

MEATLIST

"We classify our beef into three categories: Degree of marbling, taste intensity and tenderness.

We use the scale 1-12 to make it easier for you to find a meat to your liking. All of the below is served with slow-roasted tomato, green salad with parmesan, béarnaise sauce & baked potatoes with garlic butter." If you would like to change the baked potato to our artisan fries, there is an extra charge of 25kr per person.

On the bone for 2 people (30 min)

Ribeye, Ayrshire, "AG selection by Highland beef", Scotland, 900g 1395

Marbling 7/12 Taste Intensity 8/12 Tenderness 7/12

"A 24-month heifer dry-aged for 40 days with mineral notes and a certain sweetness."

T-Bone, Black Angus, "USDA Prime", "Creekstone Farm", Kansas, USA, 700g 1495

Marbling 9/12 Taste Intensity 10/12 Tenderness 9/12

"For this cut we use 'Hardcore Carnivore' Black as a rub with notes of roasted black pepper and garlic containing activated carbon, adding a charcoal flavour. Juicy meat with a certain sweetness and butteriness."

**HARD
CORE
CARNIVORE**

Ribeye, Ayrshire, Vasa, Finland, 900g 1595

Marbling 7/12 Taste Intensity 7/12 Tenderness 7/12

"Grass-fed cow dry-aged for 40 days with a creamy, mineral and dry-aged flavour profile."

Clubsteak, Rubia Gallega, "Cárnicas Nay", Lugo, Galicia, Spain, 800g 1695

Marbling 8/12 Taste Intensity 10/12 Tenderness 8/12

"A carefully selected 6-year-old Rubia Gallega from Cárnicas Nay's own farm located in the region of Lugo in Galicia. This exclusive cut of meat has been dry-aged for 80 days, which gives a distinct clean meat taste that highlights the authentic flavor profile."

T-Bone, Jersey, "Horda Jersey", Moheda, Småland, Sweden, 700g 1795

Marbling 9/12 Taste Intensity 10/12 Tenderness 8/12

"An exclusively selected 6-year-old jersey cow by farmers Bradley and Sofie Frantz from their own farm in Moheda, dry-aged for 60 days. High meaty flavor with buttery dry-aged notes!"

Ribeye, Black Angus, "Miguel Vergara", Salamanca, Spain, 800g 1895

Marbling 10/12 Taste Intensity 9/12 Tenderness 9/12

"A 2 years old heifer, dry-aged for 60 days. A juicy 300 days grainfed beef with a certain sweetness and buttery dry-aged tones."

AG:s T-Bone, "Supreme", SRB, Småland, Sweden, 700g 2095

Marbling 10/12 Taste Intensity 12/12 Tenderness 10/12

"A real taste explosion with hints of cheese and duck liver. We have selected the most marbled cuts of our own dry-aged meat. A 3-year-old cow dry-aged for 30-50 days and then cast them in roasted beef fat to let it intensify for another 10 weeks."

Tomahawk, Wagyu, "Rangers Valley WX", New South Wales, Australia, 800g 2495

Marbling 11/12 Taste Intensity 11/12 Tenderness 11/12

"Cross between Japanese Black and Black Angus. High-quality meat with a buttery meaty taste."

T-Bone, Wagyu, "Stone Axe Wagyu", Victoria, Australia, 800g 2995

Marbling 12/12 Taste Intensity 12/12 Tenderness 12/12

"Stone Axe Wagyu is an award-winning and internationally recognized producer of Australian fullblood wagyu. Dry-aged 90 days, world-class meat with a high meat taste and buttery dry-aged tones, a real taste experience!"

Other Cuts

Zabuton, Dairy Cow, Sweden, 200g 355

Marbling 8/12 Taste Intensity 8/12 Tenderness 7/12

"Exclusive cut from the chuck roll with high meaty flavor with buttery notes."

