

SNACKS/STARTES TO SHARE

"BROMMATACOS", Kalix bleakroe 20g, sour cream, chives, red onion, vinegar chips	225
"GAMMEL KNAS", Pear mostarda, crackers	95
TALEGGIO, Pear mostarda, crackers	85
MARACON ALMONDS	120
ROOT VEGETABLE CHIPS, Truffle & parmesan dip	90
NOCELLARA OLIVES	85
SMOKED ANCHOVY FROM CANTABRICO, 5 PCE, Toast levain, butter	175
COLD CUTS, Mixed cold cuts, tapenade, crostinis	215
COLD CUTS & CHEESE PLATEAU, Mixed cold cuts, cheese, tapenade, crostinis 2-4 pers	695

STARTERS

ONION SOUP AU GRATIN, Gryère	185
GAMBAS AL PIL PIL, Garlic, chili, lemon zest, olive oil	190
THREE SMALL PLATES, "Toast skagen", oyster rockefeller, french steak tartar	195
KALIX BLEAKROE 30 G ANNO 2024, Toast levain, red onion, sour cream, lemon	295
CAVIAR OSETRA ANNA DUTCH 50 G, Toast levain, red onion, sour cream, lemon	2800
"TOAST SKAGEN", Toast levain, Kalix bleakroe 10g, horseradish, lemon	235
MOULES MARINIÈRE, Mussels cooked in white wine, cream, parsley, garlic	195
STEAK TARTAR, Red onion, dijon mustard, capers, gherkins, beetroot	185

PLAT DU JOUR 175

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

ASK YOUR WAITER ABOUT TODAY'S LUNCH

SALAD

SHRIMP SALAD, Hand-peeled shrimp, Rhode island sauce, egg, tomato, avocado, red onion, croutons	295
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FISH & VEGETARIAN

SOLE MEUNIÈRE, Browned butter, boiled potatoes, lemon	425
FISH & SHELLFISH STEW, Rouille, croutons	305
MOULES FRITES, Mussels cooked in white wine, garlic, cream, parsley, with french fries & aioli	335
GRAVED SALMON, Dill stewed potatoes, sweet mustard sauce	315
BALTIC HERRING, Lingonberries, browned butter, potato purée	255
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
RIGATONI AL CHÈVRE, Beetroot, hazelnuts, salvia, browned butter, pecorino	255

FROM MIGUEL VERGARA BLACK ANGUS

SIRLOIN STEAK 270G, French fries, mixsalad, béarnaise sauce, pepper gravy	895
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MEAT

SWEDISH RIB EYE 300G, Bistro Tomato, pepper gravy, béarnaise sauce, french fries	545
"BIFF RYDBERG", Filet mignon, mustard cream, onion, raw egg yolk, fried potatoes	375
OX CHEEK BŒUF BOURGUIGNON, Potato purée, bacon, mushroom, onion	325
SCHNITZEL, Snap peas, herb butter, pepper gravy, wedged potatoes	295
STEAK TARTAR, Red onion, capers, gherkins, beetroot, dijon, with french fries & aioli	295
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée	265

SIDES

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



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

HUÎTRE DE CÉLINE, NO. 3 60/ST

3 years, Fine
FRA, Bretagne

OSTRA REGAL, NO. 3 85/ST

4 years, Super special
FRA, Vendée

OYSTERPLATEAU

HALF A DOZEN OYSTERS

4 pce Huître de Céline, 2 pce Ostra Regal
375

A DOZEN OYSTERS

8 pce Huître de Céline, 4 pce Ostra Regal
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 Huître de Céline
1/2 Maine Lobster

DEMI-GRAND TOWER 1400

300 G Fresh prawns
4 Crab Claws
4 Langoustine
4 oysters Huître de Céline
Moules marinière

GRAND TOWER 2550

150 G Fresh prawns
4 Crab Claws
6 Langoustine
12 oysters Huître de Céline
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

