

MENUS

Menu 1 2 courses 519:- 3 courses 599:-

Mushroom soup

with fried mushrooms, rye bread crutons and KB:s bacon

Fillet of Beef in Argentine way

with potato puree, vegetables of the day and the kitchen sauce plate

Lemon pie

with meringue and fresh berries

Menu 2 2 courses 469:- 3 courses 569:-

Potato cream

with smoked herring, trout roe, potato chips and dill

Fried hallibut

with potato puree, shellfish vinaigrette, chantarelles, and brown butter

Soup made of rose hip

with almond biscuits and vanilla ice cream

Menu 3 2 courses 425:- 3 courses 479:-

Garlic bread

with tzatziki dip and salad

Flank steak 56°

with potato gratin, vegetables of the day and the kitchen sauce plate

Crème brûlée

flavored with vanilla served with apple sorbet

KIDS MENU

Swedish meatballs

95:-

with potato puree, cream sauce and lingonberries

Pasta Bolognese

95:-

tagliatelle, bolognese

Mini pancakes

95:-

with vanilla ice cream and berries

Kids burger

105:-

bread, meat and fries

½ portion of all the main courses



STARTERS

Garlic bread

99:-

with tzatziki dip and salad

Deep fried Swedish "pannoui"

99:-

tossed in our signature spicemix, served with chili mayonnaise

Churros flavored with dill and onion

139:-

with sour cream dressing with bleak roe, onion and herbs

Mushroom soup

159:-/ 239:-

with fried mushrooms, rye bread crutons and KB:s bacon

Potato cream

149:-

with smoked herring, trout roe, potato chips and dill

Our hand cut steak tartare

-fillet of beef

159:-/ 259:-

with beetroot puree, swede, pickled onion, capers, mustard mayonnaise and cress

"Västerbotten" pudding

189:-

with bleak roe, crispy bread, pickled onion and herbs

Thinly sliced pork shoulder

139:-

with pickled chantarelle, juniper mayonnaise, swedish cheese "Gammel Knas", roasted pumpkin seeds and herb salad

The starter of the month

read on the blackboards or ask your waitress

Rare 44°

The meat is red all the way through

Medium rare 52° The meat has a red core and a pink exterior

Medium 56° The meat is pink all the way through

Medium well 62° The meat has a pink core and grey exterior

Well done 75° The meat is gray straight through, can be experienced as dry. The piece of meat also takes longer to cook!



MAIN COURSES

KB:s smoked, glazed pork belly

299:-

Sweden, Dennfood

with pickled vegetables, our homemade cold sauces and your choice of side order

Meat from selected farms. All the meat dishes include your choice of potatoes or greens and the evening's sauces.

Fillet of Beef in Argentine way

399:-

Sweden, Dalsjöfors

Flank steak 56°

329:-

Uruguay, Novillo Real

Pluma of Pork

279:-

Sweden, Halla farm

Skirt steak 56°

329:-

Canada, Baretta farms

Ribeye

349:-

Sweden, Närke kött

Dry-aged Ribeye

495:-

USA, Creekstone farms

Wagyu Ribeye

699:-

24h pre-order

Mixed grill

Chose different cuts from the menu together with your party. We slice the meat and serve it on a sharing plate.

Side order for our meat dishes

I is always included (39:-/ extra side order)

Potato gratin – fries – sweet potato fries – evenings vegetable selection – potato puree – herb dressed potatoes

Fried hallibut

349:-

with potato puree, shellfish vinaigrette, chantarelles, and brown butter

Risotto

295:-

with pumpkin in different ways, chantarelles, deep fried oyster mushroom and grated truffle



BURGERS

All our smashburgers are made of beef from "Bjursunds gårdsslakteri" in Sweden.

All our burgers are served with potato brioche bread and fries..

KB:s cheese burger

189:-/ 239:-

with mustard mayonnaise, cheddar, onion and pickles

"Cricket" burger

199:-/ 249:-

with jalapeño creme cheese, salad, pickled jalapeño, cheddar and pickled red onion

Truffle burger

209:-/ 259:-

with truffle mayonnaise, salad, deep fried potato and cheddar

"Pannoui" burger

199:-/ 249:-

with jalapeño creme cheese, salad, pickled jalapeño and pickled red onion



DESSERTS

Candybag

39:-

KB's Mint Chocolate Truffle

45:-

Sorbet / ice cream

99:-

your choice of flavor with cookie crumbs and berries

Lemon pie

125:-

with meringue and fresh berries

Soup made of rose hip

125:-

with almond biscuits and vanilla ice cream

Crème brûlée

115:-

flavored with vanilla served with apple sorbet

Do you have food allergies? Ask your waitress and we will help you!

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