

## SNACKS/STARTES TO SHARE

"BROMMATACOS", Kalix bleakroe 20g, sour cream, chives, red onion, vinegar chips	225
WRÅNGBÄCKS CHEESE, Pärön mostarda	95
MARACON ALMONDS	120
ROOT VEGETABLE CHIPS, Truffle & parmesan dip	90
NOCELLARA OLIVES	85
COLD CUTS, Mixed cold cuts, tapenade, crostinis	215
COLD CUTS & CHEESE PLATEAU, Mixed cold cuts, cheese, tapenade, crostinis 2-4 pers	695
CAVIAR ROYAL BELGIAN GOLD 125 G, Toast levain, red onion, sour cream, lemon	3400
<b>PREMIUM CANNED GOODS</b>	
SMOKED ANCHOVY FROM CANTABRICO, 5 PCS, Toast levain, butter	175
ZALLO VENTRESCA DE BONITO, Toast levain, aioli, tabasco, red onion	235

## STARTERS

SOUVAS CARPACCIO, Karljohancrème, pickled red onion, grated wrångebäcks cheese	190
CHANTERELLE TOAST, Toast levain, gryère	245
GAMBAS AL PIL PIL, Garlic, chili, lemon zest, olive oil	190
S.O.S, Three types of pickled herring, "västerbotten-cheese"	165
KALIX BLEAKROE 30 G, Toast levain, red onion, sour cream, lemon	295
CAVIAR ROYAL BELGIAN GOLD 30 G, Toast levain, red onion, sour cream, lemon	995
"TOAST SKAGEN", Toast levain, Kalix bleakroe 10g, horseradish, lemon	235
MOULES MARINIÈRE, Mussels cooked in white wine, cream, parsley, garlic	185
CLASSIC SWEDISH STEAK TARTAR, Red onion, dijon mustard, capers, gherkins, beetroot	185

## PLAT DU JOUR 165

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

ASK YOUR WAITER ABOUT TODAY'S LUNCH

## SALAD

SHRIMP SALAD, Hand-peeled shrimp, aioli, egg, tomato, avocado, red onion, croutons	295
CHICKEN SALAD, Pesto, cucumber, semidry tomato, broccoli, chili garlic sauce, red onion, sesame seeds	235

## FISH & VEGETARIAN

GRILLED HALIBUT, Duchess potatoes, mussels au gratin, pointed cabbage, moules sauce	455
CHAR, Forest mushroom sauce, boiled potato, broccoli	340
FISH & SHELLFISH STEW, Rouille, croutons	295
MOULES FRITES, Mussels cooked in white wine, garlic, cream, parsley, with french fries & aioli	325
GRAVED SALMON, Dill stewed potatoes, sweet mustard sauce	315
BALTIC HERRING, Lingonberries, browned butter, potato purée	245
SHRIMP SANDWICH, Hand-peeled shrimps on butter-fried toast levain, aioli, egg, tomato, red onion	295
LARGE "TOAST SKAGEN", Toast levain, Kalix bleakroe 20g, horseradish, lemon	345
ARTICHOKE PASTA, Mafaldine, pine nuts, broccoli, 22 month parmesan	245

## GRILLED FROM SNAKE RIVER FARM WAGYU/BLACK ANGUS

STRIPLOIN 300G French fries, mixsalad, béarnaise sauce, pepper gravy	795
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## MEAT

GRILLED SWE. RIB EYE 300G, Bistro Tomato, pepper gravy, béarnaise sauce, french fries	545
HOMEMADE DEER SAUSAGE, Roasted artichoke purée, pear mostarda, pepper gravy	295
SCHNITZEL, Sugar peas, herb butter, pepper gravy, wedged potatoes	295
SWEDISH STEAK TARTAR, Red onion, capers, gherkins, beetroot, dijon, with french fries & aioli	295
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée	255
CHEESEBURGER WAGYU/SRB ASPA GÅRD, Yellow onion, yellow mustard, pickle, ketchup, french fries	265

## SIDES

FRENCH FRIES WITH AIOLI,	60
MIX SALAD	45
BEARNAISE SAUCE	45



FOR ENGLISH MENU SCAN THE QR-CODE

### FOR THE DOGGIES

DOG ICE CREAM, Liver, yoghurt, honey	50
BLODPUDDINGS PRINKELS	10
MEATBALLS	15/ST
CHEWING STICK	15/ST

