

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."

Entrecôte | Ribeye, 300g

Angus/Hereford, Argentina

375

Marbling 6/12 Taste Intensity 7/12 Tenderness 9/12

"Mare or heifer under 30 months old. Grass-bred cows with a milder taste and mineral tones."

AG selection by Highland beef, Premium, Ayrshire, Scotland

445

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

"At the Highland Meats slaughterhouse outside Glasgow, they choose the most marbled meat and label it 'premium'. Hung for at least 2 weeks and left on the legs for extra flavour. A steak with a clean and clear meaty taste and a good firm bite"

Milk cow, Finland

475

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

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

Angus, AAA, "Heritage Angus" Beretta Farms, Canada

520

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

"AAA certified Canadian Angus. A lighter steak with a milder taste."

On the bone for 2 people (30 min)

Clubsteak, Rubia Gallega, Galicia, Spain

1995

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

"A 17-year-old cow from our meat brothers Discarlux in Madrid. The meat is tendered for 1 month and has a creamy texture and a delicate sweetness."

AG:s Porterhouse, "Supreme", SLB, Östergötland, Sweden

2195

Marbling 11/12 Taste Intensity 12/12 Tenderness 9/12

"A 7-year-old cow and a real taste explosion with high cheese and duck liver. We have selected the most marbled cuts of our self-hung meat, tendered them for 30-40 days and then cast them in roasted beef fat to let the meat intensify for another 10 weeks."

Sirloin, 300g

Milk cow, Sverige

395

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

"The steaks are vacuum-tendered for at least 3 weeks, have a lovely marbling and a clean meaty taste."

SLB, Småland, Sweden

455

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

"A 5 year old cow from our collaboration with Scan, specially selected for us by the butcher Benny Granqvist. The meat is tendered for 3 weeks."

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

595

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

"Only 4% of all beef in the United States is certified as USDA Prime. Sorted by tenderness and juiciness. A light, milder meat taste."

Other cuts

Kobe Beef, Japanese Black, 11+, Hyogo, Kobe, Japan, 100g

1595

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

"We are very proud to be one of Sweden's limited certified restaurants that can sell Kobe. The meat is graded 11+ on their 12 degree scale. What distinguishes the meat is its marbling, tenderness and delicate sweet taste."

You will also find our self-hung meat from Scan in the a la carte menu

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On the bone for 2 people (30 min)

Entrecôte, Ayrshire, Vasa, Finland 1495

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

"A 4-year-old cow that was hung for 30 days. Grass-raised cows with a creamy, minerally taste and tender notes."

Ribroast, Black Angus, USDA Prime, Creekstone Farm, Kansas, USA 1695

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

"Juicy meat with a certain sweetness and butteriness. Only 4% of all beef in the United States is certified as USDA Prime. The animals are between 18-30 months old."

Clubsteak, Rubia Gallega, Galicia, Spain 1995

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

"A 17-year-old cow from our meat brothers Discarlux in Madrid. The meat is tender for 1 month and has a creamy texture and a delicate sweetness."

AG:s Porterhouse, "Supreme", SLB, Östergötland, Sweden 2195

Marbling 11/12 Taste Intensity 12/12 Tenderness 9/12

"A 7-year-old cow and a real taste explosion with hints of duck liver. We have selected the most marbled cuts of our self-hung meat, tendered them for 30-50 days and then cast them in roasted beef fat to let the meat intensify for another 10 weeks."

Entrecôte, Minhota Gallega, Jacinto "Reserva", Minho, Portugal 2795

Marbling 11/12 Taste Intensity 12/12 Tenderness 9/12

"A 15-year-old cow, selected by our chef Sergio at the Portuguese meat company Jacinto. The meat is selected according to the animal's age and marbling. Fantastic when marbled, and hung to tenderise for 6 months. A real taste explosion."

Clubsteak, Wagyu X, Rangers Valley WX, New South Wales, Australia 2895

Marbling 11/12 Taste Intensity 9/12 Tenderness 10/12

"A fantastic example of crossbreeding of the exclusive Japanese breed 'Japanese Black'. High-quality meatiness with mineral tones."

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