

CHARKUTERIER	
CA 50 GR PÅ ASSIETT / CA 50 GR ON A PLATE	
Chorizo Spanien	65
Tryffelsalami / Truffle Salami Italien	85
Serrano Gran Reserva Spanien	70

GRAND Charkuteri!	395
Det stora fatet fyllt med med våra charkuterier, utvalda ostaro-liver, tomatbruscheta & pimentos. Härligt för hela bordet! <i>a big platter filled with chacuteries, assorted cheeses, olives, tomato bruschetta & pimentos de padrones</i>	

Ostron ’Fine de Clair’	st.35/6st.205/12st.390
citron, schalottenlöksvinaigrette, jalapenosås <i>lemon, schallot vinaigrette, jalapeno sauce</i>	
Boquerones	145
grillat bröd, olivolja, tomat, silverlök & persilja <i>grilled bread, olive oil, tomatoes, silver onions & parsley</i>	
Liten Råraka / Hash Brown ’Råraka’	155
smetana, rödlök & 30g löjrom <i>sourcream, red onion & roe</i>	
Jans Favorit / Jan’s Favourite	255
mastig potatispure, serveras med 10gr kaviar <i>rich potatopuré served with 10gr of kaviar</i>	

FÖRRÄTTER / STARTERS	
Vit Sparris	175
vit tysk sparris, sandefjordsås, forellrom, löjrom, gräslök & potatiskrisp <i>german white asparagus, sandeford sauce, trout roe, vendace roe, chives & potato crisp</i>	
Tonfiskceviche / Tuna Ceviche	175
halstrad tonfisk, romansallad, passionsfrukt, chili, vitlök, ingefära, koriander & leche de tigre <i>seared tuna, romaine lettuce, passion fruit, chili, garlic, ginger, cilantro & leche de tigre</i>	
Burrata	155
grön sparris, isad silverlök, mandelpesto, semitorkade tomater, balsamico & krutonger <i>green asparagus, iced silve r onion, semi dried tomatoes, balsamico & crutons</i>	
Miniburgare / Sliders	165
två stycken med aioli, karameliserad lök & riven manchego <i>two burgers with aioli, caramelized onion & grated manchego</i>	
Toast Skagen	1/2: 165 1/1: 245
smörstekt bröd & löjrom <i>butter fried bread, shrimps with dill mayonnaise & roe</i>	
Blandad Råbiff / Mixed Steak Tartar	1/2: 165
romesco, picklad silverlök, chilimajonnaise, pommes alumette & riven manchego <i>romesco, pickled silver onion, chili mayonnaise, pommes alumette & grated manchego</i>	
Gambas Al Pil Pil	175
chili och vitlöksfrästa argentiska rödräkor & grillat bröd <i>chili and garlic fried argentinian red shrimps grilled bread</i>	
Friterade Calamares / Fried Calamares	155
aleppopeppar & citronaioli <i>pul biber pepper & lemon aioli</i>	

SNACKS	
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OST / CHEESE	
CA 50 GR PÅ ASSIETT / CA 50 GR ON A PLATE	
Manchego 6 mån Spanien	95
Gruyère Reserve Schweiz	70

Friterad Chèvre / Fried Chèvre	75
knaprigt friterad, saltrostade valnötter och honung <i>fried chevre, salt roasted walnuts & honey</i>	
Pimentos de Padrón	65
Marconamandlar / Marcona Almonds	65
Spanska Oliver / Spanish Olives	65
Rostat Vitlöksbröd / Roasted Garlic Bread	75
persiljesmör & parmesan <i>parsley butter & parmegiano</i>	

HUVUDRÄTTER / MAINS

Kalvköttbullar / Veal Meatballs	245
potatispuré, gräddsås, rårörda lingon & pressgurka <i>potato puree, cream sauce, lingonberries & pickled cucumber</i>	

Ugnsbakad Röding / Baked Char	335
kokt kulpotatis, ljumna värprimörer, sandefjordsås, forellrom, löjrom & gräslök <i>boiled potatoes, heated crisp garden vegetables, sandeford sauce, trout roe, vendace roe & chives</i>	

Grillad Spetskål / Grillad Spetskål	240
blomkålspuré, chili & vitlöksstekt svamp, olivolja, hasselnötter & citronzest <i>cauliflowerpureé, garlic & chili fried mushroom, olive oil, hazel nuts & lemon zest</i>	

