

SNACKS/STARTERS TO SHARE

"BROMMATACOS", Kalix bleakroe 20g, sour cream, chives, red onion, vinegar chips	225
ORTIZ VENETRESCA BONITO DEL NORTE, Toast, aioli, red onion	245
VEGETABLE CRUDITÉ, Cucumber, radish, beetroot, carrot, cauliflower, Rhode Island sauce	125
JALAPEÑO DIRTY CHEESE FRITES, Cheddar & Parmesan, jalapeño mayo	130
GAMMEL KNAS "CHEESE", Pear mostarda, crackers	105
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, burrata, pan con tomate	265 P/P

STARTERS

GRILLED WHITE ASPARAGUS AA, Prosciutto Toscana, hollandaise, marcon almonds	260
FRITTO MISTO, Gambas, langoustine, calamares, cod, chimichurri mayonnaise, lime	240
"GUBBRÖRA", on butterfried dark rye bread	155
TUNA TARTARE, Gem salad, kimchi, avocado & coriander cream	185
KALIX BLEAKROE 30 G ANNO 2024, Toast levain, red onion, sour cream, lemon	295
"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

CAVIAR - N25

SERVED WITH TOAST LEVAIN, RED ONION, SOUR CREAM, LEMON	
BELUGA 30 G	3625
SCHRENKII & KALUGA 30 G	1950
OSCIETRA 30 G	1950
OSCIETRA 125 G	4950

PLAT DU JOUR 175

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

ASK YOUR WAITER ABOUT TODAY'S LUNCH

FISH, VEGETARIAN & SALAD

GRILLED COD, Shrimp, poached egg, horseradish, hollandaise, potatoes	425
BEER BATTERD FISH & CHIPS, Cod, tartarsauce, minted peas, vinegar	295
FISH & SHELLFISH STEW, Rouille, croutons	305
MOULES FRITES, Mussels cooked in white wine, garlic, cream, parsley, with french fries & aioli	335
CURED SALMON, Dill stewed potatoes, sweet mustard sauce	315
BALTIC HERRING, Lingonberries, browned butter, potato purée	255
SHRIMPSANDWICH, Hand-peeled shrimps on butter-fried toast levain, aioli, egg, tomato, red onion	295
SHRIMP SALAD, Hand-peeled shrimp, Rhode island sauce, egg, tomato, avocado, red onion, croutons	295
LARGE "TOAST SKAGEN", Toast levain, Kalix bleakroe 20g, horseradish, lemon	345
PASTA PESTO, Elbow rigatoni, 22 män parmesan, pine nuts, burrata, basilika	245

GRILLED FROM ASPA FARM WAGYU/SRB Cooking time: 45 min

CHUCK TENDER, AB. 950 G, Pepper gravy, béarnaise sauce, mix salad, french fries REC. 3-4	1395
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MEAT

RIB EYE 300G, GRAIN FED, Bistro tomato, béarnaise sauce, pepper gravy, french fries	595
CHEESEBURGER WAGYU/SRB FROM ASPA FARM, Pickles, onion, yellow mustard, ketchup, french fries	285
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,	70
FRENCH FRIES WITH BEARNAISE SAUCE,	95
MIX SALAD	45
BEARNAISE SAUCE	45



FOR THE DOGGIES

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

K9



SHELLFISH

FRESH PRAWNS 195

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 hogwash & 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,
MUSTARD SAUCE, HOGWASH & LEMON

APERITIF

NEGRONI 165

Hernö Dry Gin, Antica Formula,
Campari

DRY MARTINI 165

Hernö Dry Gin, Noilly Prat

OLD FASHIONED 165

Four roses, angostura, sugar

GIN & TONIC 5 CL

BEEFEATER 165

Schweppes tonic water, lemon

HENDRICKS 195

Schweppes tonic water, cucumber,
black pepper

HERNÖ DRY 190

Schweppes tonic water, lingonberry, lemon

BEEFEATER'S PINK 165

Royal bliss bohemian berry, strawberries

SPRITZERS

APEROL 155

Aperol, prosecco, soda

LIMONCELLO 145

Limoncello, prosecco, soda

HUGO 150

Elderflower, prosecco, soda

STRAWBERRY APERTIVO 140

Apertivo, strawberries, prosecco, soda

COCKTAILS

RHUBARB PIE 165

Gin, aperol, rhubarb, lemon, vanilla foam

LIMONCELLO MOJITO 165

Limoncello, mint, lemon, sugar

TOMMY'S MARGARITA 165

Tequila, agave, lime

PORNSTAR MARTINI 165

Vodka, vanilla liquor , passionfruit, lime,
prosecco

7'N STORMY 165

Dark rum, lime, ginger beer

SOURS

WHISKY SOUR 165

Bourbon, lemon, sugar, angostura

AMARETTO SOUR 165

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

CHEESEBURGER, Ketchup, french fries	125
PANCAKES, Yam, soft ice cream	85
FISHSTEW, 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