# K9



### SHELLFISH

#### FRESH PRAWNS 195

150 gram with lemon, aioli

#### SMOKED PRAWNS 165

150 gram with lemon, aioli

#### LANGOUSTINE 275

2 pieces with lemon, aioli

#### CRAB CLAWS 195

About 200 gram, sweet mustard sauce

#### HALF LOBSTER 345

Lemon, aioli, french fries

#### WHOLE LOBSTER 595

Lemon, aioli, french fries

### OYSTERS

#### LE GRIS N3 60/PCE

Fra, Aber Wrac'h

#### GILLARDEAU 85/PCE

Fra, Normandie

### OYSTERPLATEAU

#### HALF A DOZEN OYSTERS

4 pce Le gris N3, 2 pce Gillardeau  
375

#### A DOZEN OYSTERS

8 pce Le gris N3, 4 pce Gillardeau  
695

Served with lemon pearls, tabasco, mignonette, lemon

OYSTERS ARE A HAZARDOUS FOOD AND CAN CAUSE VIRAL INFECTION.

### PLATEAUS

#### PETIT PLATEAU 495

100 G Fresh prawns  
2 Crab Claws  
2 Langoustine  
Sweet mustard sauce, aioli

#### PLATEAU PRESTIGE 995

100 G Fresh prawns  
2 Crab Claws  
2 Langoustine  
4 oysters Le gris N 3  
1/2 Maine Lobster

#### DEMI-GRAND TOWER 1400

300 G Fresh prawns  
4 Crab Claws  
4 Langoustine  
4 oysters Le gris N 3  
Moules marinière

#### GRAND TOWER 2550

150 G Fresh prawns  
4 Crab Claws  
6 Langoustine  
12 oysters Le gris N 3  
1/1 Maine Lobsters  
Skagen with bleakroe

SIDES FOR PRESTIGE, DEMI-GRAND & GRAND TOWER:  
FRENCH FRIES, AIOLI, LEMON, MUSTARD SAUCE, TABASCO, MIGNONETTE, LEMON PEARLS, SRIRACHA TABASCO

### APERITIF

#### NEGRONI 165

Gin NO.3, Antica Formula, Campari

#### DRY MARTINI 165

Gin NO.3, Noilly Prat

#### CAMPARI JUICE 145

Campari, orange juice

#### MARTINI BIANCO 80

### GIN & TONIC

#### BEEFEATER 155

Royal bliss creative tonic water, lemon

#### HENDRICKS 165

Royal bliss creative tonic water, cucumber, black pepper

#### BEEFEATER'S PINK 160

Royal bliss bohemian berry, lime

### SPRITZERS

#### APEROL SPRITZ 145

Aperol, prosecco, soda

#### LIMONCELLO SPRITZ 145

Limoncello, prosecco, soda

#### HUGO SPRITZ 145

Elderflower, prosecco, soda

### COCKTAILS

#### LIMONCELLO DAIQUIRI 165

Havana Club 3, Limoncello, lemon, sugar

#### MARGARITA 165

Olmea Altos Plata, Cointreau, lime, sugar

#### PORNSTAR MARTINI 165

Absolut vodka, Galliano vanilla, passionfruit, lime, prosecco

#### LYNCHBURG LEMONADE 165

Jack Daniels, Cointreau, lemon, sprite

### SOURS

#### WHISKY SOUR 165

Four Roses, lemon, sugar, angostura

#### AMARETTO SOUR 165

Galliano Amaretto, lemon, sugar, angostura

### MOCKTAILS

ASK YOUR WAITER FOR AVAILABLE OPTIONS  
95

## CHILDRENS MENU

WE OFFER ALL CHILDREN UP TO THE AGE OF 12 ANY ICE CREAM AND ANY TOPPING

PANCAKES, Yam, vanilla ice cream	85
FISH STEW, Rouille, croutons	95
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée	90
SCHNITZEL, French fries, béarnaise sauce	115
CHEESEBURGER, French fries, ketchup	125



