

CHAMPAGNE

Laurent-Perrier Brut NV (FR)
125:-/725:-

MOUSSERANDE VIN / SPARKLING WINE

Crémant de Bourgogne, Château Fuissé NV (FR)
98:-/550:-

OSTRON / OYSTERS

Marennes fine de clarie 35:-
1/2 dussin 195:- / 1 dussin 375:-Serveras med mignonette & citron
Served with mignonette & lemonCOCKTAILS
136:-

CHILI & RASPBERRY MARTINI

If you love spicy hot drinks you'll love this! Acidity from the
fresh raspberries and a spicy finish.
Vodka, Chili, Raspberry, Sugar & Lime

ELDERFLOWER CRUSH

Basically the only drink people from Stockholm ever seem to
order. Sweet, sour and aromatic.
Gin, Elderflower, Lemon, Ginger & Egg white

HOLLYWOOD STAR MARTINI

A drink you absolutely want to be seen with! Smooth and fruity
with a fabulous acidity.
Vodka, Passionfruit, Lemon, Sugar & Sparkling wine

THE OLD CUBAN

"I drink to make other people more interesting"
- Ernst Hemingway
Rom, Lime, Sugar, Mint, Angostura bitters & Sparkling wine

NUEVA COLADA

Travel back to the 90s with this Tropical beauty! Fruity, sour
and sparkling.
Rom, Coconut, Lime, Sugar, Pineapple & Soda

SHRUB FIZZ

First made as a medicin during 1600s this drink quickly made
it's way into fashionable bars during modern times. Well suited
as an apéritif or together with food.
Gin, Strawberry, Champagne Vinegar, Lemon & Soda

TILLTUGG / SNACKS

MIXADE OLIVER	39:-
<i>Mixed olives</i>	
KRYDDIGA SMÅKORVAR	55:-
<i>Spicy small sausages</i>	
POTATISCHIPS	35:-
<i>Potato chips</i>	
JORDNÖTTER	45:-
<i>Peanuts</i>	

OSTAR / CHEESE 125:-

Vårt urval av ostar
Our selection of cheese

FÖRRÄTTER / STARTERS

BAKAD ÄGGULA 135:-

Jordärtskocka, frasig kål, saltrostad mandel & citronolja
*Baked egg yolk with Jerusalem artichoke, crispy cabbage,
salt roasted almonds & lemon oil*

LAXTARTAR 160:-

Regnbågsrom, picklade senapsfrön, gurka, gräslök,
kålrabbi & citronvinägrett
*Salmon tartar with rainbow trout roe, pickled mustard seeds, cucumber, chives,
cabbage and lemon vinegar*

LÖJROM 165:-

Smörstekt brioche, smetana, picklad rödlök, dill & färsk pepparrot
Bleak roe with brioche, smetana, pickled red onion, dill & fresh horseradish

HAVSKRÄFTSOPPA 170:-

Bakad havskräfta, Västerbottenostflam, kokoskräm, dillolja & selleri
*Langoustine soup with baked langoustine, Västerbotten cheese crunch,
coconut cream, dill oil & celery*

APELSINGRAVAT ANKBRÖST 165:-

Endiv, pumpamarmelad, picklad rödkål & saltrostade pumpafrön
*Orange cured duck breast with endive, pumpkin marmalade, pickled red cabbage &
salt roasted pumpkin seeds*

VARMRÄTTER / MAIN COURSES

LINSKROKETT 215:-

Confiterad fänkål, rostad getost, citron, puylinragu, betor & morot
*Lens croquette with confit baked fennel, roasted goat cheese, lemon,
puy lentils, beets & carrot*

HALSTRAD RÖDINGFILÉ 280:-

Sikrom, jordärtskockspuré, svartkål, syrad rödlök
& skaldjurs beurre blanc
*Fried char with lavaret roe, Jerusalem artichoke, black cabbage, pickled red onion
& seafood beurre blanc*

SKINNSTEKT TORSKRYGG 285:-

Rökt sidfläsk, potatispuré, blomkål, sotad rödlök & rödvinskryg
*Fried cod with smoked bacon, potato puree, cauliflower, blackened red onion
& red wine sauce*

BAKAT LAMMLÄGG 260:-

Palsternackapuré, stekt grönkål, picklade tranbär, rosmarin
& rödvinskryg
*Baked lamb with parsnip puree, fried kale, pickled cranberries, rosemary
& red wine sauce*

GRILLAD RYGGBIFF 295:-

Confiterad potatis, broccoli, purjolök, dragonemulsion & tryffelsky
Grilled beef with confit baked potato, broccoli, leek, tarragon emulsion & truffle sauce

VÅRT URVAL AV OSTAR 1 BIT 45:- / 3 BITAR 125:-

Serveras med marmelad & fröknäcke
Our selection of cheese served with marmalade and seed crackers

DESSERTER / DESSERTS

PASSIONSFRUKTSKRÈME BRÛLÉE 105:-

Chokladmousse, nougatine crunch & passionsfruktskräm
Passion fruit cream brûlée with chocolate mousse, nougatine crunch & passion fruit cream

BAKAD MINTCHOKLAD 105:-

Nougatmousse, chokladcrunch, saltrostade hasselnötter, hallon & mynta
Baked mint chocolate with nougat mousse, chocolate crunch, salty roasted hazelnuts, raspberry and mint

YOGHURTMOUSSE 98:-

Italiensk maräng, bakad citronmaräng, blodapelsincurd, yuzu & apelsin
Yoghurt mousse with Italian meringue, baked lemon meringue, blood orange curd, yuzu & orange

