

## SNACKS

"BROMMATAÇOS", 20 g bleakroe from Bottenviken, sour cream, chives, red onion	215
BOQUERONES, Fried toast, pickled white globe onion	125
TRUFFLE PECORINO, Saffronhoney	95
SALTY CUCUMBER FROM VÄSTERÅS, Smetana, honey, 3 cl Purity vodka	155
JALAPEÑO CHEESE FRIES	85
PLATE OF PROSCIUTTO DI TOSCANA	95
SMOKED ALMONDS	55
ROOT VEGETABLE CHIPS, Truffle & parmesan dip	85
GORDALOLIVES	85

## STARTERS

CHARGRILLED GREEN ASPARAGUS, Prosciutto, almonds, truffle mayonnaise, truffle pecorino	195
FRITTO MISTO DI "WEST COAST", Crayfish, mussel, crab, chili & garlic mayonnaise	185
KALIX 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
"GUBBRÖRA", Herring, potatoes, baked eggs, sour cream, onions, browned butter	175
COLD CUTS, Mixed cold cuts, tapenade, crostinis	195
BIG COLD CUTS, Mixed cold cuts, tapenade, crostinis 2-4 pers	650
CAESARSALAD, Croutons, 22 months parmesan	125

### PLAT DU JOUR 165

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

#### CHARGRILLED VEAL TRECÔTE

Stewed skewers, fried potatoes, pickled onions

#### BAKED EGG & AVOCADO ON TOAST LEVAIN

Salad, hollandaise, potato crisps

## SHELLFISH

FRESH SMÖGEN PRAWNS, 150 gram, aioli, lemon	195
SMOKED SHRIMPS, 150 gram, aioli, lemon	150
FRESH LANGOUSTINE, From the West coast, unit price	100
CRAB CLAWS, About 200 grams, mustardsauce	155
HALF/WHOLE MAINE LOBSTER, Pommes frites, aioli	330/580

## FISH & VEGETARIAN

CHARGRILLED TURBOT, Potato, broccoli, browned butter hollandaise, grilled lemon	545
BAKED CHAR, Västerbottenpie, cold roesauce, chargrilled green asparagus & lemon	385
FISH & SHELLFISH STEW, Rouille, croutons	295
MOULES FRITES, White wine-cooked, garlic, cream, parsley, french fries, aioli	295
CURED SALMON, dill stewed potatoes, mustardsauce	285
BALTIC HERRING, Lingonberries, potatopurée, browned butter	235
SHRIMPSANDWICH, 150g hand-peeled shrimps, fried toast levain, aioli, eggs, tomato, onion	295
1/1 "TOAST SKAGEN", Toast levain, bleakroe from Bottenviken, lemon	345
RIGATONI AL POMADORO, Buffalo mozzarella, parmesan, basil	265

## SALAD

SHRIMPSALAD, 150g hand-peeled shrimp, avocado, eggs, aioli, croutons, tomato, salad	295
CAESARSALAD, Chicken, crutons, bacon, dried tomato, 22 months parmesan	275

## MEAT

CHAR-GRILLED SWEDISH ENTRECOTE, Jalapeño cheese fries, tomato salad, peppersky	495
CHAR-GRILLED VEAL SCHNITZEL, mixsalad, beetroot, green asparagus, sliced potatoes, goat cheese cream, walnut, pepper sky	315
CHAR-GRILLED SIRLOIN STEAK US PRIME CA 300G, Degree of marbling 5/5, bistro tomato, pepper gravy, bearnaise, French fries	495
CLASSIC STEAK TARTAR, Red onion, dijon mustard, capers, cornichons, pommes frites, aioli	295
SWEDISH MEATBALLS, Gravy, potato purée, lingonberries, pickled cucumber	235
K9'S ISTERBAND, Parsley stewed potatoes, pickled beetroot from Gotland, mustard	225

## SIDES

45kr/pce

POMMES FRITES WITH AIOLI
MIXSALAD
SAUCE BEARNAISE
BISTRO TOMATOESALAD
CAESARSALAD

### SERVING DEGREES

Blue 38°
Rare 48°
Medium rare 53°
Medium 57°
Medium well 65°
Well done 70°

 Vegetarian dishes/can be served vegetarian

IN CASE OF ALLERGIES/SPECIALDIET – ASK YOUR WAITER

WIFI-kajplats guest Lösen Guest2022

# KAJPLATS 9

# TULLHUSET

## OYSTERS

### 6PCS LE GRIS N°3

Mignonette, lemon, Tabasco  
295

### 12PCS LE GRIS N°3

Mignonette, lemon, Tabasco  
475

OYSTERS ARE A HAZARDOUS FOOD & CAN CAUSE VIRAL INFECTION

## 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,  
MUSTARDAUCE, TABASCO,  
MIGNONETTE

## APERITIF

### FRENCH 75 180

Plymouth gin, champagne, lemon

### NEGRONI 160

Plymouth gin, red vermouth,  
campari

### DRY MARTINI 160

Gin NO3, vermouth

### MARTINI BIANCO 80

Served on ice

### 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

Belsazar rosé, royal bliss tonic, rhubarb,  
lemon, dried 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

