

# Middag

## SNACKS

LÖJROMSCHIPS crème fraîche, rödlök	145
OSTRON / HOGWASH MIGNONETTE risvinäger, mirin, chili, koriander	45/ST
DIRTY FRIES green chili, parmesan	125
KROKETTER potatis, mozzarella, jalapeño	105
KVÄLLENS SALAMI	100
EN BIT WRÅNGEBÄCKSOST marmelad, knäcke	115
PIMIENTOS DE PADRÓN	85
GRÖNA SINISI OLIVER	65
MARCONAMANDLAR	65
SALTA FRANSKA CHIPS	40

## FÖRRÄTT

RÅBIFF "PELLE JANSSON" löjrom, pepparrotsmajonnäs, löksallad, allumettes	215
KYCKLINGLEVERMOUSSE blomkål, apelsin, hasselnötter konjaskorinter, finn crisp	175
KRABBKAKOR rostad majs, svart vitlöksaioli, citron	185
BUFFELMOZZARELLA gulbetor, rostade hasselnötter, tryffel, honung	165
VISPAD TOFU linser, råhyvlat zucchini, petit pois, myntaolja	165



Är du osäker gällande allergener  
fråga personalen!

## VARMRÄTT

KALVENTRECÔTE dillsås sweet n' sour, smörkokt morot	345
LÅNGBAKAT LAMM rostad pumpakräm, shiitake, ostronskivling, anis	335
SOTAD PLUMA mandel, purjolök, romesco, manchego	285
BAKAD RÖDING rostad kräftskey, gremolata, glaskål	315
SMÖRSTEKT PULPO kronärtskocka, paradisbönor, gravad tomat, ingefära	295
ROSTAD VITKÅL beurre blanc, shisokrasse, gammel knas, tryffel	275
FREGULA (SARDINSK DURUMPASTA) miso, friterad jordärtskocka, majrova, plockade örter	265

## Sides

Grönsallad	45
Pommes frites	45
Rostad pumpakräm	45
Rostad potatis, örtolja	45

## DESSERT

DULCEGLASS choklادتarte, hallon	125
KARDEMUMMAKAKA saltrostade Valenciamandlar, lätvispad grädde	125
SYRAD MJÖLKMUSSE hjortron, vanilj, hasselnötskaka	115
EN BIT WRÅNGEBÄCKSOST marmelad, knäcke	115
AFFOGATO MED BAILEYSGLASS	95
KULA SORBET kvällens smak	65
MAZARIN	45
CHOKLADBOLL	40

FÖLJ OSS GÄRNA PÅ INSTAGRAM @RESTAURANGARTILLERIE

# Dinner

## SNACKS

POTATO CRISPS WITH BLEAK ROE crème fraîche, onion	145
OYSTERS / HOGWASH MIGNONETTE rice vinegar, mirin, chili, coriander	45/ST
DIRTY FRIES green chili, parmesan	125
CROQUETTES potato, mozzarella, jalapeño	105
TONIGHT'S SALAMI	100
A PIECE OF WRÅNGEBÄCKS CHEESE marmalade, crackers	115
PIMIENTOS DE PADRÓN	85
GREEN SINISI OLIVES	65
MARCONA ALMONDS	65
SALTY FRENCH CRISPS	40

## STARTERS

STEAK TARTARE "PELLE JANSSON" bleak roe, horseradish mayonnaise, onion salad, allumettes	215
CHICKEN LIVER MOUSSE cauliflower, orange, hazelnuts, cognac currants, finn crisp	175
CRAB CAKE roasted corn, black garlic aioli, lemon	185
BUFFALO MOZZARELLA yellow beets, roasted hazelnuts, truffle, honey	165
WHIPPED TOFU lentils, zucchini, petit pois, mint oil	165



If you are unsure about allergens  
ask the staff!

## MAINS

VEAL ENTRECÔTE dill sauce sweet n' sour, carrot cooked in butter	345
SLOW ROASTED LAMB roasted pumpkin cream, shiitake, anise	335
BLACKENED PLUMA almond, leek, romesco, manchego	285
BAKED CHAR roasted crayfish reduction, gremolata, glass cabbage	315
BUTTER FRIED PULPO artichoke, fava beans, pickled tomato, ginger	295
ROASTED CABBAGE beurre blanc, gammel knas cheese, truffle, shiso cress	275
FREGULA (SARDINIAN DURUM PASTA) miso, deep fried Jerusalem artichoke, turnip, herbs	265

## Sides

Green salad	45
French fries	45
Roasted pumpkin cream	45
Roasted potatoes, herb oil	45

## DESSERTS

DULCE ICE CREAM chocolate tart, raspberries	125
CARDAMOM CAKE salt-roasted Valencia almonds, lightly whipped cream	125
SOUR MILK MOUSSE vanilla, cloudberry, hazelnut cake	115
A PIECE OF WRÅNGEBÄCKS CHEESE marmalade, crackers	115
AFFOGATO WITH BAILEYS ICE CREAM	95
SORBET tonight's flavor	65
MAZARIN TART	45
CHOCOLATE BALL	40