

BUBBEL

R de Ruinart Brut, Nv
215/1250 kr

Veueve Clicquot Vintage, 2008
350/1950 kr

Guy Charbaut blanc de blanc
210/1150 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
195/900 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 FARRAY
Côtes-Du-Rhône
175/800 kr

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

VILLA ANTINORI
Super Tuscan
175/800 kr

DENIS FOUQUERAND
Hautes côtes Beaune Villages
215/1050 kr

RUMOR'S
Riberadel duero
195/950 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

COCKTAILS

175KR

APEROL SOUR

Aperol, gin, citron, champagne
Aperol, gin, lemon, champagne

CHAMPAGNE SHOWER

Tequila, äppeljuice, citron, champagne
Tequila, apple juice, lemon, champagne

MARINAI

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

GUADALUPE

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

PEACH SOUR

Gin, Persika, Citron, Champagne
Gin, Peach liqueur, lemon, Champagne

CINNAMON SINNER

Cognac, kanel, vaniljgrädde
Cognac, cinnamon, vanilla cream

ESPRESSO MARTINI

Vodka, kaffelikör, espresso
Vodka, coffee liqueur, espresso

Alkohol fria alternativ finns

FÖRRÄTTER

Varm brödserveringen med vispat smör 75 kr

Pimentos de padron med havsalt 70 kr

Paleta 175 kr

VECKANS RÄTTER

(11.30-15.00)

Ångad torsk med vitvinssås, sockerärter & dillslungad potatis 225 kr

Pasta pesto med mozzarella, tomat & citron 215 kr

Sallad med bakad kyckling, grönkål, parmesankräm, krispigt bacon & krutonger 220 kr

Omelett med västerbottenost, bakad purjolök & liten grönsallad 205 kr

VARMRÄTTER

Bakad blomkål med babaganuch & dukka (vegan) 235 kr

Koreansk råbiff med kimchimajonnäs 185/295 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

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

DESSERT

Crème Brûlée 115 kr

Glass / Sorbet 65 kr

Chokladtryffel 45 kr

Allergier? Fråga personalen!

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215/1250 kr

Veueve Clicquot Vinatge, 2008
350/1950 kr

Guy Charbaut blanc de blanc
210/1150 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

LA TRUCHA
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 SEGHEsIO
Barbera d'Alba, Piedmont
185/850 kr

VILLA ANTINORI
Super Tuscan
175/800 kr

DENIS FOUQUERAND
Hautes côtes Beaune Villages
215/1050 kr

RUMOR'S
Riberadel duero
195/950 kr

BLACK STALLION
Cabernet Sauvignon, Napa Valley
215/1050 kr

COCKTAILS

175 KR

APEROL SOUR

Aperol, gin, citron, champagne
Aperol, gin, lemon, champagne

CHAMPAGNE SHOWER

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

CINNAMON SINNER

Cognac, kanel, vaniljgrädde
Cognac, cinnamon, vanilla cream

GUADALUPE

Rum, 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

Alkoholfria alternativ finns

STARTERS

Warm bread with butter 75 kr

Pimentos de padron with salt 70 kr

Paleta 145 kr

WEEKLY SPECIAL

(11.30-15.00)

Steamed cod with white wine sauce, sugar snap peas & dill potato 225 kr

Pasta pesto with mozzarella, tomato & lemon 215 kr

Salad with baked chicken, kale, parmesan cream, crispy bacon & croutons 220 kr

Omelet with Västerbotten cheese, baked leek & small green salad 205 kr

MAINS

Baked cauliflower with babaganuch & dukka (vegan) 235 kr

Korean steak tartar with kimchi mayonnaise 185/295 kr

Chicken "Paillard" with roasted onion, arugula, confit tomato,
parmesan & creamy chicken stock 245 kr

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

Dry age beef with truffle gravy, garlic-fried green beans & French fries 495 kr

DESSERT

Crème Brûlée 115 kr

Ice cream / Sorbet 65 kr

Chocolate truffle 45 kr

Allergies? Ask you waiter.