Vegetarian dishes/can be served vegetarian

IN CASE OF ALLERGIES/SPECIAL DIETS - CONSULT THE SERVING STAFF

WIFI - Kajplats 9 Guest - Password: Guest2022

## AQUAVIT

O.P. ANDERSON (cumin, anise & fennel)	25
SKÅNE (cumin, anise & fennel)	25
GAMMAL NORRLANDS (cumin, anise & fennel)	25
HERRGÅRDS (cumin, fennel & coriander)	25
BÅSKA DROPPAR (wormwood)	25
HALLANDS FLÅDER (elderflower)	25
AALBORG JUBILÆUMS (dill, cumin & coriander)	25

## DRAUGHT BEER

MELLERUDS UTMÄRKTA PILSNER EKO 4,8%	60	95
A SHIP FULL OF IPA 5,8%	65	110
KRUSOVICE, Imperial lager 5,0%	65	110

## BOTTLE BEER

COPPERSMITH'S LAGER 5,4% 50 Cl	110
SITTING BULLDOG IPA 6,4% 33 Cl	95
MARIESTADS EXPORT 5,3% 50 Cl	95
MARIESTAD CONTINENTAL 4,2% 33 Cl	90
CORONA EXTRA 4,5% 33 Cl	90
PAULANER WEISSBIER 5,5% 50 Cl	120

## NON ALCOHOLIC

SODA, COCA COLA, COCA COLA ZERO, FANTA, SPRITE, 33 CL	45
RSCUED ORANGE JUICE, 27 CL	70
SAN PELLEGRINO SPARKLING MINERALWATER, 50 CL	55
MARIESTADS NON ALCOHOLIC 0,5%, 33 CL	65
EASYRIDER BULLDOG NON ALCOHOLIC IPA 0,5%, 33 CL	65
GRÄNGESBERG 2,1%, 33 CL	45
BRISKA RASPBERRY/BLACKCURRANT 0,5%, 33 cl	65
KIVIKS SPARKLING APPLE JUICE 25 CL	65
NON ALCOHOLIC WINE BY THE GLASS 16 CL	80

## DESERT

FRESHLY BAKED BLUEBERRY PIE, Tahitian vanilla ice cream	125
CHOCOLATE & CARAMEL PIE, Hippophae sorbet, pecan nut	145
CRÈME BRÛLÉE	125
CHOCOLATE TRUFFLE	40
AVEC DEAL, Bumbu XO 3cl, chocolate truffle, optional Björklunds coffee.	155

## Price per cl

## CHAMPAGNE

NV Veuve Clicquot Brut "Gula Änkan"	210	1200
KAJPLATS 9 FAVOURITES		
NV Pol Roger Burt Réserve		1400
2012 Piper-Heidsieck Champagne Blend		1600
2014 Piper-Heidsieck Champagne Blend		1600
2013 Moët & Chandon Cuvée Dom Pérignon		4800
2013 Pol Roger Champagne Cuvée Sir Winston Churchill		4500

## SPARKLING

Cava Codorniu ecológica cava	120	650
Prosecco Le Contesse treviso brut	120	650

## WHITE WINE

K9's white L'ormarine Le Jardin De La Mer, FRA. Languedoc	130	525
Chablis Dom. De Bieville, FRA.	190	830
Chablis 1er Cru Dom. Louis Moreau "Vau Ligneau", FRA.	210	920
Muscadet Sèvre et Maine sur lie Paul Buisse, FRA. Loire	145	630
Chardonnay 875m El Coto De Rioja ESP. Rioja	160	700
Riesling Gentleman Weingut Mehrleine, GER. Rheingau	155	670
Sauvignon Blanc Weingut Wohlmuth, AUS. Südsteiermark DAC	150	675

## KAJPLATS 9 FAVOURITES

2014 Joseph Phelps Freestone Vineyards USA. Sonoma County	1050
2014 Tyler W Block Bien Nacido Vineyard USA. Central Coast	1050
2015 Tyler W Block Bien Nacido Vineyard USA. Central Coast	1050
2018 Clos de l'Oratoire des Papes Châteauneuf-du-Pape Blanc FRA.	1050
2021 S.a Prüm Blue Riesling Trocken GER. Mosel	695
2022 Joël Et Sylvie Cirotte Dom. La Croix FRA. Sancerre	800

## ROSÉ WINE

K9's Rosé, Chavin, FRA. Méditerranée	130	525
Whispering Angel, Château d'Esclans, FRA. Côtes De Provence		900

