

SNACKS

"BROMMATAÇOS", 20 g bleakroe from Bottenviken, sour cream, chives, red onion	215
JALAPEÑO CHEESE FRIES	95
SMOKED ANCHOVY FROM CANTABRICO, Toast levain, butter	45/PCE
SALTY CUCUMBER FROM VÄSTERÅS, Smetana, honey, 3 cl Purity vodka	155
PLATE OF PROSCIUTTO DI TOSCANA	95
SMOKED ALMONDS	55
ROOT VEGETABLE CHIPS, Truffle & parmesan dip	85
GORDALOLIVES	85

STARTERS

ARTICHOKE SOUP, Salmon tartare, chips, chives, shredded snap peas	165
BLACKENED CARPACCIO, Beef tenderloin, duckliver au torchon, brioche, pistachios, portreduktion	335
SMOKED ANCHOVY FROM CANTABRICO, 5 PCS, Toast levain, butter	175
BLEAKROE BOTTENVIKEN 35 G, Toast levain, red onions, sour cream, lemon	345
CAVIAR ROYAL BELGIAN GOLD 30 G, Toast levain, red onion, sour cream, lemon	995
CAVIAR ROYAL BELGIAN GOLD 125 G, Toast levain, red onion, sour cream, lemon	3900
TOAST SKAGEN, Toast levain, bleakroe from Bottenviken, lemon	210
MOULES MARINIÈRE, White wine-cooked mussels, garlic, cream, parsley	185
CLASSIC STEAK TARTAR, Red onion, dijon mustard, capers, cornichons	185
COLD CUTS, Mixed cold cuts, tapenade, crostinis	195
BIG COLD CUTS, Mixed cold cuts, tapenade, crostinis 2-4 pers	650

PLAT DU JOUR 165

SERVED ON WEEKDAYS 11:30-14:00 (COFFEE INCLUDED)

ASK YOUR WAITER ABOUT TODAY'S LUNCH

SHELLFISH

FRESH SMÖGEN PRAWNS, 150 gram, aioli, lemon	195
SMOKED SHRIMPS, 150 gram, aioli, lemon	175
FRESH LANGOUSTINE, From the West coast, unit price	75
CRAB CLAWS, About 200 grams, mustardsauce	185
HALF/WHOLE MAINE LOBSTER, French fries, aioli	330/580

FISH & VEGETARIAN

CHAR-GRILLED COD,	395
Confit potatoes, lemon & rum butter sauce, fried shallot, pointed cabbage	
CHAR-GRILLED CHAR FROM ÖRRET,	330
Mashed potatoes, herb butter, lukewarm cabbage, trout roe, char-grilled lemon	
FISH & SHELLFISH STEW, Rouille, croutons	295
MOULES FRITES, White wine-cooked, garlic, cream, parsley, french fries, aioli	295
CURED SALMON, Dill stewed potatoes, mustardsauce	295
BALTIC HERRING, Lingonberries, potato purée, browned butter	235
SHRIMPSANDWICH, 150g hand-peeled shrimps, fried toast levain, aioli, eggs, tomato, onion	295
LARGE "TOAST SKAGEN", Toast levain, bleakroe from Bottenviken, lemon	345
SPAGHETTI Á LEMON, Fried broccoli, parmesan, chilli, pistachios	260
SHRIMPSALAD, 150g hand-peeled shrimp, avocado, eggs, aioli, croutons, tomato, salad	295

CHARGRILLED FROM ASPA FARM 50/50 SRB, WAGYU

TOURNEDOS ROSSINI	1150
Beef tenderloin, spanish duckliver, brioche, fresh truffle, trufflesauce, haricots verts	

MEAT

"WALLENBERGARE", Potato purée, green peas, browned butter, lingonberries	255
SCHNITZEL, Tomato vinaigrette, tarragon mayonnaise, lukewarm potato salad	295
SWEDISH SIRLOIN STEAK 300G,	495
Degree of marbling 5/5, bistro tomato, pepper gravy, bearnaise sauce, french fries	
CLASSIC STEAK TARTAR,	295
Red onion, dijon mustard, capers, cornichons, french fries, aioli	
SWEDISH MEATBALLS, Gravy, potato purée, lingonberries, pickled cucumber	235
K9'S ISTERBAND, Parsley stewed potatoes, pickled beetroot from Gotland, mustard	235