Grillad Entrecôte 250g / Grilled Ribeye 250g	365
rödvinsås, grillad citron, haricot verts, syrlig tomat & löksallad, pommes frites <i>red wine sauce, grilled lemon, haricot verts, pommes frites, tomato & onion salad</i>	

Fish & Chips	245
tartarsås & fänkålscrudité <i>tartar sauce & fennel crudité</i>	

Plankstek på Kalv / Veal ’Plankstek’	305
ramslökssmör, rödvinsås, rökt sidfläsk, grillad sparris, pommes duchesse & bakad tomat <i>wild garlic butter, red wine sauce, grilled asparagus, smoked bacon, pommes duchesse & baked tomato served on a plank</i>	

Blandad Råbiff / Mixed Steak Tartar	1/1: 255
romesco, picklad silverlök, chilimajonnaise, pommes alumette & riven manchego (1/1 serveras med pommes frites) <i>romesco, pickled silver onion, chili mayonnaise, pommes alumette & grated manchego (1/1 is served with pom-mes frites)</i>	

Hängmörad T-Benstek / Dry Aged T-Bone Steak	900
FÖR MINIMUM 2 PERSONER / FOR 2 PEOPLE MINIMUM	
ca 900 gram hängmörad, trancherad t-benstek, serveras med tomat & löksallad, rödvinsås, pommes frites & aoili <i>ca 900 gram dry aged t-bone steak, served with a tomato & onion salad, red wine sauce & wild garlic butter</i>	

Pumparavioli / Pumpkin Ravioli	245
ricotta, spenat, pumpacrème, rostade hasselnötter, riven parmesan, brynt salvia & saffranssmör <i>ricotta, spinach, pumpkin crème, roasted hazelnuts, grated parmegiano, browned sage & saffron butter</i>	

Spaghetti ’Gamberi’	255
tomat, chili & vitlöksfrästa argentiska rödräkor <i>tomato, chili & garlic fried argentinian red shrimps</i>	

Tryffelrigatoni / Truffle Rigatoni	275
gräddig pasta med oxfilé, smörstekt svamp, gröna ärtor, parmessan <i>creamy pasta with beef tenderloin, butter fried mushroom, green peas & parmegiano</i>	

OMELETT / OMELETTES	
SERVERAS ALLTID MED GRÖNSALLAD / SERVED WITH GREEN SALAD	
Omelette	165
Skinkomelett / Ham Omelette	195
skinka, spenat & parmessan <i>ham, spinach & parmegiano</i>	
Laxomelett / Salmon Omelette	205
kallrökt lax & spenat <i>cold smoked salmon & spinach</i>	
Chevréomelett / Chevre Omelette	205
chevrécrème & sauterad grönkål <i>chevré crème & sauteed kale</i>	

SALLADER / SALADS	
Räksallad / Shrimp Salad	265
handskalade räkor, avokado, krämnt ägg, aioli, tomat, grönsallad, silverlök & dijonette <i>hand peeled shrimps, avocado, creamy egg, aioli, toma-to, green salad, silver onion & dijonette</i>	
Trädgårdssallad / Garden Salad	195
friterad chèvre, honung, valnötter, hyvlad äpple, haricot verts, knippmorötter, gulbetor, gröna blad & citronette <i>fried chèvre, walnuts, summer carrots, apple, golden beets, green salad & limonette</i>	
Ryggbiff 180g ’Fiorentina’	275
ruccola, grillad citron, konfiterad tomat, olivolja, balsa-mico, friterad schalottenlök & riven parmesan <i>ruccola, grilled lemon, tomato confit, olive oil, balsamico, fried schallot & grated parmegiano</i>	

EFTERRÄTTER / DESSERTS

Tiramisu	125
dissaronno likör, savoiardike, espresso & mascarpone	
dissaronno liquer, savoiard biscuits, espresso & mascarpone	
Chokladfondant / Chocolate Fondant	125
choklad & dulce de leche, karameliserad björnbär, apelsinzest & vispad grädde	
chocolate & dulce de leche, caramelized blackberries, orange zest & whipped cream	
Vaniljpannacotta / Vanilla Pannacotta	95
blåbärskompott & rostade hasselnötter	
blueberry compot & roasted hazelnuts	
Choklad & Nougattruffel / Chocolate & Nougat Truffle	35
Dagens Glass eller Sorbet / Ice Cream or Sorbet Of The Day	45
fråga personalen om dagens smaker!	
ask the staff about todays flavors!	