Limuncello, prosecco, soda

## COCKTAILS

### FROZEN STRAWBERRY DAIQUIRI 150

Havana 3, lime, sugar

### AMARETTO SOUR 150

Amaretto, lemon, sugar

### MOJITO 150

Havana 3, lime, mint, sugar, soda

### VÄSTERÅS MULE 150

Gin, italicus, cucumber, lime, gingerbeer

### PINEAPPLE DAIQUIRI 150

Stiggins fancy rum, lime, sugar

## MOCKTAILS

### VIRGIN BELLINI 85

Peach, codorniu non alcoholic

### VIRGIN MOJITO 85

Lime, mint, sugar, soda

### VIRGIN STRAWBERRY DAIQUIRI 85

Strawberry, lime, sugar

## CHILDRENS MENU

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

K9'S FALU SAUSAGE, With home-made macaroni	70
PANCAKES, Jam, vanilla ice cream	65
FISHSTEW, Croutons, aioli	95
SIRLOIN, bistro tomato, bearnaise, french fries	125
SWEDISH MEATBALLS, Gravy, potato purée, lingonberries, pickled cucumber	70

## AQUAVIT

Price per 5cl

O.P. ANDERSON (cumin, anise & fennel)	120
SKÅNE AKVAVIT (cumin, anise & fennel)	120
GAMMAL NORRLANDS AKVAVIT (cumin, anise & fennel)	120
BÅSKA DROPPAR (wormwood)	120
HERRGÅRDS (akvavit, cumin, fennel & coriander)	120
HALLANDS FLÅDER (elderflower)	120
LYSHOLMS LINIE AQUAVIT (cumin, dill, seville orange & fennel)	120

## DRAUGHT BEER

25cl

40cl

MELLERUDS UTMÄRKTA PILSNER EKO 4,8%	55	85
A SHIP FULL OF IPA 5,8%	60	95
SLEEPY BULLDOG, pale ale 4,8%	65	105

## 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
CORONA EXTRA 4,5% 35 Cl	85
KRUŠOVICE IMPERIAL 5,0% 33 Cl	85
PAULANER WEISSBIER 5,5% 50 Cl	110
GUINNESS STOUT 5,0% 33 Cl	90

## CIDER

BRISKA 33 Cl	
RIESLING & PEACH 4,5%	85
GREEN APPLE & SAUVIGNON BLANC 4,5%	85
STRONGBOW 5,0% 33 Cl	90

## NON ALCOHOLIC

SODA, COCA COLA, FANTA, SPRITE, COCA COLA ZERO, 33 CL	40
JUICE OR MILK, ORANGE OR APPLE	35
SODA WATER LIGHTLY SPARKLING MINERALWATER, , 75 CL	30
RED BULL/RED BULL SUGARFREE	55
MARIESTADS NON ALCOHOLIC 0,5%, 33 CL	55
EASYSIDER BULLDOG NON ALCOHOLIC IPA 0,5%, 33 CL	55
GRÄNGESBERG 2,1%, 33 CL	40
BRISKA RASPBERRY/BLACKCURRANT 0,5%, 33 cl	55
KIVIKS SPARKLING APPLE JUICE 25 CL	60
FÄRNA ODLING BLACK CURRANT 33 CL	65
NON ALCOHOLIC WINE BY THE GLASS 16 CL	75

## DESSERT

SWEDISH STRAWBERRIES, Butter fried cardamom cake, cream, vanilla ice cream, caramel sauce	140
CHOCOLATE MOUSSE CAKE, Mangosorbet, passion fruit caramel	130
CRÈME BRÛLÉE,	105
CHOCOLATE TRUFFLE,	40
AVEC DEAL, Matusalem gran reserva 15yo 3cl, chocolate truffle, optional Björklunds coffee.	155

## CHAMPAGNE

12cl 75cl

NV Tribaut-Schloesser Champagne Brut Origine	170	1000
NV De Saint Gall Champagne Brut Blanc de Blanc	210	1200
NV Perrier Jouët Blanc De Blanc		2100
10 Moët & Chandon Cuvée Dom Pérignon		4400
NV Bollinger Special Cuvée Brut		2200

## SPARKLING

12cl 75cl

Prosecco Le Contesse treviso brut	115	650
Cava Codorniu ecológica cava	115	650

## WHITE WINE

16cl 75cl

K9's white L'ormarine Le Jardin De La Mer FRA. Languedoc	115	500
Chablis Dom. Laroche "Saint Martin" FRA.	190	830
Chablis 1er Cru Dom. Louis Moreau FRA.	210	920
Chardonnay Viré Clessé Cuvée Speciale FRA	175	800
Chardonnay Dom. Laroche, FRA Pays d'Oc	135	580
Sauvignon Blanc Dom. Roc De Châteauevieux FRA. Loire	130	600
Muscadet Château La Bidière, FRA. Loire	115	500
Riesling S.a. Prüm Prüm Blue GER. Mosel	155	670
Riesling Dom. Saint-Rémy FRA. Alsace Herrenweg	150	700
Sancerre Joël Et Sylvie Cirotte Dom. La Croix FRA	170	740