CHILDRENS MENU

WE GIVE ALL CHILDREN UP TO 12 YEARS FREE ICECREAM WITH TOPPING

K9'S FALU SAUSAGE, French fries, ketchup	70
PANCAKES, Jam, vanilla ice cream	65
FISHSTEW, Croutons, aioli	95
SIRLOIN STEAK, Bistro tomato, bearnaise sauce, french fries	125
SWEDISH MEATBALLS, Gravy, potato purée, lingonberries, pickled cucumber	70

 Vegetarian dishes/can be served vegetarian

IN CASE OF ALLERGIES/SPECIALDIET – ASK YOUR WAITER

WIFI-kajplats guest Lösen Guest2022

KAJPLATS 9

TULLHUSET

OYSTERS

LE GRIS N 3

Fra, Aber Wrac'h
45/ST

GILLARDEAU N 3

Fra, Normandie
90/ST

CHEBOOKTOOK

Kan, Bouctouche (Coctailstron)
75/ST

OYSTER PLATEAU 6 ST/12ST

Mixed oysters
395/750

OYSTERS ARE A HAZARDOUS FOOD & CAN CAUSE VIRAL INFECTION

PLATEAUS

PETIT PLATEAU

100g Fresh Smögen prawns
100g smoked shrimps
2 Fresh langoustine
2 Crab claws
Mustardsauce, aioli
495

PLATEAU PRESTIGE

100g Fresh Smögen prawns,
100g Smoked shrimps,
2 Crab claws,
2 Fresh langoustine,
4 Oysters le gris nr 3
1/2 Maine lobster
995

DEMI-GRAND TOWER

300g Fresh Smögen prawns
150g smoked shrimps
4 Crab claws
4 Fresh langoustine
4 Oysters le gris nr 3
1/2 Moules marinière
1400

GRAND TOWER

150g Fresh Smögen prawns
150g smoked shrimps
4 Crab claws
6 Fresh langoustine
12 Ostron le gris nr 3
1/1 Maine hummer
Skagen with bleakroe
2550

SIDES FOR PRESTIGE, DEMI-GRAND & GRAND TOWER:
FRENCH FRIES, AIOLI, LEMON, MUSTARDSAUCE, TABASCO, MIGNONETTE

APERITIF

NEGRONI 160

Plymouth gin, red vermouth,
Campari

DRY MARTINI 160

Gin NO3, dry vermouth

BELLINI 140

Peach, prosecco

GIN & TONIC

BEEFEATER 145

Royal bliss tonic water, lemon

HENDRICKS 160

Royal bliss tonic water, cucumber,
black pepper

MONKEY 47 160

Royal bliss tonic, lemon

BEEFEATER PINK 150

Royal bliss bohemian berry, strawberries

SPRITZERS

APEROL SPRITZ 130

Aperol, prosecco, soda

ITALICUS SPRITZER 130

Italicus, prosecco, soda, lime

LIMONCELLO SPRITZ 130

Limoncello, prosecco, soda

COCKTAILS

TOM COLLINS 150

Beefeater gin, lemon, sugar, soda

AMARETTO SOUR 150

Galliano Amaretto, lemon, sugar, angostura

WHISKY SOUR 150

Four Roses Bourbon, lemon, sugar, angostura

MAI TAI 170

Plantation Pineapple, Wray & Nephew,
Cointreau, passionfruit, pineapple, lime,
orgeat

COSMOPOLITAN 150

Absolut lemon, Cointreau, cranberry, lime

OLD FASHIONED 160

Four Roses Bourbon, angostura, sugar

MOCKTAILS

VIRGIN BELLINI 85

Peach, codorniu non alcoholic

SEEDLIP GIN & TONIC 85

Royal bliss tonic water, lemon

SIDES

FRENCH FRIES WITH AIOLI	45
MIXSALAD	45
BEARNAISE SAUCE	45
TOMATOESALAD	45

ON SUNDAYS

CHAR-GRILLED BACON & CHEESE BURGER,	195
KIDS CHEESEBURGER,	95
PHRASE WAFFLE, Redcurrant jam/raspberry jam & ice cream/cream	95

