

SNACKS

KROKETT 80:-
på nattbakad fläskkarré - anklever - dragonkräm

BRESAOLA 80:-
charkuterier - kimchi - grana padano

CHILI CHEESE 70:-
tryffelmajonnäs

OSTRON 30:-
jalapeno vinaigrette

OLIVER 40:-

CHIPS 30:-

CHILINÖTTER 30:-

BISTROMENY

PELLE JANSSON 160/260:-
rå utbankad svensk oxfilé - toast - crème fraiche - löjrom - äggula
Bryggmästaren Ekologiska Fat 72:-

ANTIPASTI 180:- (490:-/4 PERS)
charkuterier - oliver - soltorkad tomat - vitlöksbröd - ost
Pieropan Ruberpan Valpolicella Superiore EKO 130/590:-

RISOTTO 200:-
stekt slaktarbuff - bakade steklökar - syrad trumpetvamp - inlagd röd chili
Izadi Reserva Rioja 130:-/590:-

HJÄRTSALLAD 160:-
kapisvinaigrette - hyvlad manchego - parmaskinka
sauterad mangold - syrad avokado
Route du Van Semillon Sauvignon Blanc 120/540:-

FLÄSKSIDA 190:-
krispig svål - rotsellericrème - rostad pak choi
krispiga gulbetor - äppelcidersky
Chilensis Reserva Pinot Noir 120/540:-

KÖKSMENY

KÖKETS FEM UTVALDA RÄTTER 690:-

DRYCKESPAKET 590:-

(endast till samtliga i sällskapet)

VID ALLERGIER VÄNLIGEN KONTAKTA PERSONALEN

FÖRRÄTTER

FRITERAD STEAMBUN 150:-
krispig torsk - ponzucrème - syrad gurka - hyvlad spetskål
Pazo de Señorans Albariño 125/560:-

RÅ SVENSK OXE 160:-
syrad schalottenlök - gräslökscrème - friterat rispapper - krasse - lingon
Alamos Chardonnay 110/500:-

LÖJROM 170:-
krispig jordärtskocka - torkat filmjölsbröd - jalapenocrème - syrade steklökar
Moet & Chandon Brut 135/820:-

HALSTRAD FOIE GRAS 160:-
rostade maccadamia nötter - curry glace - kanderade sultanrussin - brioche
Gustav Adolf Schmitt Riesling Trocken 100/450:-

VARMRÄTTER

SMÖRSTEKT MARULK 340:-
svartkål - inlagd cocktailtomat - krispig portabellosvamp - sås på sotad gurka
Chablis Vieilles Vignes les Vénérables 130/590:-

BAKAD REGNBÅGE 300:-
confiterad morot - brysselkål - skaldjurs beurre blanc
forellrom - jordärtskockschips
Alamos Chardonnay 110/500:-

HJORTYTTERFILÉ 320:-
saltbakade rödbetor - karl-johan sky - svarvad kålrabbi - stekt ekskivling
Montessu Sardinien 120/540:-

PUYLINSER 220:-
chimichurry - inlagd cocktailtomat - jalapenocrème - jordärtskockschips
saltbakade rödbetor - rostad pak choi
Montessu Sardinien 120/540:-

DESSERT

CRÈME BRÛLÉE 110:-
mjölkchoklad - färska bär
Taylor's 10 Years Old Tawny NV 90:-

CHURROS 110:-
chokladglass - saltad karamellsås - pistagenötter - hallon
Brumaire Novembre 90:-

BARA OSTAR 130:-
hemmakokt marmelad - fröknäcke
Taylor's 10 Years Old Tawny NV 90:-

EN KULA HEMLAGAD GLASS/SORBET 40:-
Braida Moscato Vigna Senza Nome 80:-

CHOKLADTRYFFEL 40:-
Antique Sherry Pedro Ximénes 80:-

COCKTAILS

APEROL SPRITZ - aperol - mousserande - soda 122:-

KIR ROYAL - crème de cassis - mousserande 122:-

BELLINI - persikapuré - mousserande 122:-

COSMOPOLITAN - absolut vodka - cointreau - tranbärsjuice - lime 122:-

WHITE LADY - befeater gin - cointreau - lime - sockerlag - sockerkant 122:-

MARGARITA - tequila - cointreau - lime - sockerlag - saltkant 122:-

DRY MARTINI - befeater gin - noilly prat - oliv 122:-

DAIQUIRY - havana club rom - lime - sockerlag 122:-

GIN TONIC

BEEFEATER TONIC 118:-

BEEFEATER 24 TONIC 132:-

BEEFEATER PINK TONIC 122:-

BEEFEATER CROWN JEWEL TONIC 162:-

HENDRICK'S TONIC 142:-

TANQUERAY TONIC 132:-

PLYMOUTH TONIC 122:-

BOMBAY SAPPHIRE TONIC 122:-

ÖL/CIDER

BRYGGMÄSTARENS EKOLOGISKA FAT 72:-

HELSINGBORGS BRYGGERI FAT 89:-

BRYGGMÄSTARENS BÄSTA MELLANÖL 33CL 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 72:-

