

SNACKS

TRUFFLE SALAMI 60 grams	95
PIMIENTOS DE PADRON	85
BANDERILLAS with 3 cl ice cold vodka	95
MARINATED MIXED OLIVES	65

GARLIC PRETZEL

Freshly baked pretzel with parsley butter & grated parmesan

65

SMALL COURSES

SARDINES FROM GALICIA served with grilled bread	115
CROQUE MADAME smoked ham, västerbottens cheese, dijon mustard, bechamel, & pan fried egg	165
BOQUERONES lemon, parsley, olive oil & croutons.....	125
DEEP-FRIED CALAMARI lemon & roasted garlic mayonnaise.....	155

STARTERS

RAINBOW TROUT CRUDO blood orange, trout roe & cucumber vinaigrette	165
BURRATA red pistou, almonds, pickled tomatoes, black olives & olive oil.....	145
SMALL BEEF TARTAR mince beef topside, tarragon emulsion, deep fried onion, matured hard cheese & grilled bread.....	165
HUMMUS salsa macha, sesame seeds, herb salad & deep fried bread.....	125

MIDDLE SIZE

SPICY FRIED CHICKEN

House pickles & blue cheese dip

175

ARGENTINIAN RED PRAWNS

Garlic, chili, lemon & spaghetti

185

STARKÖLSLUNCH -WHEN LIFE FEELS A LA CARTE

We bring a glass on stem and a jug of ice cold
Melleruds pilsner to the table and serve it with

**BREADED VEAL SCHNITZEL, AROMA BUTTER,
SAUERKRAUT & FRENCH FRIES**

329

including a jug of ice cold Melleruds Pilsner

OMELETTES - ALWAYS ON THE MENU

SMOKED HAM & västerbottens-cheese	185
GOAT CHEESE salsa romesco & almonds	190
CREAMY MUSHROOMS & västerbottens-cheese	185
FRENCH FRIES with your omelette.....	35

DAILY LUNCH 155

MONDAY

GRILLED PLUMA ESPAÑA*, PATATAS BRAVAS, AIOLI,
HOT TOMATO SAUCE, CRISPY PIMIENTOS DE PADRON

TUESDAY

BAKED CHICKEN, HONEY/MUSTARD DRESSING, AROMATIC RICE
& SWEET & TANGY TOMATO SALAD,

WEDNESDAY

ROAST BEEF, RED WINE SAUCE, CREAMY POTATO SALAD,
SALSA VERDE & BAKED TOMATO

THURSDAY

PAN FRIED MEAT PATTY, BEER BRAISED ONION,
CREAMY POTATO PURÉE & PICKLED CUCUMBER

FRIDAY

CRISPY BREADED PORK SCHNITZEL, GOCHUJANG MAYONNAISE,
CABBAGE IN KIMCHI DRESSING & DEEP FRIED POTATOES

OUR WEEKLY VEGETARIAN

Spring roll with beetroot & goat cheese, roasted parsnip,
rosemary glaze & creamy yoghurt

155

WEEKLY TRADITIONAL

Lightly cured saithe, egg sauce, chives,
boiled potatoes & butter fried rye bread

185

MAINS

MIXED BEEF TARTAR

mince beef top side, tarragon emulsion, deep fried onion, matured hard cheese,
a small leaf salad & french fries..... 255 |

DEEP FRIED GOAT CHEESE

red onion compote, spring cabbage, carrots,
almonds & watercress..... 255 |

GRILLED TUNA

"Hawaii salad" grilled pineapple, tomato, chili, white onion, mixed laeves,
mango vinaigrette & cashews..... 295 |

GRILLED LAMB SKEWER

salad mechouia, harrissa cream & french fries..... 285 |

MEATBALLS OF VEAL

potato purée, cream sauce, lingonberries & pickled cucumber..... 225 |

GRILLED RIBEYE STEAK

café de Paris butter, pan fried lettuce, red wine sauce & french fries 335 |

BAKED CHAR

sauce sandefjord, white bait roe, spring vegetables & new potatoes..... 315 |

DESSERTS

CRÈME BRULÉE.....	95
ONE SCOOP OF ICE CREAM/SORBET ask what flavours we serve today.....	45
RHUBARB CRUMBLE with vanilla ice cream.....	115
NOUGAT CREAM dried blueberries & raspberries.....	85

SMALL SWEETS

CHOCOLATE ANCHOVIES.....	36
CHOCOLATE TRUFFLE ask which flavour today.....	45