## ROSÉ WINE

16cl 75cl

K9's rosé, Gassier Miradou, FRA. Provence	115	500
Le Pas Du Moine Château Gassier, Eko FRA. Provence	135	580

## RED WINE

16cl 75cl

K9's red, Gentilhomme FRA. Côtes Du Rhône	115	500
Beaujolais Les Griottes FRA. Beaujolais	135	580
Cabernet Sauvignon L.M. Martini Ghost Pines USA. Sonoma	170	740
Pinot Noir Macmurray Ranch USA. Oregon	190	830
Ripasso Classico Superiore Secondo Marco IT. Valpolicella	180	780
Ripasso Classico Superiore Monte Del Frá IT. Valpolicella	145	630
Shiraz Mcpherson Wines "Don't Tell Gary" AUS. Victoria	135	580
Tempranillo Legaris Crianza ribera del duero ESP. Castilla y Leon	180	780
Tuscan blend Tenuta Di Castiglioni, Marchesi De'frescobaldi, IT. Tuscany	180	780

## CHEESE, ARLA UNIQUE

ONE 65KR THREE 180KR

CHEESES SERVED WITH SPRUCE SHOOT SYRUP, CRISPBREAD

GAMMEL KNAS, Hard cheese cow
DEN HVIDE DAME, white mold cheese cow
HÖGLUNDAGAARD, Blue mold cow

### ICECREAM 55/Scoop

Tahitivanilla  
Pistachio Seasalt  
Haselnut Piemonte  
Valrhona Chocolate

Strawberry  
Peanut Saltcaramel  
Cappuccino  
Rum Raisin

### SORBET 55/Scoop

Blackcurrant  
Mango/Passion  
Lemon

### SOFT ICE CREAM 70

Tahitivanilla

Chocolatesauce  
Saltcaramelsauce  
Tuttifrutti Sprinkles

### TOPPING 10kr/Pce

Salt-Licorice Sprinkles  
Soft ice cream topping 25 kr  
Champagne topping 65 Kr

## LOCAL COFFEE

Filter coffee Pâtår	40
Espresso Hammarby	45
Dubbel Espresso Hammarby	50
Cappuccino Hammarby	50
Café Latte Hammarby	55

## TEA

Black	45
Red	45
Green	45

## AFTER DINNER

Irish coffee 5cl	150
Espresso martini 5cl	160
Kaffe Karlsson 5cl	150
Galliano hot shot	110

## SWEET WINES 5cl 70cl

04 Château d'yquem	5200
20% Portvin Sandeman 20Y	150
Portvin Croft 10Y	105
19,5% Portvin Vallado 20Y	120
5% Moscato d'asti	95
14% Sauterns	115

## COGNAC

Price per cl

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

Price per cl

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

## ARMAGNAC

Price per cl

40% Janneau	25
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## CALVADOS

Price per cl

40% Busnel v.o.s.p pays d'auge	35
42% Christian Drouin hors d'age	75

## RUM

Price per cl

VENEZUELA	
40% Diplomatico reserva exclusiva	35
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
BARBADOS	
40% Plantation xo 20th anniversary	35

## GRAPPA ITALY

Price per cl

40% L. Morelli e figlio	35
40% Del Poli Bassano	35
45% Rovero Moscato	38
42% Gewurztraminer	45
43% Musella	35
50% Marolo Barolo	75

## VODKA

Price per cl

42% Absolut elyx SWEDEN	40
40% Purity SWEDEN	30

## BOURBON

Price per cl

45% Maker's mark 46 USA	40
50% Knob creek 9yo USA	30

## BLENDED

Price per cl

40% Naked malt SCOTLAND	30
40% Johnnie Walker blue label SCOTLAND	80
40% Jameson black barrel IRELAND	30

## SINGLE MALT

Price per cl

HIGHLANDS	
43% Highland park 18yo	60
43% Glenmorangie 18 yo	50
43% Scapa the orcadian NV	30

## ISLAY

43% Bowmore 18yo	45
48% Laphroig lore NV	50

## LOWLANDS

40% Auchentoshan 12yo	40
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## SPEYSIDE

40% The Macallan fine oak 12yo	40
43% The Macallan double cask 18yo	105
43% The Macallan reflexion NV	400
40% Abelour 12yo	30
43% The Glenlivet 21yo	75
60% The Glenlivet nadurra oloroso	45
40% Glenburgie 15yo	30
40% Glenfiddich 21yo	85