PILSNER URQUELL 33CL 72:-

KÖNIG LUDWIG WEISSBIER HELL 50CL 89:-

MILLER 33CL 72:-

RÅÅ BRYGGERI 33CL 79:-

HÖGANÄS BRYGGERI AFRICAN PALE ALE 33CL 79:-

TITAN IPA 35,5CL 79:-

REKORDERLIG CIDER PÄRON 33CL 72:-

CIDER CIDRAIE 33CL 75:-

LÄSK/VATTEN/ALKOHOLFRITT

COCA-COLA, FANTA, SPRITE 39:-

BONAQUA MINERALVATTEN, LÄTTÖL, JUICE 39:-

ALKOHOLFRI ÖL, ALKOHOLFRITT VIN 60:-

MOUSSERANDE VIN

CAVA MONTCADI 95/490:-
Brut - Katalonien - Spanien

ZONIN PROSECCO 100/520:-
Brut Special Cuvée - Veneto - Italien

CHAMPAGNE

MOET & CHANDON 135/820:-
Brut - Champagne - Frankrike

MOET & CHANDON 900:-
Rosé Imperial - Champagne - Frankrike

MOET & CHANDON ICE 900:-
Demi Sec - Champagne - Frankrike

2006 MOET & CHANDON GRAND VINTAGE 165/990:-
Brut - Champagne - Frankrike

2006 DOM PÉRIGNON VINTAGE 2000:-
Brut - Champagne - Frankrike

MUMM CORDON ROUGE 115/690:-
Brut - Champagne - Frankrike

MUMM DE CRAMANT BLANC DE BLANCS 1560:-
Brut - Champagne - Frankrike

2006 MUMM MILLÉSIMÉ VINTAGE 990:-
Brut - Champagne - Frankrike

VEUVE CLICQUOT 900:-
Sec - Champagne - Frankrike

KRUG GRANDE CUVÉE 2200:-
Brut - Champagne - Frankrike

2002 KRUG VINTAGE 3200:-
Brut - Champagne - Frankrike

RUINART BLANC DE BLANCS 1290:-
Brut - Champagne - Frankrike

2004 BELLE EPOQUE 1900:-
Brut - Champagne - Frankrike

LOUIS ROEDERER BRUT PREMIER NV 960:-
Brut - Champagne - Frankrike

2009 LOUIS ROEDERER CRISTAL 2900:-
Brut - Champagne - Frankrike

ROSÉ VIN

FORTANT DE FRANCE 80/380:-
Grenache - Pays d'Oc - Frankrike

DOMAINE HOUCART ROSÉ 100/450:-
Grenache, Cinsault, Syrah, Cabernet Sauvignon - Provence - Frankrike



bara
vara

SNACKS

CROQUETTE 80:-
baked pork - duck liver - tarragon cream

BRESAOLA 80:-
cold pressed rapeseed oil - truffle peccorino

CHILI CHEESE 70:-
truffle mayonnaise

OYSTER 30:-
jalapeno vinaigrette

OLIVES 40:-

CHIPS 30:-

CHILINUTS 30:-

BISTRO MENU

PELLE JANSSON 160/260:-
raw fillet of beef - toast - creme fraiche - bleak roe - egg yolk
Bryggmästaren Ekologiska Fat 72:-

ANTIPASTI 180:- (490:-/4 PERS)
charcuteries - olives - sun dried tomatoes - cheese - garlic bread
Pieropan Ruberpan Valpolicella Superiore EKO 130/590:-

RISOTTO 200:-
butcher steak - baked onions - pickled trumpet mushroom - red chilli
Izadi Reserva Rioja 130:-/590:-

BABY GEM SALAD 160:-
capers vinaigrette - manchego - prosciutto di parma
sauteed mangold - avocado
Route du Van Semillon Sauvignon Blanc 120/540:-

