

A LA CARTE

Starters

BEEF CARPACCIO with västerbotten cheese cream, pine nuts and arugula.....	155 SEK
<i>Beverage recommendation: Cava Ramiro Brut (Spain)</i>	
BEETROOT CARPACCIO (VEG) with västerbotten cheese cream, pine nuts and arugula.....	120 SEK
<i>Beverage recommendation: Cava Ramiro Brut (Spain)</i>	
SPICY PRAWNS with västerbotten cheese cream, sriracha mayonnaise, chili, pickled cucumber, sun-dried tomatoes, celeriac puree and olives.....	155 SEK
<i>Beverage recommendation: Trapiche Sauvignon Blanc (Argentina), Erdinger Weissbier (Germany)</i>	
CREAMY SOUVAS BRUSCHETTA with mushrooms, lingonberries and västerbotten cheese.....	125 SEK
<i>Beverage recommendation: Trapiche Malbec (Argentina)</i>	
GARLIC BREAD with aioli.....	95 SEK
<i>Beverage recommendation: Polesio (Italy)</i>	

Main Courses

PINK PEPPERCORN STEAK 200g beef fillet with fresh salad, pepper sauce, truffle mushrooms and fries.....	395 SEK
<i>Beverage recommendation: Polesio (Italy)</i>	
ENTRECOTE with fresh salad, parsley butter, red wine sauce, mushrooms with truffle and fries.....	355 SEK
<i>Beverage recommendation: Virgin Earth Shiraz / Viognier (South Africa)</i>	
PARMESAN SALMON with vegetables, celeriac puree, salmon roe, boiled potatoes and seafood sauce.....	355 SEK
<i>Beverage recommendation: Mon rose Paul mas (France), Cono Sur Sauvignon Blanc (Chile)</i>	
CRISPY DUCK BREAST with celeriac puree, deep-fried potato, pickled mushrooms, roasted pumpkin and red wine sauce.....	355 SEK
<i>Beverage recommendation: Gewurztraminer Alsace (France), Cono Sur (Chile)</i>	
MOULES FRITES mussels in white wine sauce flavored with chili served with garlic bread, chili aioli and fries.....	255 SEK
<i>Beverage recommendation: Cava Ramiro Brut (Spain)</i>	
DOUBLE SMASHBURGER with crisp salad, dijon dressing, tomato jam, truffle mayonnaise, bacon and fries.....	255 SEK
<i>Beverage recommendation: Riff Lager</i>	
HALLOUMI BURGER with crisp salad, dressing, tomato jam and fries.....	215 SEK
<i>Beverage recommendation: Riff Lager</i>	
TONIGHT'S SPECIAL ask your waiter what the special is.....	195 SEK

Desserts

CARAMELIZED MASCARPONE BAR with pecans, passion fruit caviar and raspberry panna cotta.....	155 SEK
PINA COLADA pineapple compote with coconut panna cotta on a lime base, coconut powder, lime fluid, raspberry caviar, passion fruit curd and honey tuille.....	145 SEK
LEMON DESSERT baked lemon cream with marshmallows on a sponge cake base, lemon ice cream, yoghurt foam, raspberry panna cotta and honey flakes.....	145 SEK
<i>Beverage recommendation all desserts: Muscat de Rivesaltes (France)</i>	

Child Menu

THIN PANCAKES with whipped cream, raspberry jam and nutella.....	95 SEK
HAMBURGER with fries.....	95 SEK

BEVERAGE

Red Wine

HOUSE WINE, TRAPICHE MALBEC - VINEYARDS (Argentina)	90 / 120 / 395 SEK
POLESIO - SANGIOVESE (Italy)	95 / 425 SEK
CONO SUR SINGLE - PINOT NOIR (Chile)	135 / 575 SEK
VIRGIN EARTH - SHIRAZ / VIOGNIER (South Africa)	135 / 575 SEK
ROBERTO SAROTTO BAROLO DOCG (Italy)	185 / 795 SEK

White Wine

HOUSE WINE, TRAPICHE SAUVIGNON BLANC - VINEYARDS (Argentina)	90 / 120 / 395 SEK
TRAPICHE ESTACION 1883 CHARDONNAY (Argentina)	95 / 425 SEK
KUEHN GEWÜRZTRAMINER ALSACE (France)	135 / 575 SEK
CONO SUR SAUVIGNON BLANC (Chile)	135 / 575 SEK
50° - RIESLING (Germany)	135 / 575 SEK

Rosé Wine

SANTIAGO VV ROSE (Portugal)	95 / 425 SEK
MON ROSE PAUL MAS (France)	115 / 495 SEK

Sparkling Wine

CAVA RAMIRO (Spain)	95 / 425 SEK
CHAMPAGNE ETIENNE DUMONT BRUT (France)	900 SEK
PROSECCO TREVISO BRUT DOC (Italy)	115 / 135 / 495 SEK

Dessert Wine

MUSCAT DE RIVESALTES (France)	120 / 475 SEK
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Beer

RIFF IPA eller LAGER 33cl	75 SEK
ESTRELLA DAMM 33cl	75 SEK
BRUTAL BREWING CIRBUS 33cl	75 SEK
MARIESTAD 50cl	85 SEK
NORRLANDS GULD 50cl	85 SEK
KRUSOVICE FAT 50cl	85 SEK
ERDINGER WEISSBIER 50cl	89 SEK
BARON TRENCK 50cl	89 SEK

Cider 33cl

BRISKA PEAR	75 SEK
SMIRNOFF ICE	85 SEK
SMIRNOFF ICE DOUBLE BLACK	85 SEK
STRONGBOW	85 SEK

Soda 33cl

	25 SEK
COCA COLA, COCA COLA ZERO, FANTA OR SPRITE	