## RED WINE

K9's red, Gentilhomme, FRA. Côtes Du Rhône	130	525
Cabernet Sauvignon Tahbilk, Australia. Victoria	170	740
Pinot Noir J Vineyards, USA. California	180	780
Ripasso Classico Superiore Monte Del Frá, ITA. Valpolicella	165	720

## KAJPLATS 9 FAVOURITES

2015 Louis Jadot Côte de Nuits Villages Le Vaucrain FRA. Bourgogne	1050
2021 MacMurray Pinot Noir Russian River Valley USA. Oregon	920
2021 McPherson Wines Don't Tell Gary Australia. Victoria	630
2021 LeGaris Tempranillo Crianza ESP. Castilla y Leon	780
2022 Pierre-Marie Chermette Les Grigottes FRA. Beaujolais	620

FULL WINELIST AVAILABLE

## ICE CREAM 65/kula

Tahiti vanilla  
Pistachio & Sea Salt  
Valrhona Chocolate

Peanut & Salted Caramel  
Salt licorice

## SORBET 65/kula

Mango & Passion  
Raspberry  
Hippophae

## SOFT ICE CREAM 75

Tahiti vanilla

Chocolate sauce  
Saltkaramellsås  
Salted caramel sauce  
Salted liquorice sprinkles

## TOPPING 10kr/st

Champagne 65 Kr  
Soft ice cream 25 Kr

## LOCAL COFFEE

Filter Coffée	40
Espresso	45
Dubbel Espresso	50
Cappuccino	55
Café Latte	55

## TEA

Black/Red/Green	45
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## JAMESON IRISH COFFEE 5cl

Jameson black barrel, kaffe, grädde 150

## AFTER DINNER

Espresso martini 5cl vodka, kaffelikör, espresso	160
Kaffe Karlsson 5cl baileys,cointreau,kaffe,grädde	150
Galliano hot shot galliano, kaffe, grädde	110

## SWEET WINES

Château d'yquem 2004	5200
Portvin Quinta do Pêgo	160
Portvin Vallado 20Y	120
Moscato d'asti	95
Sauterns	115

## COGNAC

40% Martell L'or de jean	600
40% Martell singel estate	140
40% Martell cordon bleu	80
40% Martell xo	100
40% Martell v.s.o.p	30
40% Delamain pale & dry xo	40
40% Grönstedts extra	45

## LIQUEURS

35% Xanté	20
20% Frangelico	20
40% Drambuie	30
40% Cointreau	25
17% Baileys	20
40% Grand Marnier	30
39% Fernet Branca	30
40% Strega	25
40% D.o.m Benedictine	25
16% Kahlua	20
55% Green Chartreuse	37

## ARMAGNAC

40% Janneau	25
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## CALVADOS

40% Boulard Grand Solage	30
42% Christian Drouin hors d'age	75

## RUM

VENEZUELA	
40% Diplomatico reserva exclusiva	45
42% Diplomatico ambassador	110
GUATEMALA	
40% Ron Zacapa 23	35
40% Ron Zacapa centenario xo	75

## CUBA

40% Havana club maximo	480
40% Havana club union	150
45% Havana club selección de maestros	30

## PANAMA

40% Bumbu XO	30
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## GRAPPA ITALY

40% L.Morelli e figlio (Pappa grappa)	35
40% Del Poli Bassano	35
45% Di Brunello	55
42% Gewurztraminer	45
50% Marolo Barolo	75

## VODKA

42% Absolut elyx SWEDEN	30
40% Purity SWEDEN	40

## BOURBON

40% Knob Creek 9yo USA	40
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## BLENDED

40% Naked malt SCOTLAND	30
40% Johnnie Walker blue label SCOTLAND	80
40% Jameson black barrel IRELAND	30
40% Ballantines 17yo SCOTLAND	45

## SINGLE MALT

HIGHLANDS	
40% Highland Park 12yo	30
43% Glenmorangie 18 yo	60

## ISLAY

43% Bowmore 18yo	65
48% Laphroig Lore NV	50

## LOWLANDS

40% Auchentoshan 12yo	40
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## SPEYSIDE

40% The Macallan Double Cask 12yo	30
43% The Macallan Double Cask 18yo	105
43% The Macallan Reflexion NV	400
43% The Macallan NO.6 NV	800
40% Glenfiddich 21yo	85