

BUBBLES

R DE RUINART BRUT, Nu
215/1250 kr

MOËT CHANDON BRUT
IMPERIAL , Nu
195/1195 kr

GUY CHARBAUTBLANC
DE BLANC, Nu
210/1195 kr

DOM PÉRIGON VINTA-
GE, 2013
750/4500 kr

LAROSA CAVA BRUT,
150/850 kr

ROSÉ WINE

M DE MINUTY
Aix-en-Provence
165/750 kr

WHISPERING ANGEL
Coteaux d'Aix-en-Provence
185/840 kr

WHITE WINE

LAURENT MIQUEL
Chardonnay/Viognier
145/650 kr

TRIMBACH
Riesling Alsace 2019
175/800 kr

JEAN-MARC BROCARD
Chablis, Sainte Claire 2022
185/900 kr

LES BARONNES
Sancerre 2022
175/800 kr

LAXAS
Albariño, Rías Baixas 2021
185/900 kr

BLACK STALLION
Chardonnay, Napa Valley 2020
215/1050 kr

DRYCK

BEWEREGE

CARLSBERG EXPORT
85 kr

NYA CARNEGIEBRYGERIET NEON IPA
96 kr

1996 BLANC
84 kr

NYA CARNEGIEBRYGERIET KELLERBIER
96 kr

BOTTLES

CARLSBERG HOF
85 kr

BROOKLYN LAGER
86 kr

STAROPRAMPEN
84 kr

NYA CARNEGIEBRYGERIET 100 W
96 kr

RED WINE

LAURENT MIQUEL
Syrah/Grenach
145/650 kr

DELAS SAINT-ESPRIT
Côtes-Du-Rhône 2021
175/800 kr

RENZO SEGHEsIO
Barbera d'Alba, Piedmont
185/900 kr

VILLA ANTINORI
Sangiove, Tuscany 2020
175/800 kr

CALERA
Pinot Noir 2018
235/1150 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

VECKANS SPECIAL (SERVERAS 11:30-15:00)

WALLENBERGARE 225
Potatispuré / brynt smör / ärtor
Wallenbergare with potato purée, green peas
& browned butter

STEKT STRÖMMING 210
Dillsmör / lingon
Fried herring with dill butter & lingonberrie

GRATINERAD LÖKSOPPA 210
Västerbottenost / krutonger
Gratin onion soup with västerboten cheese & crutons

CHESSEBURGARE 235
Tomat / senap / krispsallad / dressing / pommes frites
Cheese burger with tomat, mushrooms, crisp salad,
dressing & french fries

OMELETT 205
Soltorkad tomat / manchego
Omelette with dried tomato, manchego & green salad

FÖRRÄTTER STARTERS

VARM BRÖDSERVERING (veg) 75
Vispat brynt smör
Warm bread with browned butter

PIMIENTOS DE PADRON (veg) 70
Havssalt
Pimientos de padron with sea salt

BURRATA 195
Bakade plommontomater / balsamico / pinjenötter / basilika
Burrata with baked tomato, balsamico, pine nuts & basil,

RÅBIFF 1/2 185
Karljohansvampmajonnäs / krispig ostronskivling / picklad
schalottenlök /parmesan
Steak tartar with porcini mayonnaise , crispy oyster mushrooms,
pickled onion & parmesan

HUVUDRÄTTER MAINS

SMÖRDEGSINBAKADE GRÖNSAKER (veg) 245
Bakad purjolökskräm / hösttryffel
Puff pastry baked vegetables with leek cream & autumn truffle

SMÖRSTEKT TORSK 425
Potatispuré / krispig pata negra / ljummen hasselnötsvinägreTT
Butter fried torsk with potato purée, crispy pata negra & warm
hazelnuts vinaigrette

SVENSK GÅRDSKYCKLING 280
Roman / mandlar / parmesan / caesardressing / pommes frites
Whole chicken with romaine lettuce, roasted almonds, parmesan,
caesardressing & french fries

ENTRECÔTE 475
Tomat & löksallad / sauce bearnaise / parmesan frites
Ribeye with tomato & onion salad, sauce bearnaise
& parmesan frites

SVENSK RÅBIFF 1/1 295
Karljohansvampmajonnäs / krispig ostronskivling / picklad
schalottenlök / parmesan / pommes frites
Steak tartar with porcini mayonnaise , crispy oyster mushrooms,
pickled onion, parmesan & french fries

GRILLAD KALVSCHNITZEL 310
Asiatisk råkostsallad / sojabryntsmör / koriander / sesam
/ chili / lime / srirachamajonnäs
Grilled veal schnitzel with asian raw food salad, soya butter,
cilantro, sesame, chili & sriracha mayonnaise

DESSERT SWEETS

CRÈME BRÛLÉE 130
Crème brûlée

GLASS 65
Scoop of ice cream, various flavours

SORBET 65
Scoop of sorbet, various flavours

CHOKLADTRYFFEL 45
Chocolate Truffle