

Lunch Menu

WEEKLY LUNCH

Inclusive bread & butter
195

GRILLED SALMON

White Beans / Fennel / Mussel Sauce

CALAMARATA PASTA

Beef Cheek Ragu / Tomato / Pecorino

VICHYSOISE

Truffle Vinaigrette / Grilled Garlic Bread / Chives

BUSINESS LUNCH

2 Courses 365

3 Courses 495

Entree

BEEF TARTARE

Pickled Silver Onion / Comté / Grilled Mayonnaise / Radish / Roasted Onion

Main

CHOICE OF WEEKLY SPECIAL

Dessert

PAVLOVA

Rhubarb Compote / Raspberry Sorbet / Melon

SIDES

POMMES FRITES & AIOLI 65

SALAD 65

ALWAYS AT REISS

TOAST SKAGEN WITH VENDACE ROE 205

Butterfried toast / Dill / Lemon

BEEF TARTARE 205

Pickled Silver Onion / Comté / Grilled Mayo / Radish / Roasted Onion

MEATBALLS

Cream Sauce / Lingon Berries / Pickled Cucumber / Potato Puree 295

COFFE MOUSSE

115

If you have any dietary restrictions please inform your waiter

RESTAURANT
REISS



Lunch Menu

CHAMPAGNE & SPARKLING WINE

Gaston Chiquet Tradition Brut	215 / 1075
Crémant de Jura	165 / 825
Tattinger Comtes 2013	425 / 2200

WHITE WINE

Sybille Kuntz Trocken, Riesling	170 / 775
Granbazán Etiqueta Verde, Albariño	165 / 755
Domaine des Emois, Sancerre blanc	195 / 895
Head High, Chardonnay	170 / 775

RED WINE

Ratti Langhe Nebbiolo Ochetti	165 / 755
Ferraton Crozes-Hermitage Rouge La Matinière, Syrah	175 / 795
Bodega Lanzaga, Tempranillo, Garnacha, Graciano	215 / 995
Ken Wright, Pinot Noir	225 / 1015

ROSE WINE

Henri Nordoc Rosé Cinsault Pays d'oc IGP	135 / 675
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BEER

Mariestads Export 40cl	85
Mariestad Unfiltered 40cl	89
Hazy APA 40cl	95
Ship Full of Ipa 33cl	87

ALCOHOL FREE

Mariestads Non alcoholic 33cl	65
Gotland Bryggeri Easy Rider IPA 33cl	75
Soda 33cl	55

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