KAFFEGODIS 65:-

Coffee candy

TILLVAL / SIDE ORDERS

Tomatsallad 55:-
*Tomato salad*Grönsallad 55:-
Green salad

RÄKSMÖRGÅS 225:-

Handskalade räkor, majonnäs, ägg, rödlök,
citron & sallad*Shrimp sandwich with mayonnaise, egg, red onion,
lemon & lettuce*

VITA VINER / WHITE WINES

*Alsace Evidence Gustave Lorentz 2015 (FR) <i>Pinot Gris</i>	110:-/450:-
Bordeaux Domaine Calvet Reserve 2015 (FR) <i>Sauvignon Blanc</i>	98:-/400:-
Bordeaux Pessac-Leognan Château Rochemorin, André Lurton 2014 (FR) <i>Sauvignon Blanc</i>	135:-/575:-
Bourgogne Blanc Les Femelottes Domaine Chavy Chouet 2016 (FR) <i>Chardonnay</i>	145:-/650:-
Chablis Domaine Nathalie & Gilles Fevré 2016 (FR) <i>Chardonnay</i>	135:-/575:-
**Côtes-du-Rhône Belleruche Blanc, M. Chapoutier 2016 (FR) <i>Grenache Blanc, Clairette, Bourboulenc</i>	110:-/450:-
California Private selection, Robert Mondavi 2016 (US) <i>Chardonnay</i>	120:-/495:-
*Languedoc-Roussillon Flying solo, Domaine Gayda 2016 (FR) <i>Grenache Blanc, Viognier</i>	110:-/450:-
Rheingau Leitz Out, Josef Leitz 2016 (DE) <i>Riesling</i>	115:-/475:-
Valencia Pago Casa Gran Falcata 2016 (ES) <i>Gewurztraminer, Moscatel</i>	120:-/500:-

RÖDA VINER / RED WINES

Bordeaux Pessac-Leognan Château Rochemorin, André Lurton 2012 (FR) <i>Cabernet Sauvignon, Merlot</i>	135:-/575:-
Bourgogne Rouge Domaine Loichet 2016 (FR) <i>Pinot Noir</i>	135:-/575:-
Central Valley Estate De Martino 2015 (CL) <i>Carmenere</i>	110:-/450:-
Chateaneuf-du-pape Domaine Usseglio Tradition 2013 (FR) <i>Grenache, Mourvèdre</i>	169:-/750:-
Côtes de Gascogne Alain Brumont 2016 (FR) <i>Merlot, Tannat</i>	98:-/400:-
California Private selection, Robert Mondavi 2016 (US) <i>Pinot Noir</i>	120:-/495:-
Mendoza Bodega Catena Zapata 2015 (AR) <i>Cabernet Sauvignon</i>	130:-/550:-
Rioja Reserva, Bodegas Izadi 2013 (ES) <i>Tempranillo</i>	125:-/525:-
Valencia Pago Casa Gran Falcata 2016 (ES) <i>Grenache, Monastrel</i>	120:-/500:-

VINKÄLLAREN / WINE CELLAR

Fler exklusiva viner på separat lista
More premium wines on separate list

VINPAKET / WINE PACKAGE

2 GLAS 235:-
3 GLAS 295:-

FATÖL / DRAFT BEER

Carlsberg Export (DK) 40cl	65:-
Eriksberg Karaktär (SE) 40cl	68:-
Brooklyn IPA (US) 40cl	79:-

FLASKÖL / BOTTLED BEER

Falkenberg Strandbads Pale Ale (SE) 33cl	79:-
Carlsberg Export (DK) 33cl	59:-
*Carlsberg Hof (DK) 33cl	57:-
Celia Gluten Free Lager (CZ) 33cl	75:-
Kronenbourg 1664 Blanc (FR) 33cl	68:-
*Halmstad Brygghus Bryggmästarn's Pilsner (SE) 33cl	85:-
Halmstad Brygghus Söderkajs IPA (SE) 33cl	89:-
Halmstad Brygghus Slöinge Imperial Kaffe Stout (SE) 33cl	89:-
Byaregårdens Lager (SE) 33cl	79:-
Byaregårdens IPA (SE) 33cl	85:-
Byaregårdens Brown Ale (SE) 33cl	85:-
Folkared Wild Boar Mild Ale (SE) 33cl	79:-
Folkared Folka Red Pale Ale (SE) 33cl	79:-

CIDER

Normandie Brut Boulard (FR) 33cl	85:-
Somersby Pear (SE) 33cl	65:-

ALKOHOLFRITT / NON-ALCOHOLIC

*Carlsberg non-alcoholic (DK) 33cl	40:-
Kronenbourg Blanc non-alcoholic (FR) 33cl	45:-
Somersby Apple non-alcoholic (SE) 33cl	45:-
Richard Juhlin Blanc de Blanc (FR) 20cl	75:-
Barrels & Drums Sparkling Chardonnay (FR) 75cl	295:-
Eins Zwei Zero Riesling, Josef Leitz 2015 (DE)	89:-/375:-

Strandbadens kolsyrade vatten	38:-
Pepsi, Pepsi Max, Zingo, 7up 30cl	30:-
Coca Cola 33cl	33:-
*Saltå Kvarn Apelsinjuice 20cl	30:-
*Saltå Kvarn Äppeljuice 20cl	30:-
Äppelmust GG Signe Tillisch 37,5cl	52:-
Allian Milliat Jus de Raisin Blanc Chardonnay 33cl	75:-
Allian Milliat Jus de Raisin Blanc Sauvignon Vendange 33cl	75:-
Allian Milliat Jus Raisin Rosé Cabernet 33cl	75:-
Allian Milliat Jus Raisin Rouge Syrah 33cl	75:-
Allian Milliat Nectar Cassis Noir de Bourgogne 33cl	75:-

ÖLPAKET / BEER PACKAGE

2 FLASKOR 170:-