

THE DINNER MENU

Snacks

VALENCIA ALMONDS 65:-

NOCELLARA OLIVES 65:-

POTATO CHIPS 55:-

135 SEK **MÄRGBEN** Grillat levainbröd, persilja, schalottenlök
Bone marrow, grilled levain bread, parsley, shallots

75 SEK **ARANCINI** Pecorino, smörgåskrasse
Arancini, Pecorino, cress

165 SEK **VÅRA FAVORITOSTAR** fröknäcke, marmelad
Our favourite cheeses, seed crackers, jam

145 SEK **CHARKUTERIER** - fråga din servitör om kvällens utbud
Charcuteries - ask your server for tonight's selection

Mid-size

145 SEK **VARIATION PÅ KÅL** harissa, yoghurt, Valenciamandlar, koriander, getost
Various cabbage, harissa, yoghurt, Valencia almonds, coriander, goat cheese

125 SEK **BLOMKÅL** quinoa, Comté, schalottenlök, chili, mandel, gröna blad
Cauliflower, quinoa, Comté, shallots, chili, almond, green leaves

160 SEK **BURRATA** tomat, brynt smör, zucchini, pinjenötter
Burrata, tomato, browned butter, zucchini, pine nuts

165 SEK **STEKT LÅNGARYGG** variation på broccoli, vitvinssås, blekselleri
Pan fried back of ling, various broccoli, white wine sauce, celery

155 SEK **VIT SPARRIS** stenbitsrom, rapsskott, smörsås, fläder, surdegskrisp
White asparagus, lumpfish roe, rape shoots, butter sauce, elderflower, sour dough crisp

150 SEK **SASHIMI PÅ KOLJA** jalapeno, gurka, fioretto, gräslök
Haddock sashimi, jalapeno, cucumber, fioretto, chives

150 SEK **TARTAR** nässlor, färskost, rädisa, bovete, pepparrot
Beef tartar, nettles, cream cheese, radish, buckwheat, horseradish

165 SEK **GRILLAD KARRÉ** ramslök, vårlök, persiljerot, rapsfrö, habanero
Grilled pork neck, ramson, spring onion, parsley root, rapeseed, habanero

Sharing

Larger dishes enough for two

795 SEK **CLUBSTEAK** 500g säsongens primörer, sauce Bordelaise
Clubsteak, seasonal veggies, herb butter, sauce Bordelaise

495 SEK **SHARING PLATTER** ost, chark, chips, bröd, oliver, mandlar, fröknäcke, marmelad
Cheese & charcuteries, crips, bread, burrata, olives, almonds, seed crackers, marmalade

Allergies? Talk to our staff for guidance

Dessert

- 105 SEK **GRÖNT ÄPPLE** sockerkaka, mascarpone, citronverbena, solrosfrö
Green apple, sponge cake, mascarpone, lemon verbena, sunflower seed
- 115 SEK **SVARTA VINBÄR** choklad, kaffe, hasselnöt, crème fraiche
Black currant, chocolate, coffee, hazelnut, crème fraîche
- 165 SEK **VÅRA FAVORITOSTAR** fröknäcke, marmelad
Our favourite cheeses, seed crackers, jam
- 45 SEK **1 KULA GLASS/SORBET**
1 scoop of ice cream/sorbet
- 35 SEK **CHOKLADTRYFFEL**
Chocolate truffle

SWEET WINES

DESSERT

- 85 **Moscato d'Asti**
Cairlin de Paolo, Italy
- 105 **Garnacha** Late Harvest
Serendipity, Spain
- 165 **Grüner Veltliner** 2017
Beerenauslese
ETZ, Austria

JURA

- 165 **Vin Jaune** 2013
Marnes Blanches
- 145 **Macvin du Jura**
Dom. Labet
- 160 **L'ivresse de Noe** 2014
Philippe Bornard

PORT

- 120 **Tawny Port** 10 year old
Fonseca Guimaraens
- 160 **Vintage Port** 2012
Fonseca Guimaraens

COFFEE & AVEC

BREW COFFEE	40	AMERICANO	45
ESPRESSO	40	ESP. MACCHIATO	40
CAPPUCCINO	55	CORTADO	45
CAFFE LATTE	55	TEA	45

+ 5 SEK for a double shot espresso

WHISKY

MACALLAN 12 Y	45
ARBEG	45

COGNAC

HENNESSY VS	35
MARTELL CORDON BLEU	65

CALVADOS

CHRISTIAN DROUIN XO	60
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RUM

DIPLOMATICO RESERVE	35
ZACAPA	60

GRAPPA

ROMANI LEVI Grappa di Moscato	35
GAJA Grappa di Nebbiolo/Barbera	45

ASK YOUR WAITER FOR MORE OPTIONS

POST DINNER COCKTAILS

- 179 SEK **OLD FASHIONED** Bourbon, Brown Sugar, Angostura Bitters
- 179 SEK **NEGRONI** Gin, Sweet Vermouth, Campari
- 159 SEK **AMARETTO SOUR** Amaretto, Lemon, Sugar, Egg white
- 159 SEK **ESPRESSO MARTINI** Vodka, Espresso, Coffee Liquor