PORK BELLY 190:-
crispy rind - celeriac cream - roasted pak choi
crispy yellow beetroot - apple cider gravy
Chilensis Reserva Pinot Noir 120/540:-

KITCHEN MENU

CHEF'S CHOISE 5 DISH MENU 690:-

BEVERAGE PACKAGE 590:-

(to all in the party)

IN CASE OF ALLERGIES, PLEASE CONTACT THE STAFF

STARTERS

DEEP FRIED STEAMBUN 150:-
crispy cod - ponzu cream - pickled cucumber - cabbage
Pazo de Señorans Albariño 125/560:-

RAW SWEDISH FILLET OF BEEF 160:-
pickled shallots - chive cream - fried rice paper - cress - lingonberry
Alamos Chardonnay 110/500:-

BLEAK ROE 170:-
crispy jerusalem artichoke - dried sour milk bread
jalapeno cream - pickled onion
Moët & Chandon Brut 135/820:-

SEARED FOIE GRAS 160:-
roasted macadamia nuts - curry glaze - candied raisins - brioche
Gustav Adolf Schmitt Riesling Trocken 100/450:-

MAIN COURSE

BUTTER FRIED MONKFISH 340:-
black cabbage - cocktail tomatoes - crispy portabello mushroom
blackened cucumber gravy
Chablis Vieilles Vignes les Vénérables 130/590:-

BAKED RAINBOW TROUT 300:-
confit carrot - brussels sprout - shellfish beurre blanc
trout roe - jerusalem artichoke
Alamos Chardonnay 110/500:-

VENISON 320:-
salt baked beetroot - karl-johan gravy - cabbage rabbi - fried shiitake
Montessu Sardinien 120/540:-

PUY LENTILS 220:-
chimichurry - cocktail tomato - jalapeno cream - jerusalem artichoke chips
salt baked beetroot - roasted pak choi
Montessu Sardinien 120/540:-

DESSERT

CREME BRULEE 110:-
milk chocolate - fresh berries
Taylor's 10 Years Old Tawny NV 90:-

CHURROS 110:-
chocolate ice-cream - salted caramel sauce - pistachios - raspberries
Brumaire Novembre 90:-

CHEESE PLATE 130:-
homemade marmalade - crisp bread
Taylor's 10 Years Old Tawny NV 90:-

A SCOOP OF ICE CREAM/SORBET 40:-
Braida Moscato Vigna Senza Nome 80:-

CHOCOLATE TRUFFLE 40:-
Antique Sherry Pedro Ximénes 80:-

COCKTAILS

APEROL SPRITZ - aperol - cava - soda 122:-

KIR ROYAL - crème de cassis - cava 122:-

BELLINI - peach puree - cava 122:-

COSMOPOLITAN - absolut vodka - cointreau - cranberry - lime 122:-

WHITE LADY - beefeater gin - cointreau - lime - sugar 122:-

MARGARITA - tequila - cointreau - lime - sugar - salt 122:-

DRY MARTINI - beefeater gin - noilly prat - olive 122:-

DAIQUIRY - havana club rom - lime - sugar 122:-

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BEER/CIDER

BRYGGMÄSTAREN ECOLOGICAL DRAUGHT 72:-

HELSINGBORG BREWERY DRAUGHT 89:-

BRYGGMÄSTAREN MEDIUM-STRENGTH BEER 33CL 69:-

ST PETER'S STOUT 50CL 89:-

NEWCASTLE BROWN ALE 33CL 75:-

PERONI NASTRO AZZURRO 33CL 72:-

PILSNER URQUELL 33CL 72:-

KÖNIG LUDWIG WEISSBIER HELL 50CL 89:-

MILLER 33CL 72:-

RÅÅ BREWERY 33CL 79:-

HÖGANÄS BREWERY AFRICAN PALE ALE 33CL 79:-

TITAN IPA 35.5CL 79:-

REKORDERLIG CIDER PEAR 33CL 72:-

CIDER CIDRAIE 33CL 75:-

SODA/WATER/NON-ALCOHOLIC

COCA-COLA, FANTA, SPRITE 39:-

BONAQUA MINERAL WATER, LIGHT BEER, JUICE 39:-

NON-ALCOHOLIC BEER/WINE 60:-

SPARKLING WINE

CAVA MONTCADI 95/490:-
Brut - Katalonien - Spanien

ZONIN PROSECCO 100/520:-
Brut Special Cuvée - Veneto - Italien

CHAMPAGNE

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ENGLISH MENU