AFTER DINNER DRINKS 175KR	
Grasshopper	
Crème de Menthe, Crème de Cacao, Milk & Cream	
Espresso Martini	
Vodka, Kahlua, Cacao Bitters, Simple Syrup & Espresso	
Kaffe Karlsson	
Baileys, Cointreau, Coffee & Cream	
Banana Skid	
bumbu, banana liquer, simple syrup, lemon & coconut	
cream chocolate foam	
Hot Shot!	
Coffee, Liqor 43 & Cream	
Baby Guinness	
Kahlua & Baileys	



KARAOKE & HOT SHOTS EFTER MATEN?

I KÄLLAREN HAR VI ETT ”HEMLIGT” KARAOKERUM....

KAFFE FRÅN JOHAN & NYSTRÖM

LOCALY ROASTED COFFÉE & TEA FROM JOHAN & NYSTRÖM	
Bryggkaffe / Brewed Coffee	42
Cappuccino	45
Cortado	45
Singel Espresso	33
Dubbel Espresso	40
Singel Macchiato	35
Dubbel Macchiato	42
Latte	47
Americano	44
Te	38

VINLISTA

MOUSSERANDE



2022 Gran Buque Brut Cava	135/680
Bodegas López Morenas, Extremadura, SPA	
2022 Chateau Fuissé Crémant de Bourgogne	165/925
Chateau Fuissé, Mâconnais, Bourgogne, FRA	
NV Blanc de Noir Fravaux ’Le Varlan’	180/1050
Champagne Michel Gonet, Le Mesnir-sur-Oger, Champagne, FRA	
NV Loimer Extra Brut	835
Kamptal, Niederösterreich, ÖST	

VITA VINER PÅ GLAS

2023 Ö17 Vita	145/675
2022 Mâcon Charnay ’Bois Maréchal’	175/845
Domaine Pierre Vessigaud, Pouilly-Fuissé, Bourgogne, FR	
2022 William Févre Petit Chablis	180/875
Willaim Févre, Chablis, Bourgogne, FR	
2021 Bordeaux Blanc	150/725
Château Cantelaudette, Entre-Deux-Mers, Bordeaux, FR	
2023 Loimer Grüner Veltliner	155/750
Fred Loimer, Kamptal, Niederösterreich, AT	
2023 Scheuermann Riesling Trocken	155/930
Weingut Scheuermann, Pfaltz, DE	
2022 Gamlitz Sauvignon Blanc	165/810
Weingut Lackner-Tinnacher, Südsteiermark, AT	
2020 Donnafugata ’Anthilia’	155/750
Donnafugata, Sicilien, IT	
2022 Soalheiro ’Allo’	145/675
Quinta de Soalheiro, Vino Verde, PO	

ROSÉ

2023 Ö17s Rosé	145/680
Chavin, Languedoc-Roussillon, FRA	
2022 Umathum Rosa	725
Weingut Umathum, Burgenland, AT	
2022 Muralhas de Monção Rosé	700
Adega De Monção, Vinho Verde, PO	

RÖDA VINER PÅ GLAS

2023 Ö17s Röda	145/675
2021 Côtes du Rhône	165/810
Chaume-Arnaud, Rhône, FR	
2021 Lo Foll	165/810
Terra de Falanis, Mallorca, SP	
2021 Ochetti Langhe Nebbiolo	175/845/1650
Renato Ratti, Langhe, Piemonte, IT	
2022 Decoy Pinot Noir	170/825
Duckhorn Vinyards, California, USA	
2022 Chiaramontesi Nero d’Avola	150/725
Luna Gaia, Sicilien, IT	
2022 Black Stallion North Coast Cab. Sav.	185/910
Black Stallion Estate Winery, Napa Valley, USA	
2016 Château Patache d’Aux	185/910
Maison Antoine Moueix, Bourdeaux, FRA	
2022 Zweigelt	145/675
Weingut Wohlmuth, Steiermark, AT	