

SNACKS

LÖJROMSCHIPS løjrom, crème fraîche, rödlök	125
TRYFFEL POMMES	105
MANCHEGOKROKETT 3 ST mojo rojo	105
KVÄLLENS SALAMI	95
PULPO KONSERV	95
MJÖLKSURAD GURKA	85
GRÖNA OLIVER	60
MARCONA MANDLAR	60
SALTA FRANSKA CHIPS	40

MINDRE

RIMMAD SOTAD REGNBÅGE Som Tam, sesamfrön, munggroddar	145
BUFFELMOZZARELLA melon, paprika, pinjenötter	145
ROSTAD SPETSKÅL chipotle, soja, hasselnöt	135
KYLD POTATISSOPPA rökt ricotta, forellrom	140
RÅBIFF 100 GRAM kaffe, rödbeta, grön chili	175



Är du osäker gällande allergener-
fråga personalen!

STÖRRE

LAMMINNERFILÉ kantarellsmör, bakad kålrot, brynt smör, potatis	305
RYGGBIFF friterad lök, miso, tryffel	335
FLÄSKSIDA äppelbuljong, kål, mynta	285
HALSTRAD FÄRÖLAX gulbeta, persilja, rostad vitlök	295
HAVSABBORRE pumpa, sparrisbroccoli, vallmo	305
AUBERGINE getost, tomat, pistage	245
BLOMKÅL (VEGAN) gröncurry, mukkemamebönor, thaibasilika	235

SIDES

Grönsallad 35
Pommes frites 35
Potatis, brynt smör 35
Smörad kål 45
Pumpapuré 45

DESSERT

ARTILLERIETS MESS blondie, maräng, glass, chokladsås	125
ÄPPELKOMPOTT dulce de leche, vaniljkräm	115
CHOKLADPARFAIT kola, jordnötter	115
SORBET kvällens smak	65
MAZARIN	45
CHOKLADBOLL	40

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SNACKS

POTATO CRISPS WITH BLEAK ROE bleak roe, crème fraîche, red onion	125
FRIES WITH FRESH TRUFFLES	105
MANCHEGO CROQUETTES 3 PCS mojo rojo	105
TONIGHT'S SALAMI	95
PULPO CANNED	95
LACTIC ACID CUCUMBER	85
GREEN OLIVES	60
MARCONA ALMONDS	60
SALTY FRENCH CRISPS	40

STARTERS

CURED BLACKENED RAINBOW Som Tam, sesame seeds, sprouts	145
BUFFALO MOZZARELLA melon, peppers, pine nuts	145
ROASTED CABBAGE chipotle, soy, hazelnut	135
CHILLED POTATO SOUP smoked ricotta, trout roe	140
STEAK TARTARE 100 G coffee, beetroot, green chili	175



If you are unsure about allergens-
ask the staff!

MAINS

LAMB TENDERLOIN chanterelle butter, baked turnip, dill, browned butter, potatoes	305
SIRLOIN STEAK deep fried onion, miso, truffle	335
PORK BELLY apple broth, cabbage, mint	285
BROILED FÄRÖ SALMON beetroot, parsley, roasted garlic	295
SEA BASS pumpkin, asparagus broccoli, poppy	305
AUBERGINE goat cheese, tomato, pistachio	245
CAULIFLOWER (VEGAN) green curry, mukkemame beans, Thai basil	235

SIDES

Green salad 35
French fries 35
Potatoes, browned butter 35
Buttered cabbage 45
Pumpkin puree 45

DESSERT

ARTILLERIETS MESS blondie, meringue, ice cream, chocolate sauce	125
APPLE COMPOTE dulce de leche, custard	115
CHOCOLATE PARFAIT caramel, peanuts	115
SORBET the flavor of the evening	65
MAZARIN TART	45
CHOCOLATE BALL	40

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