

BUBBEL

R de Ruinart Brut, Nv
215/1250 kr

Veueve Clicquot Vinatge, 2008
350/1950 kr

Dom Pérignon Vintage, 2013
750/4500 kr

La Rosca Caya Brut,
150/850 kr

VITT VIN

LAURENT MIQUEL
Chardonnay/Viognier
145/650 kr

TRIMBACH
Riesling Alsace
175/800 kr

JEAN-MARC BROCARD
Chablis, Sainte Claire
185/900 kr

DOMAINE DES BROSSES
Sancerre
175/800 kr

BODEGA RAFAEL PALACIOS
Louro, Godello
190 /900kr

LA TRUCHA
Albariño, Rías Baixas
185/850 kr

BLACK STALLION
Chardonnay, Napa Valley
215/1050 kr

RÖTT VIN

LAURENT MIQUEL
Syrah/Grenache
145/650 kr

DELAS
Côtes-Du-Rhône
175/800 kr

RENZO SEGHEsIO
Barbera d'Alba, Piedmont
185/850 kr

VILLA ANTINORI
Super Tuscan
175/800 kr

LOUIS LATOUR
Côtes de Beaune Villages
215/1050 kr

ALTARE
Langhe Barbera
195/950 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

COCKTAILS

175 KR

BE A..

Bourbon, strega, citron, tranbärsjuice
Bourbon, strega, lemon, cranberryjuice

CHAMPAGNE SHOWER

Tequila, äppellikör, citron, champagne
Tequila, apple liqueur, lemon, champagne

PEACH SOUR

Gin, Persikolikör, Citron, Champagne
Gin, Peach liqueur, lemon, Champagne

GUADALUPE

Rum, hallonsockerlag, ananas soda
Rum, raspberry syrup, pineapple soda

MARINAI

Rum, galliano, citron, angostura
Rum, galliano, lemon, angostura

CINNAMON SINNER

Cognac, kanel, vaniljgrädde
Cognac, cinnamon, vanilla cream

ESPRESSO MARTINI

Vodka, kaffelikör, espresso
Vodka, coffee liqueur, espresso

Alkohol fria alternativ finns

SNACKS / FÖRRÄTTER

Varm brödservering med vispat smör 75 kr

Ostron Fine de clair No4 45 kr

Pimentos de padron med havsalt 70 kr

Friterade zucchinibloomor, ricotta & pistagenötter 225 kr

Krämig kantarelltoast med smörstekt levain, västerbottenost & örtolja 185/265 kr

Gambas pil pil med grillat bröd 235 kr

Paleta 145 kr

VARMRÄTTER

Bakad blomkål med babaganuch & dukka (vegan) 235 kr

Rödtunga Meunère med brynt smör & färskpotatis 395 kr

Kyckling ”Paillard” med rostad lök, ruccola, confiterade tomater,

parmesan & smörad hönsfond 255 kr

Grillad kalvschnitzel med asiatisk råkostsallad, sojasmör, koriander,

sesam, chili & srirachamajonnäs 310 kr

Koreansk råbiff med kimchimajonnäs 185/295 kr

Hängmörad svensk biff med tryffelsky, vitlöksfrästa gröna bönor & pommes frites 495 kr

DESSERT

Crème Brûlée 115 kr

Grillad persika med glass & krutonger på fattiga riddare 135 kr

Ostbit med marmelad samt knäckebröd 75 kr

Glass / Sorbet 65 kr

Chokladtryffel 45 kr

Allergier? Fråga personalen!

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215/1250 kr

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350/1950 kr

Dom Pérignon Vintage, 2013
750/4500 kr

La Rosca Caya Brut,
150/850 kr

WHITE WINE

LAURENT MIQUEL
Chardonnay/Viognier
145/650 kr

TRIMBACH
Riesling Alsace
175/800 kr

JEAN-MARC BROCARD
Chablis, Sainte Claire
185/900 kr

DOMAINE DES BROSSES
Sancerre
175/800 kr

BODEGA RAFAEL PALACIOS
Louro, Godello
190 /900kr

LAXAS
Albariño, Rías Baixas
185/850 kr

BLACK STALLION
Chardonnay, Napa Valley
215/1050 kr

RED WINE

LAURENT MIQUEL
Syrah/Grenache
145/650 kr

DELAS
Côtes-Du-Rhône
175/800 kr

RENZO SEGHEO
Barbera d'Alba, Piedmont
185/850 kr

VILLA ANTINORI
Super Tuscan
175/800 kr

LOUIS LATOUR
Côtes de Beaune Villages
215/1050 kr

ALTARE
Langhe Barbera
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BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

COCKTAILS

175kr

BE A...
Bourbon, strega, citron, tranbärsjuice
Bourbon, strega, lemon, cranberryjuice

CHAMPAGNE SHOWER
Tequila, äppellikör, citron, champagne
Tequila, apple liqueur, lemon, champagne

CINNAMON SINNER
Cognac, kanel, vaniljgrädde
Cognac, cinnamon, vanilla cream

GUADALUPE
Rom, hallonsockerlag, ananas soda
Rum, raspberry syrup, pineapple soda

MARINAI
Rom, galliano, citron, angostura
Rum, galliano, lemon, angostura

PEACH SOUR
Gin, persikolikör, citron, Champagne
Gin, peach liqueur, lemon, Champagne

ESPRESSO MARTINI
Vodka, kaffelikör, espresso
Vodka, coffee liqueur, espresso

Non alcoholic options are available

SNACKS /STARTERS

Warm bread with butter 75 kr

Oyster fine de clair No4 45 kr

Pimentos de padron with salt 70 kr

Deep-fried zucchini flowers, stracciatella & pistachios 225 kr

Creamy chanterelle toast with butter-fried levain, Västerbotten cheese & herb oil 185/265 kr

Gambas pil pil with grilled bread 235 kr

Paleta 145 kr

MAINS

Baked cauliflower with babaganuch & dukka (vegan) 235 kr

Red sole menuiere with browned butter & fresh potatoes 395 kr

Chicken "Paillard" with roasted onion, arugula, confit tomato,
parmesan & creamy chicken stock 255 kr

Grilled veal schnitzel with asian raw food salad, soy butter, cilantro, sesame,
chili & sriracha mayonnaise 310 kr

Korean steak tartar with kimchi mayonnaise 185/295 kr

Ribeye with truffle cloud, garlic-fried green beans & French fries 495 kr

DESSERT

Crème Brûlée 115 kr

Grilled peach with ice cream & croutons on poor knights 135 kr

Cheese with marmalade served with crisp bread 75 kr

Ice cream / Sorbet 65 kr

Chocolate truffle 45 kr

Allergies? Ask your waiter!