Sirloin, Wagyu, Hyogo, "Kobe 10+", Japan, 100g 1495

Marbling 12/12 Taste Intensity 11/12 Tenderness 12/12

"Kobe beef is one of the world's most sought-after Japanese wagyu meats, absolute world class!"

Sirloin, Wagyu, "Kagoshima A5", Japan, 200g 1595

Marbling 12/12 Taste Intensity 10/12 Tenderness 12/12

"A5 is the highest classification of the Japanese beef marbling scale, what distinguishes the meat is its marbling."

You will also find our Swedish signature dry-aged meat from Scan in the a la carte menu

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Ribeye, 300g

Angus/Hereford, "Urien Loza", Rosario, Argentina

485

Marbling 7/12 Taste Intensity 7/12 Tenderness 8/12

"Grass-fed animals with a high meaty flavor and mineral tones."

Ayrshire, "AG selection by Highland beef", Scotland

495

Marbling 7/12 Taste Intensity 8/12 Tenderness 6/12

"Dry-aged for 2 weeks. The animals have been grazing outside all year, which gives a tasty, minerally taste."

Angus, "UMI", Dolores, Uruguay

575

Marbling 8/12 Taste Intensity 7/12 Tenderness 9/12

"27 months old cows, for the last 200+ days before slaughter the diet consists of grain. A juicy steak with buttery meaty tones."

Angus/Hereford, "Abeerden Black", Riverina Valley, New South Wales, Australia

595

Marbling 7/12 Taste Intensity 10/12 Tenderness 9/12

"Tender, juicy and with a rich meaty buttery flavour. For this cut we use a fermented meat salt."

Dairy cow, "Snellman", Finland

595

Marbling 9/12 Taste Intensity 9/12 Tenderness 8/12

"A fine-marbled entrecôte with a high meaty taste and buttery tones."

AG:s Entrecôte, "Grand Cru", SLB, Värmland, Sweden

895

Marbling 10/12 Taste Intensity 12/12 Tenderness 9/12

"A 3 year-old cow. We have selected the most marbled cuts of our house dry aged meat. Dry aged bone-in for 40 days then cast them in roasted beef fat to be left to mature for another 10 weeks. A real taste explosion with hints of cheese and foie gras."

Wagyu, "Stone Axe", Victoria, Australia

1895

Marbling 12/12 Taste Intensity 11/12 Tenderness 12/12

"Ultra-premium meat with a high meat taste and buttery tones.."

Sirloin, 300g

Ayrshire, "AG selection by Highland beef", Premium, Scotland

455

Marbling 7/12 Taste Intensity 8/12 Tenderness 6/12

"Dry-aged for 2 weeks. The animals have been grazing outside all year, which gives a tasty, minerally taste."

SLB, Värmland, Sweden

495

Marbling 8/12 Taste Intensity 9/12 Tenderness 7/12

"A 4-year old cow from our collaboration with Scan, specially selected by butcher Benny Granqvist. Dry-aged for 3 weeks."

Dairy cow, "Platinum", Poland

555

Marbling 9/12 Taste Intensity 8/12 Tenderness 8/12

"Selected sirloin from older dairy cows with a high meat flavor and buttery notes."

Black Angus, "USDA Prime", "Creekstone Farm", Kansas, USA

695

Marbling 8/12 Taste Intensity 7/12 Tenderness 8/12

"Only 4% of all beef in the United States is certified as USDA Prime, sorted by marbling. A juicy steak with milder meaty tones."

Dairy cow, "Arcecarne", Galicia, Spain

695

Marbling 7/12 Taste Intensity 9/12 Tenderness 7/12

"Dry-aged for 35 days and has a dry-aged taste with notes of hazelnuts and blue cheese."

Wagyu, "Stone Axe", Victoria, Australia

1495

Marbling 12/12 Taste Intensity 11/12 Tenderness 12/12

"Ultra-premium steak with a high meat taste and buttery tones."