OLD FASHIONED 165

Four roses, angostura, sugar

MARTINI BIANCO 80

GIN & TONIC

BEEFEATER 160

Royal bliss creative tonic water, lemon

HENDRICKS 185

Royal bliss creative tonic water, cucumber,
black pepper

GIN NO.3 170

Royal bliss yuzu tonic water, dry orange

BEEFEATER'S PINK 160

Royal bliss bohemian berry, lime

SPRITZERS

APEROL SPRITZ 150

Aperol, prosecco, soda

LIMONCELLO SPRITZ 150

Limoncello, prosecco, soda

HUGO SPRITZ 150

Elderflower, prosecco, soda

COCKTAILS

LIMONCELLO DAIQUIRI 165

Havana Club 3, Limoncello, lemon, sugar

MARGARITA 165

Olmecca Altos Plata, Cointreau, lime, sugar

PORNSTAR MARTINI 165

Absolut vodka, Galliano vanilla, passionfruit,
lime, prosecco

COSMOPOLITAN 165

Absolut vodka, Cointreau, cranberry, lime

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



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%	70	115
KRUSOVICE, Imperial lager 5,0%	75	120

BOTTLE BEER

COPPERSMITH'S LAGER 5,4% 50 Cl	110
SITTING BULLDOG IPA 6,4% 33 Cl	95
MARIESTADS EXPORT 5,3% 50 Cl	105
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 0% 27,5 CL	65
NON ALCOHOLIC WINE BY THE GLASS 16 CL	80

DESERT

PEACH MELBA, Tahitivanilla ice cream, vanilla pastry cream, raspberry sauce, meringue, almond	145
FLAMBÉED STICKY TOFFEE PUDDING, Tahitivanilla ice cream, warm caramel sauce, dark rum	155
GELATO CON OLIO E SALE, Tahitivanilla ice cream, Novello 2024, maraon almonds, seasalt	105
CRÈME BRÛLÉE	125
CHOCOLATE TRUFFLE	40
AVEC DEAL, Bumbu XO 3cl, chocolate truffle, optional Björklunds coffée.	155

CHEESE, SERVED WITH PEAR MOSTARDA AND CRACKERS

"GAMMEL KNAS", Pear mostarda, crackers	95
TALEGGIO	85

Price per cl

CHAMPAGNE

NV Veuve Clicquot Brut "Gula Änkan"	210	1200
KAJPLATS 9 FAVOURITES		
NV Taittinger Champagne Brut Réserve		1050
2014 Piper-Heidsieck Champagne Blend		1600
2013 Moët & Chandon Cuvée Dom Pérignon		5400
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 Muscadet Sévre et Maine Paul Buisse, FRA. Loire	130	525
Chablis Charly Nicolle, FRA.	190	830
Chablis 1er Cru Dom. Louis Moreau "Vau Ligneau", FRA.	210	920
Grenache Blanc Ormarine Jean jean, FRA. Languedoc-Rousillon	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 Tyler W Block Bien Nacido Vineyard USA. Central Coast	1050
2016 Tyler W Block Bien Nacido Vineyard USA. Central Coast	1050
2018 Clos de l'Oratoire des Papes Châteaneuf-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
Strawberry

SORBET 65/kula

Mango & Passion
Strawberry
Black currant

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	45
Espresso	50
Dubbel Espresso	55
Cappuccino	60
Café Latte	60

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 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% Busnel V.S.O.P	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

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	45
40% Purity SWEDEN	35

BOURBON

40% Knob Creek 9yo USA	40
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BLENDED

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	35
43% Glenmorangie 18 yo	60
ISLAY	
43% Bowmore 18yo	65
48% Laphroig Lore NV	50
LOWLANDS	
40% Auchentoshan 12yo	40
SPEYSIDE	

40% The Macallan Double Cask 12yo	40
43% The Macallan Double Cask 18yo	145
43% The Macallan Reflexion NV	400
43% The Macallan NO.6 NV	800
40% Glenfiddich 21yo	85