

ARTILLERIET

middag

SNACKS

LÖJROMSCHIPS crème fraîche, rödlök	145
DIRTY FRIES grön chili, parmesan	125
FRITERAD BELLAVERDE sesamdressing	105
HUMMUS MED 'NDUJA vallmo, snacksgurka, sumak	105
ARTILLERIETS KROKETTER 3 ST	105
EN BIT WRÅNGEBÄCKSOST marmelad, knäcke	115
KVÄLLENS CHARK/LUFTTORKADE	105
MARCONAMANDLAR	75
HABANERO MACADAMIA	75
GRÖNA SINISI OLIVER	75
SALTA SAN SEBASTIAN CHIPS	45

FÖRRÄTTER

RÅBIFF confiterad äggula, lök, picklad rödbetsolja, dijonnaise, kapriskrisp	195
SOTAD BLÄCKFISK roscofflök, krutong, kapris, citron, örtaioli	195
KRYDDHALSTRAD TONFISK kronärtskockskrä, rostad tomat, fänkålsfrö	185
BUFFELMOZZARELLA rostad röd paprika, Sichuan, melon, saltrostade frön	185
CITRONKOKT VIT SPARRIS parmesan, espelettepeppar, ramslöksmajonnäs	185

OSTRON
45 KR/ST

HOGWASH
MIGNONETTE
risvinäger, mirin,
chili, koriander

VARMRÄTTER

KALVENTRECÔTE spräckt café de paris-smör, bellaverde, parmesan fries	445
PORTERBRÄSERAD OXKIND shiitake, brynt smör, jordärtsskocka ”lapskojspotatis”	345
PLUMA misobakad schalottenlök, stuvad spetskål, citronolja	295
BAKAD RÖDING rostad morotspuré, ingefära, majrova, jalapeñosmörad blåmusselsås	335
HAVSABBORRE tomat, kapris, vitlök, persilja, saltad citron, zucchini	325
ROSTAD GULBETA vispad burrata, purjolök, pecorino, saltrostade hasselnötter	275
ROSTAD BLOMKÅLSKRÄM - VEGAN grön sparris, belugalinser, kryddpeppar, vattenkrasse	275

SIDES

GRÖNSALLAD 45
TOMATSALLAD 45
POMMES FRITES 45
ROSTAD FÄRSKPOTATIS 45
PARMESAN FRIES 55

DESSERT

VIT CHOKLADCHEESECAKE pistage, kardemumma	145
CITRONGLASS maräng, jordgubbar	125
ROMMARINERAD KOKOSKAKA anassorbet, mjölkchokladcrème	125
EN BIT WRÅNGEBÄCKSOST marmelad, knäcke	115
AFFOGATO MED PUNCHGLASS	95
KULA SORBET kvällens smak	65
MAZARIN	55
CHOKLADBOLL	55

ARTILLERIET

dinner

SNACKS

POTATO CRISPS WITH BLEAK ROE crème fraîche, red onion	145
DIRTY FRIES green chili, parmesan	125
FRIED BELLAVERDE sesame dressing	105
HUMMUS WITH 'NDUJA poppy seeds, baby cucumber, sumac	105
ARTILLERIETS CROQUETTES 3 PCS	105
CHEESE WRÅNGEBÄCK marmalade, crackers	115
EVENING'S CHARCUTERIE/CURED MEATS	105
MARCONA ALMONDS	75
HABANERO MACADAMIA	75
GREEN SINISI OLIVES	75
SALTY SAN SEBASTIAN CHIPS	45

STARTERS

BEEF TARTARE confit egg yolk, onion, pickled beetroot oil, dijonnaise, caper crisp	195
CHARRED OCTOPUS roscoff onion, crouton, capers, lemon, herb aioli	195
SPICE-SEARED TUNA artichoke cream, roasted tomato, fennel seed	185
BUFFALO MOZZARELLA roasted red pepper, Sichuan, melon, salted seeds	185
LEMON-POACHED WHITE ASPARAGUS parmesan, espelette pepper, wild garlic mayonnaise	185

OYSTERS

45 KR/EACH

HOGWASH
MIGNONETTE
rice vinegar, mirin,
chili, coriander

MAINS

VEAL ENTRECÔTE broken Café de Paris butter, bellaverde, parmesan fries	445
PORTER-BRAISED OX CHEEK shiitake, browned butter, Jerusalem artichoke "lapskojs potato"	345
PLUMA miso-baked shallots, lemon oil, stewed pointed cabbage	295
BAKED CHAR carrot purée, ginger, turnip, jalapeño-infused blue mussel sauce	335
SEA BASS tomato, capers, garlic, parsley, salted lemon, zucchini	325
ROASTED YELLOW BEETROOT whipped burrata, leek, pecorino, salt-roasted hazelnuts	275
ROASTED CAULIFLOWER CREAM-VEGAN green asparagus, beluga lentils, allspice, watercress	275

SIDES

GREEN SALAD 45
TOMATO SALAD 45
FRENCH FRIES 45
ROASTED NEW POTATOES 45
PARMESAN FRIES 55

DESSERTS

WHITE CHOCOLATE CHEESECAKE pistachio, cardamom	145
LEMON ICE CREAM meringue, strawberries	125
RUM-SOAKED COCONUT CAKE pineapple sorbet, milk chocolate crème	125
CHEESE WRÅNGEBÄCK marmalade, crackers	115
AFFOGATO WITH PUNCH ICE CREAM	95
SORBET tonight's flavor	65
MAZARIN TART	55
CHOCOLATE BALL	55

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If you are unsure about allergens - ask the staff!
We are happy to inform you about the origin of the meat in our dishes.