WESTERÅS LAGER 5,4% 50 Cl	120	
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	
GUINNESS MICRODRAUGHT 4,2% 55,8 Cl	105	

NON ALCOHOLIC

SODA, COCA COLA, COCA COLA ZERO, FANTA, FANTA LEMON ZERO, 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	
RICHARD JUHLIN NON ALCOHOLIC BLANC DE BLANCS 20 CL	95	
NON ALCOHOLIC RED/WHITE WINE BY THE GLASS 16 CL	85	

DESSERT

WHITE CHOCOLATE FONDANT, Rhubarb sorbet, boiled rhubarb, almond biscuits	145	
GRILLED PINEAPPLE, Coconut ice cream, passion & rum caramel, coconut toppings	155	
¼ PINEAPPLE	75	
CRÈME BRÛLÉE	125	
CHOCOLATE TRUFFLE	40	
AVEC DEAL, Bumbu XO 3cl, chocolate truffle, optional Björklunds coffée.	155	

ICE CREAM 65/kula		SORBET 65/kula	SOFT ICE CREAM 85 kr		TOPPING 15 kr/st
Tahiti vanilla	Peanut & Salted Caramel	Mango & Passion	Tahiti vanilla	Chocolate sauce	Pistachio crisp
Pistachio & Sea Salt	Coconut	Rhubarb		Salted caramel sauce	Champagne 65 kr
Valrhona Chocolate	Raspberry			Tuttifruit sprinkles	Soft ice cream 25 kr
				Salty liquorice sprinkles	

LOCAL COFFEE	
BJÖRKLUNDS COFFÉE	
ROAST - HAMMARBY	
Bryggkaffe Pâtår	45
Enkel / Dubbel Espresso	55
Cappuccino	60
Café Latte	60
TEA	
Black/Red/Green	45

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	

LIQUEURES

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 Sélection	50	

CHAMPAGNE

NV Veuve Clicquot Brut "Gula Änkan"	210	1200
KAJPLATS 9 FAVOURITES		
2013 Moët & Chandon Cuvée Dom Pérignon		5400
2013 Pol Roger Champagne Cuvée Sir Winston Churchill		4500

SPARKLING

Cava Torre Oria Cava Brut	120	650
Prosecco Le Contesse Treviso Brut	120	650

WHITE WINE

K9's white Muscadet Sévre et Maine Philippe Chainier, FRA. Loire	130	525
Chablis Charly Nicolle, FRA.	190	830
Chablis 1er Cru Dom. Louis Moreau "Vau Ligneau", FRA.	210	920
Sancerre Joël Et Sylvie Ciotte Dom. La Croix, FRA.	190	830
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	650
2020 Louis Moreau Chablis Grand Cru Les Clos, FRA.	505	2200
2018 Clos de l'Oratoire des Papes Châteauneuf-du-Pape, FRA. Rhône	250	1050
2020 Weingut Josef Leitz, Rüdesheimer Berg Schlossberg, GER. Rheingau	290	1250

KAJPLATS 9 FAVOURITES

2021 S.a Prüm Blue Riesling Trocken GER. Mosel	730
2019 Dom. Eleni et Edouard Vocoret Chablis Les Pargues FRA.	1100
2023 Bründlmayer Grüner Veltliner 1ÖTW Ried Loiserberg AUS. Kamptal	850
2023 Anselmo Mendes Alvarinho Vinho Verde Muros Antigos PORT.	600
2023 Anselmo Mendes Vinho Verde Muros de Melgaço PORT.	750

ROSÉ WINE

K9's Rosé, Chavin, FRA. Méditerranée	130	525
Minuty Prestige, FRA. Provence	160	710
Minuty Prestige, FRA. Provence MAGNUM		1350

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
Pinot Noir Irony, USA. Monterey	140	620
Tempranillo LeGaris Crianza, ESP. Castilla y León	210	920
Shiraz Don't tell Gary, McPherson, Australia. Victoria	140	620
Ripasso Monte Del Frá Classico Superiore, ITA. Valpolicella	165	720
2015 Maison Champy Pommard, FRA. Bourgogne	380	1600
2020 Frederic Esmonin Gevrey-Chambertin Clos Prieur, FRA. Bourgogne	345	1450
2021 Château Mont-Redon Châteauneuf-du-Pape, FRA. Rhône	265	1100

KAJPLATS 9 FAVOURITES

2016 Patz & Hall Pinot Noir USA. Sonoma Coast	1200
2016 Alfiero Boffa Barbera d'Asti Superiore Muntrivé ITA. Piedmont	800
2018 Chehalem Pinot Noir Chehalem Mountains USA. Oregon	800
FULL WINELIST AVAILABLE 📖📖	

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

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 Quarter Cask 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