

Eat like McQueen

Too much to choose from? We know. So we made it simple.
The obvious choice is to "eat like McQueen". Perfect for foodies and chefs.

För två / for two

695 / pp
UPGRADE 185 / pp*

Perfectly paired with one or two of our signature bottles

GB, Terra Montosa, Riesling (DE)	895
Au Bon Climat Chardonnay (US)	950
Head High, Pinot Noir (US)	1200

Snacks

"Our snacks go perfectly with our house cocktails"

Våfflad chili cheese med jalapeño & Gammelknas Waffled chili cheese with jalapeño & Gammelknas cheese	75
Grillad majs med parmesan & chili  Grilled corn with parmesan & chili	95
Heta kycklingvingar med sour cream & onion dip Hot wings with sour cream & onion dip	105
Friterade fläsksvålar med BBQ salt Crispy pork rinds with BBQ salt	45
Grillade padrones med färskost & aleppopeppar  Grilled padrones with cream cheese & aleppo pepper	75

Oysters

"What pairs better with oysters than ice cold Champagne?"

Färskt ostron med citron & hot sauce Fresh oyster with lemon & hot sauce	45/st
Färskt ostron med granité på mango, lime och chili Fresh oyster with mango, lime & chili granite	45/st
Grillat ostron med espelettesmör & citron Grilled oyster with espelette butter & lemon	55/st
Gratinerat ostron med vitlöks- & citrohollandaise Gratinated oyster with garlic lemon hollandaise	55/st
Frozen margarita ostron med lime, salt och tequila Frozen margarita oyster with lime, salt and tequila	55/st

What to drink?

The obvious choice to drink

Ruida Domo Cava (ES)	125/735
Dunesse Champagne (FR)	165/1075
Charles Heidsieck Champagne (FR)	195/1295
Sandy's chili Paloma Tequila, lime, chili salt & Pink grapefruit soda	160
Sandys Margarita Tequila, Cointreau, lime, sugar & salt	160
Maple & Cherry Bourbon, maple syrup, cherry liqueur, lemon & egg white	160

För allergiinformation eller ursprungsland på kött och fågel, fråga gärna din servitör / For allergy information or the country of origin of meat and poultry, please feel free to ask your waiter.

* Pris per person för uppgradering med paketmeny / * Price per person for upgrade with package menu

 Kan serveras som veganskt /  Can be served as vegan

Starters

Råbiff med ostronmajonnäs, jalapeño & Wrångebäcksost	175
Steak tartar with oyster mayonnaise, jalapeño & Wrångebäcks cheese	
WINE: Clay Shannon, Pinot Noir 2022	155/695
Grillad avokado med pico de gallo, puffad majs & sourcream & onion. 🌱	145
Grilled Avocado with pico de gallo, crispy corn & sour cream & onion	
WINE: Alba de Vetus, Albariño 2023	150/675
Grillad pilgrimsmussla med pico de gallo, mango & rostat tomatmör	165
Grilled scallops with pico de gallo, mango & roasted tomato butter	
WINE: GB Charm, Riesling 2021	145/645
Ceviche på hälleflundra med grön chili, gurka & koriander	165
Halibut ceviche with green chili, cucumber & coriander	
WINE: Alba de Vetus, Albariño 2023	150/675
Halv grillad hummer med Sandy's örtsmör, persilja & silverlök	385
Half grilled lobster with Sandy's herb butter, parsley & white onion	UPGRADE 195*
WINE: GB Charm, Riesling 2021	145/645
Grillade argentinska räkor med vitlökshollandaise & chili	255
Grilled argentinian shrimp with garlic hollandaise & chili	UPGRADE 95*
WINE: GB Charm, Riesling 2021	145/645

Perfect pairings

Tillhörande vinpaket
Accompanying 3-course wine package

415

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Mains

Grillad havsabborre med smörsås, gurka, jalapeño & silverlök Grilled seabass with butter sauce, cucumber, jalapeño & silver onion WINE: Shannon Ridge, Chardonnay 2022	315 155/695
Tenderstrip med chimichurri & oxsvanssky Tender strip with chimichurri & oxtail jus WINE: Cap de Canon, Garnacha, Syrah, Tempranillo 2021	305 140/620
Svensk rapsgris med avokado, koriander, grön chili & vitlök Pork with avocado, coriander, green chili & garlic WINE: Ballard Lane, Cabernet Sauvignon 2021	295 155/695
Majskyckling med chili, rödlök, vitlök, spenat & örtsmör Corn-fed chicken with chili, red onion, garlic, spinach & herb butter WINE: Clay Shannon, Pinot Noir	295 155/695
Grillad isbergsallad med kikärter, Maracona mandlar & Dijonsenap. 🌱 Grilled iceberg lettuce with chickpeas, Maracona almond & Dijon mustard WINE: GB Charm, Riesling 2021	255 145/645
Stor råbiff med ostronmajonnäs, jalapeño & Wrångebäckstost Large steak tartar with oyster mayonnaise, jalapeño & Wrångebäck cheese WINE: Clay Shannon, Pinot Noir	275 155/695

Alla varmrätter serveras med grillade grönsaker eller pommes frites & aioli
All mains are served with grilled veggies or french fries & aioli

SANDY SAYS: *Make your fries dirty*

Pommes frites toppade med jalapeñomajonnäs, cheddarost & pico de gallo 55
French fries topped with jalapeño mayonnaise, cheddar cheese & pico de gallo

Two is always better than one

För två / for two

1000 g Tomahawk med oxsvanssky, rostad vitlök, rostat benmärgssmör & Chimichurri 925 / 2p
1000 g Tomahawk with oxtail sauce, roasted garlic, roasted bone marrow butter & Chimichurri UPGRADE 210 / pp*
WINE: Charles Smith, Boom Boom! Syrah 2021 (US) 150/675

The Tomahawk takes about an hour to cook, so its perfect if you want an extra cocktail

Desserts

Key limepaj	105
Key lime pie	
WINE: Kracher, Beerenauslese cuveé (AU)	115
Citron sundae med citronsorbet, grädde, vit choklad & maräng 🍷	105
Lemon sundae with lemon sorbet, cream, white chocolate & meringue	
WINE: Vite Colte, La Gatta Moscato di Asti (ITA)	115
Karamelliserad cheesecake med kola, cookie dough & apelsin	115
Caramelized cheesecake with toffee, cookie dough & orange	
WINE: Bacalhoa, Moscatel de Setubal (PO)	115
Sandy's glasspinne med kokosglass, hallon, passionsfrukt & mjölkchoklad	115
Sandy's popsicle with coconut ice cream, raspberry, passion fruit & milk chocolate	
WINE: Vite Colte, La Gatta Moscato di Asti (ITA)	115

My grill, my rules // Sandy

*If you want me for yourself,
I can be booked for parties*



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