

SNACKS

Cornbread	25:-/pc
<i>Whipped Brown Butter</i>	
Salchichón Iberico	90:-
<i>Cured Spanish Sausage</i>	
Petit Choux	110:-
<i>Trout Roe, Västerbottens Cheese &amp; Lemon</i>	

STARTERS

Duck- & Chicken Liver	175:-
<i>Parfait, Vinegar Cooked Pears &amp; Grilled Sourdough</i>	
Bleak Roe from Kalix	295:-
<i>Tartlet Of Dinkel, Svecia Cream, Onion Mousse &amp; Browned Butter</i>	
Beef Tartar J&J	195:-
<i>Lovage, Cured Egg Yolk, Horseradish &amp; Deep Fried Capers</i>	

MAINS

Soup	160:-
<i>Roasted Tomato Soup, Pesto &amp; Toast with Comté</i>	
Pasta	210:-
<i>Venison &amp; Pancetta, Parmesan &amp; Lemon</i>	
Omelette Natural/w. Comté	160:-/190:-
<i>Salad, Mayonnaise &amp; French Fries</i>	
Grilled Skewer	265:-
<i>Turbut, Monkfish, Aioli, Lemon &amp; Herb Risotto</i>	
Seared Ox Cheek	275:-
<i>"Bourguignon", Bacon, Fried Onions, Mushrooms &amp; Potato Puré</i>	

TODAYS SPECIAL

**Tuesday**

Lamb & Iberico Patties  
*Ratatouille Feta Cheese & Parsley*  
 170:-

**Wednesday**

Seared Salmon  
*Mussel Sauce, Spinach & Potato Puré*  
 170:-

**Thursday**

Grilled Chicken  
*"Rôti Potatoes", Mayonnaise, Salad & Pickled Onion*  
 170:-

**Friday Feast**

Starter Salad w. Walnuts & Honey Vinaigrette  
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 Entrecôte, Café de Paris & French Fries  
 220:-

CHEESE & DESSERTS

Cheese	95:-/pc
<i>Selection of Cheeses, Served with Quince Marmalade &amp; Hard Bread</i>	
Stracciatella	75:-
Ice Cream/ Sorbet	65:-
Lingonberry & Salted Licorice	130:-
<i>Lingonberry Ice Cream, Salted Licorice, Caramel Sauce &amp; Italian Meringue</i>	
Pralines Signed Karl Jungstedt	55:-

BEER/CIDER

Carlsberg Hof	4,2%	33 cl	85
Nya Carnegiebryggeriet Kellerbier Unfiltered Lager	5,9%	33 cl	95
Brooklyn Stonewall Inn IPA	4,6%	33 cl	95
San Miguel Especial Gluten Free	5,4%	33 cl	85
Kronenburg 1664 Blanc	5,0%	33 cl	85
Nils Oscar Ljusa IPA	5,1%	33 cl	95
Nya Carnegiebryggeriet J.A.C.K IPA	4,5%	33 cl	85
Nya Carnegiebryggeriet 100W IPA	6,9%	33 cl	105
Galipette Cidre Brut	4,5%	33 cl	80
Pomologik Cidre Nouveau	4,5%	75 cl	380

ALCOHOL FREE

Richard Juhlin Blanc de Blancs		20 cl	115
San Miguel Lager	0,0%	25 cl	60
Pripps Blå	0,0%	33 cl	60
Leffe Blonde Belgisk Ljus Ale	0,0%	33 cl	65
Brooklyn Special Effects IPA	0,4%	33 cl	65
Nya Carnegiebryggeriet Daylight IPA	0,5%	33 cl	70
Färna Odlingar Svartvinbär		33 cl	70
Äppelmust Årets Skörd, Kiviks Musteri		27,5 cl	65
Pomologik Hopple Humlad Äppelcider		20 cl	80
Bundaberg Ginger Beer		37,5 cl	85
Läskeblask Coca Cola, Coca Cola Zero, Fanta		33 cl	50
Sparkling Water		75 cl	45

Please Inform The Staff About Any Dietary Restrictions Or Allergies

## WINES BY THE GLASS

### SPARKLING

NV	Charles Heidsieck, Brut Réserve Champagne, France	195
2021	Vilarnau, Brut Nature Reserva Cava, Spain	135

### WHITE

2022	Joseph Faiveley, Bourgogne Chardonnay Burgundy, France	220
2023	Dom. des Grandes Perrières, Sancerre Loire, France	195
2022	Antonella Corda, Vermentino Sardinia, Italy	175
2022	Georg Breuer, Estate Lorch Riesling Rheingau, Germany	180
2023	Bründlmayer, Langenlois Grüner Veltliner, Niederösterreich, Austria	160

### RED

2015	Château du Moulin Noir Lussac-Saint-Emilion, France	210
2022	Pierre Riffault, Domaine du Carrier Perrin Sancerre Rouge Loire, France	230
2022	Dom. La Fagotière, Côtes du Rhône Rhône, France	165
2019	Franco Molino, Barbera d'Alba Piedmont, Italy	175
2021	Monchiero, Langhe Nebbiolo Piedmont, Italy	195
2019	Hartenberg, Cabernet Sauvignon Stellenbosch, South Africa	155

