

MENU – SAINT VALENTIN

FÖRRÄTT / STARTER

Västkosttoast med hummer Serveras med picklat grönt äpple och fänkålssallad.

West Coast Toast with lobster, pickled green apple, and fennel salad.

VARMRÄTT / MAIN COURSE

Helstekt kalvytterfilé Serveras med tryffelsås, pommes Anna, brynt smör-slungad spetskål och svartkålschips.

Veal sirloin with truffle sauce, pommes Anna, pointed cabbage with browned butter, and black kale chips.

DESSERT

Chokladtryfflkaka Serveras med passionsfruktspannacotta, kokoskräm och salt karamell.

Chocolate truffle cake with passion fruit pannacotta, coconut cream, and salted caramel.

Vinpaket trerätters / Wine package three course..... 415

DRYCK

MOUSSERANDE/SPARKLING

NV Champagne Gonet Sulcova BdB, France..... 175 / 995

NV Champagne Taittinger Prestige Rosé, France 175/950

Ruida Domo Cava, Spain..... 110 / 595

VITT/WHITE

Weingut Kaufmann Riesling QbA Trocken, Germany..... 175 / 750

Laroche Petit Chablis, France 160 / 695

Bodegas Lozano Costa Cruz Blanco, Spain 125 / 625

RÖTT/RED

Chateau Ste Michelle Cabernet Sauvignon Retro, USA..... 160 / 695

Robert Mondavi Private Selection Pinot Noir, USA 150 / 675

Bodegas Lozano Costa Cruz Tinto, Spain 125 / 625

ÖL & VIN/BEER & CIDER

Eriksberg 50cl..... 89

Brooklyn Amber Lager 33cl 86

Brooklyn East Indian Pale Ale 33cl 120

Carlsberg Hof 33cl..... 78

Somersby Cider 33cl 82

ALKOHOLFRIIT/NON ALCOHOLIC

Soft Drinks 38

Carlsberg Non Alcoholic 69

Brooklyn Special Effects 69

Somersby Pear Non Alcoholic..... 69

TONIGHTS DRINK 165

Clover Club *Brockmans Intensely smooth Gin - Lillet - Lemon - Raspberry*

Cherry Paloma *Brockmans Agave Cut - Rhubarb - Lime - Cherry Soda*

GIN TONIC

Hendricks Flora Adora Gin + Cucumber Elderflower Tonic 196 4 cl / 278 6 cl

Malfy Rosa + Grapefruit Bergamot Tonic 184 4 cl / 234 6 cl