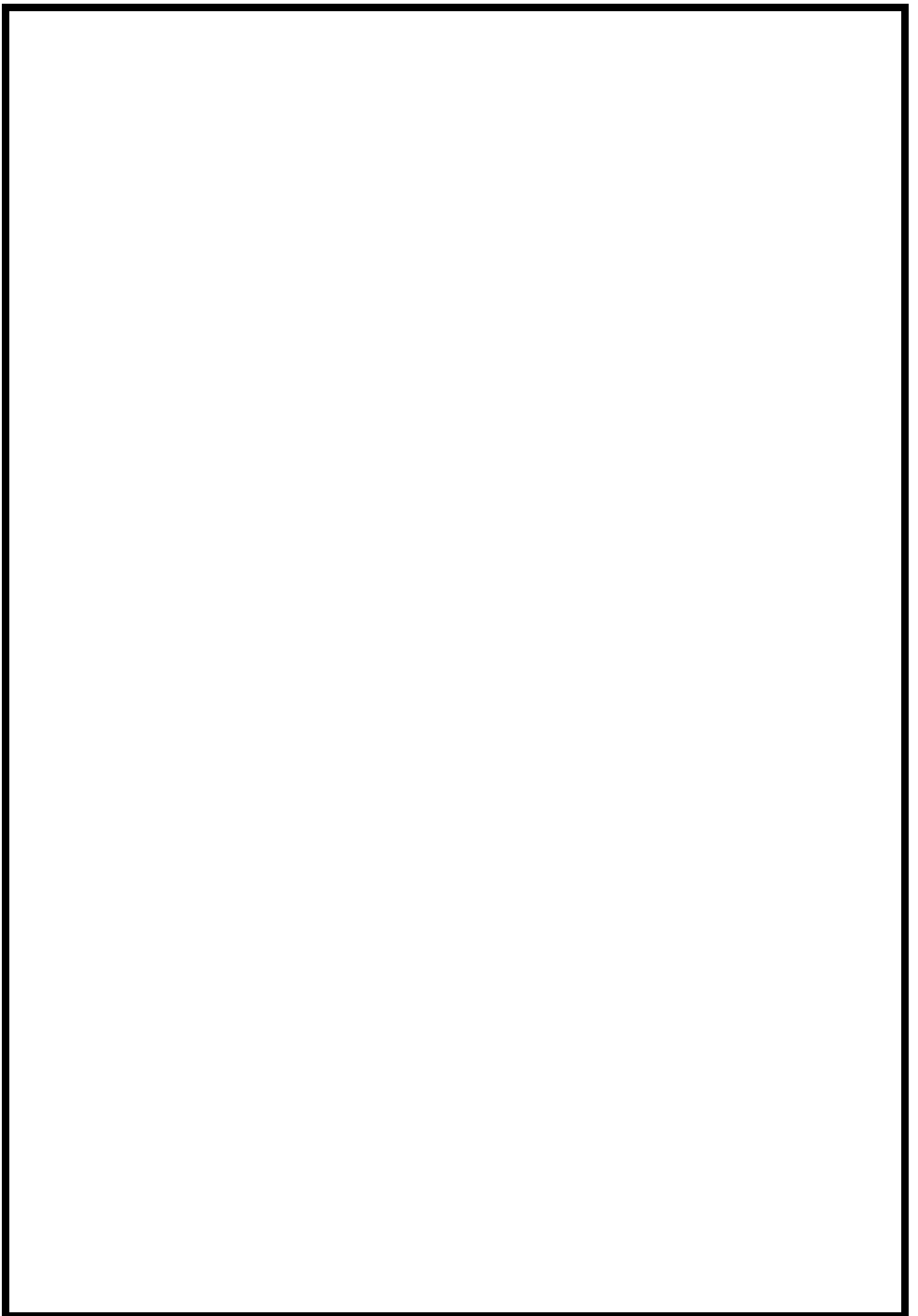
Husets vita vin/House white wine, <i>Italien</i> <i>San Leo, Garganega</i>	Glas	95:-	325:-
Hardys Mill Cellars Chardonnay, <i>Australien</i>	Glas	105:-	355:-
La Chevaliere Sauvignon Blance, <i>Frankrike</i>			410:-
Domaine Gobelsburg Gruner Veltiner, <i>Österrike</i>			425:-
Graham Beck Chenin Blanc,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

### Rose vin/wine

Moncaro Rosaspina, <i>Italien</i>	Glas	95:-	410:-
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### Dessertvin/Wine

Saracco Moscato Dásti, <i>Italien</i>			195:-
Muscat Beaumes de Venise, <i>Frankrike</i>			225:-





## Öl / Beer

<b>Falcon fat (draught)</b>	<b>40 cl</b>	<b>75:-</b>
<b>“Pitcher” Falcon fat (draught)</b>	<b>150cl</b>	<b>275:-</b>
<b>Eriksberg</b>	<b>50 cl</b>	<b>80:-</b>
<b>Carlsberg Hof</b>	<b>33 cl</b>	<b>60:-</b>
<b>Staropramen</b>	<b>33 cl</b>	<b>75:-</b>
<b>Spaten (Munchen)</b>	<b>50 cl</b>	<b>80:-</b>
<b>Daura Damm(gluten free)</b>	<b>33 cl</b>	<b>65:-</b>
<b>Brooklyn Lager</b>	<b>33 cl</b>	<b>69:-</b>
<b>Brooklyn East IPA</b>	<b>33 cl</b>	<b>79:-</b>
<b>Brooklyn Brown Ale</b>	<b>33 cl</b>	<b>69:-</b>
<b>Erdinger Weissbier</b>	<b>50 cl</b>	<b>80:-</b>

## Cider

<b>Sommersby Pear</b>	<b>33 cl</b>	<b>65:-</b>
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## Alkoholfritt / non alcoholic

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

**Kullamust/Musts** 49:-

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

-Äpple-Hallon-Mynta/Apple-Rasberry-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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