

CROUSTADES & Bubbels

BUBBELS	90:-/GLASS
WEST COAST	45:-
CREAMY EGG & HERRING	45:-
CEVICHE	45:-

3 croustades 125:-

LANDGÅNG 225:-

SURF & TURF

Coppa, cured salmon & crab slaw

WEST COAST

Prawns, smoked mackerel,
horseradish crème & creamy
west coast salad

GREEN COAST

Chèvre crème, beetroot, pea guacamole,
semi-dried tomatoes,
mushroom duxelle & pickled shiitake

HEURLINS

SALTSTÄNKT & sötsugen

SMALL

FRESH SHRIMPS - DAILY PRICE

Aioli, sourdough bread & Svecia

CRAB ROLL 165:-

Heurlin's brioche, crayfish tails,
crab mayo, pickled chili & flower cress

KIPPER 125:-

Sour cream cheese, sweet onion
& herbs on homemade crackers

TACO 135:-

Onion rings, lemon crème, Heurlins hot
sauce®, coriander, fennel crudité

- CRISPY TOFU OR FISH

SILLAMACKA 125:-

Rye bread, herring, boiled egg, red
onion, herb mayo & fresh herbs

BIGGER

BEEF TARTAR 145:-

Lumpfish roe, roasted onion
crème, grilled onions,
pommes pinnes & fresh herbs

SEAFOOD CHOWDER 245:-

Seasonal fish,
mussels & chorizo

MUSHROOM & ARTICHOKE PAELLA 215:-

Seasonal mushrooms & grilled savoy
cabbage (vegan)

HEURLINS WEST COAST PAELLA 235:-

Arroz bomba, saffron broth,
grilled peppers, beans, rosemary,
crayfish & mussels

SURF & TURF 295:-

Crayfish, sirloin steak, chorizo, browned
butter hollandaise, roasted potatoes,
spring onion & grilled lemon

LANGOS 145:-

Fried bread, crème fraîche
& pickled onion. Choose topping:

- SHRIMPS & BOTTARGA
- BUTTER FRIED CHANTERELLES

Available vegan

Sötsugen

ÉCLAIR PRINCESS 85:-

Vanilla mousse, raspberries, roasted almonds

ÉCLAIR BUDAPEST 85:-

Pickled citrus, vanilla mousse, hazelnut
meringue, blood orange & chocolate glaze

ÉCLAIR CARAMEL 85:-

Chocolate mousse, caramel & cola glaze

ÉCLAIR KEY LIME 85:-

Lime crème, Italian meringue & Digestive
crumble

PETIT FOUR 95:-

FISH & CHIPS 195:-

Dirty West Coast fries, smoked
seaweed from Björkö, hand peeled
shrimps, pickled red onion, dill mayo,
Gammelknas cheese & espelette pepper

To die for

HEURLINS

SALTSTÄNKT & sötsugen

BEER ON TAP 40CL

Pripps Blå 5%	65:-
Carlsberg Hof 4,2%	58:-
Astra Pilsner 4,9%	86:-
Brooklyn Stonewall Inn IPA 4,6%	98:-
Guinness Draught 4,2% HALF PINT	48:-
Kronenbourg Blanc 1664 5%	92:-
Tuborg Classic 4,6%	78:-

WINE ON TAP

GLASS 15CL OR CARAFE 50CL

BUBBELS FROM ITALY

GLERA Spumante	90:-
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RED FROM FRANCE

Rouge Pétard Aramon	92/310:-
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WHITE FROM SWEDEN

Hipster Solaris	125/420:-
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Scan to see all our beers!

WHITE

Pinot Blanc Bio	110/525:-
Hubert Beck, France	
Chit-Chat Chenin	140/695:-
Wine Mechanics, Sweden	
Bottoms up Riesling	165/815:-
Wine Mechanics, Sweden	

RED

Junge Löwen Blaufränkisch	125/620:-
Austria	
Common People Barbera	145/725:-
Wine Mechanics, Sweden	
O.P.P Pinot Noir	175/875:-
Wine Mechanics, Sweden	

ORANGE

Amós Baixeres Vinjeros	165/815:-
Spain	

Bubbel

CAVA BRUT RESERVA CASTILLO D' MONTBLANC Spain	125/595:-
CREMANT D'ALSACE THEO France	140/675:-
ARILDS PET NAT Sweden	750:-
CONTRATTO MILLESIMATO BRUT Italy	775:-
RIESLING SEKT, GUT HERMANNENBERG Germany	725:-

COCKTAILS

Negroni Shaghiato	158:-
Campari, sweet vermouth, cava, orange	
Paloma	158:-
Tequila, grape fruit soda, lime, salt, grape fruit	
Heurlins GT	158:-
Malfy Pink gin, rhubarb tonic, lemon, rosemary	
Mimosa	125:-
Heurlins style	

NO OR LOW ALCOHOL

Alkoholfri Easy IPA 0,5%	65:-
Vega bryggeri, 33cl	
Folkölskranen IPA 3,5%	80:-
Fermenterarna, 44cl	
Brooklyn Special Effects IPA	62:-
Carlsberg, 33cl	
Brooklyn Lager Alkoholfri	58:-
Carlsberg, 33cl	
Kullamust Äpplemust 25cl	55:-
Läsk	38:-

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