

COCKTAILS	155 kr
Whiskey Sour Bourbon, lemon, sugar, aquafaba, bitters	
Amaretto Sour Amaretto, lemon, sugar, aquafaba	
Aperol Spritz Aperol, Sparkling wine, sparkling water	
Bellini Homemade peach pure, Sparkling wine	
Espresso Martini Vodka, Espresso, Coffee liquor	

MOCKTAILS	
Passiofruit Cooler	75 kr

GIN & TONIC	
Hendricks Serveras med gurka och premium tonic water <i>Served with cucumber and premium tonic water</i>	160 kr
Hernö Serveras med citronskal och premium tonic water <i>Served with lemon peel and premium tonic water</i>	160 kr
Hellström Serveras med grönt äpple och elderflower tonic <i>Served with green apple and elderflower tonic</i>	176 kr

STARTERS	
Västerbottenpaj ← <i>Don't miss out on this!</i> med löjrom, kryddig pumpapuré, picklade kantareller och en vinaigrette på lönnsirap och valnöt <i>Västerbotten cheese pie with bleak roe, spiced butternut pumpkin puree, pickled chanterelle and a vinaigrette on maple syrup and walnut</i>	215 kr
Charkbricka Tryffelsalami, prosciutto, Wrångebäcksost, fikon, pumpamarmelad samt knäckebröd med rosmarin och havssalt <i>Charcuterie plate with truffle Salami, prosciutto, pumpkin marmalade, Wrångebacks cheese, fig and hard bread with rosemary and seasal</i>	185 kr
Rostade röd- och gulbetor med getostcrème, rostade hasselnötter, rödbetspulver och en vinaigrette på passionsfrukt <i>Roasted red and yellow beets with goat cheese cream, roasted hazelnut, beet powder and a vinaigrette on passionfruit</i>	145 kr

MAIN COURSES	
Helstek kalvfilé med gul morot, selleri, palsternacka, rödvinssås, karljohancrème samt örter från Austad gård <i>Veal filet with yellow carrot, parsnip, celery root, red wine sauce, porcini crème and herbs from local Austad farm</i>	255 kr
Stekt hälleflundra  med blåmussel och saffrans veloute, blomkålspure, mandelpotatis och romanesco <i>Seared Halibut with blue mussel and saffron veloute, cauliflower puree, amandine potato, romanesco and mustard greens</i>	245 kr
Tryffelrisotto med parmesan och senapsört <i>Truffle risotto with parmesan and mustard green</i>	195 kr

DESSERTS	95 kr
Cremé brûlée ← <i>So delicious!</i> med färska bär och atsina <i>Cremé brûlée with fresh berries and atsina</i>	
Cheesecake i glas ← <i>So delicious!</i> med mascarpone crème och jordgubbscoulis samt smulad digestive <i>Cheesecake in glass with mascarpone cream, strawberry coulis and crumbles of digestive</i>	
Tryfflar med choklad från Valrhona ← <i>So delicious!</i> Fråga din servitör om kvällens smaker <i>Valrhona Chocolate Truffles, ask Server for today's flavors</i>	

Chefs Choice Menu - 3 rätter / 3 courses	515 kr
Vinpaket / Wine package	365 kr

WHITE WINES	Glas/Glass	Flaska/Bottle
Lohas Vinedos, Macabeo, Spain ECO/VEGAN	115 kr	575 kr
Umani Ronchi, Trebbiano, Italy ECO	95 kr	475 kr
Long Barn, Chardonnay, USA	125 kr	625 kr
Roland Lavantureux, Petit Chablis, France	155 kr	775 kr
Joseph Cattin, Riesling, Alsace, France	115 kr	575 kr
2020 Sauvignon Blanc, Vin de Pays, du Val de Liore, France	125 kr	625 kr

RED WINES		
Long Barn, Zinfandel, USA	125 kr	625 kr
Umani Ronchi, Montepulciano, Italy ECO	95 kr	475 kr
Lohas Vinedos, Tempranillo, Spain ECO/VEGAN	110 kr	550 kr
2018 Casas Patronales, Syrah, Maule valley, Chile	135 kr	675 kr
Long Barn, Pinot Noir, California, USA	125 kr	625 kr
Domaine Grande Bellane, Côtes Du Rhône, France ECO	125 kr	625 kr

ORANGE WINE		
Joseph Cattin, Pinot Gris, Alsace, France VEGAN	135 kr	675 kr

ROSÉ WINES		
Enzo Bartoli, Piemonte, Italy	135 kr	625 kr
2019 Sancerre, Domaine Fouassier, France ECO		845 kr

SPARKLING WINES		
Jeio Prosecco ORGANIC	115 kr	575 kr
Ruida Domo Cava ECO	110 kr	550 kr

CHAMPAGNE		
Pol Cochet Les Trois Terroir	175 kr	1050 kr
Joseph Perrier Brut, Cuvée Royale		1350 kr
Sebastian Cheutlin ECO/BIO		1250 kr
Joseph Perrier Brut Magnum, Cuvée Royale		2850 kr

DESSERT WINES		
Coteux De Layon, France	110 kr	
Moscatel De Setubal, Spain	110 kr	

ALCOHOL FREE		
Barrels & Drums Alcohol free Sparkling Wine	75 kr	450 kr
Somersby Apple Alcohol free Cider		69 kr
Brooklyn Special Effects Alcohol free Beer		69 kr
Falcon Alcohol free Beer		69 kr
Soft drinks and Juices		38 kr
San Pellegrino Sparkling Water 75cl		65 kr

BEER & CIDER		
Stenungsbaden Lager 33cl		95 kr
Stenungsbaden IPA 33cl		95 kr
Brooklyn lager 33cl		86 kr
Erdinger weiss 50cl		89 kr
Carlsberg hof 33cl		64 kr
Eriksberg lager 50cl		89 kr
Grimbergen blonde ale 33cl		89 kr
Staropramen 33cl		76 kr
Somersby cider pear/apple 33cl		69 kr

RED WINES FROM THE WINE CELLAR		
2017 Rocche Dell’annunziata-Costamagna, Nebbiolo, Barolo-Piedmont, Italy		1650 kr
2018 Châteauneuf-du Pape, Clos du Caillou, Rhone, France BIO		1550 kr
2016 Pieropan, Amarone della Valpolicella, Veneto, Italy BIO		1850 kr

WHITE WINES FROM THE WINE CELLAR		
2019 Cuvee Albert Riesling, Alsace, France ECO		1350 kr
2018 Grgich Hills Estate, Chardonnay, Napa Valley, USA		1650 kr
2019 Ghost Corner- The Bowline, Sauvignon Blanc, Western Cape, South Africa		1150 kr



SJÖMAT MED DETTA MÄRKE KOMMER FRÅN ETT MSC-CERTIFIERAT HÅLLBART FISKE.
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