

MENUS

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

Shellfish soup

with crabcake, apple and kale

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:-

Lightly smoked halibut

with smoked mayonnaise, pickled kohlrabi, cauliflower puree, cucumber, trout roe and dill

Seared char

with tomato- and shellfish broth, semi-dried tomatoes and fennel

Warm sponge cake

with almond chocolate ice cream, ginger poached pear and buckwheat

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

Crema catalana

flavored with cinnamon and orange, served with orange sorbet

KIDS MENU

Swedish meatballs

with potato puree, cream sauce and lingonberries

Pasta Bolognese

tagliatelle, bolognese

Mini pancakes

with vanilla ice cream and berries

Kids burger

bread, meat and fries

½ portion of all the main courses



STARTERS



Garlic bread

with tzatziki dip and salad

Deep fried Swedish “pannoui”

tossed in our signature spicemix, served with chili mayonnaise

Churros flavored with dill and onion

with sour cream dressing with bleak roe, onion and herbs

Shellfish soup

with crabcake, apple and kale

Gratinated goat cheese

with semi-dried beetroots, hazelnuts, crispy rye bread, horseradish and herbs

Our hand cut steak tartare

-fillet of beef

with ginger- and chili mayonnaise, kimchi made of celeriac, cured egg yolk and deep fried rice paper

Prosciutto

served with salt roasted almonds, Parmigiano Reggiano, herbs and mayonnaise made with black garlic

Lightly smoked halibut

with smoked mayonnaise, pickled kohlrabi, cauliflower puree, cucumber, trout roe and dill

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

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

Sweden, Dalsjöfors

Flank steak 56°

Uruguay, Novillo Real

Pluma of Pork

Sweden, Halla farm

Ribeye

Sweden, Närke kött

Dry-aged Ribeye

USA, Creekstone farms

Wagyu Ribeye

24h pre-order

Chef’s cut

Read on the blackboards or ask your waitress

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

Seared char

with tomato- and shellfish broth, semi-dried tomatoes and fennel

KB:s curry

with baked root vegetables, deep fried pannoui, yoghurt dressing, deep fried rice paper and mint oil



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

with mustard mayonnaise, cheddar, onion and pickles

“Cricket” burger

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

Oklahoma style burge

with smoked onion jam, silver onion and cheddar

“Pannoui” burger

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



DESSERTS

Candybag

KB's Mint Chocolate Truffle

Sorbet / ice cream

your choice of flavor with cookie crumbs and berries

Lemon pie

with meringue and fresh berries

Warm sponge cake

with almond chocolate ice cream, ginger poached pear and buckwheat

Crema catalana

flavored with cinnamon and orange, served with orange sorbet

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

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