

MENUS

Menu 1 2 courses 519:- 3 courses 619:-

White asparagus

with "Sandefjord" sauce, salt roasted almonds, dark rye bread crisp and ramson oil

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 449:- 3 courses 549:-

Crispy potatoes

with bleak roe, pickled onion, smetana, dill, lemon jelly and cress

Loin of cod baked with ramson

with herb dressed potatoes, horse radish- and dill hollandaise and vegetables tossed in lemon and dill

Poached rhubarb

with vanilla foam, currant and chocolate crisp

Menu 3 2 courses 389:- 3 courses 469:-

Garlic bread

with tzatziki dip and salad

Flank steak 56°

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

Crème brûlée

flavoured with bourbonvanilla

Rare 44°	<i>The meat is red all the way trough</i>
Medium rare 52°	<i>The meat has a red core and a pink exterior</i>
Medium 56°	<i>The meat is pink all the way trough</i>
Medium well 62°	<i>The meat has a pink core and grey exterior</i>
Well done 75°	<i>The meat is grey straight through, can be experienced as dry. It also takes longer to cook!</i>

STARTERS

Deep fried Swedish "pannoui" 89:-
tossed in our spicemix, served with chili mayonnaise

Garlic bread 69:-
with tzatziki dip and salad

Churros flavored with dill and onion 139:-
with sour cream dressing with bleak roe, onion and herbs

Our hand cut steak tartare 159:-/259:-
with ginger- and chili mayonnaise, kimchi made of celeriac, cured egg yolk and deep fried rice paper

Crispy potatoes 149:-
with bleak roe, pickled onion, smetana, dill, lemon jelly and cress

White asparagus 159:-
with "Sandefjord" sauce, salt roasted almonds, dark rye bread crisp and ramson oil

Prosciutto 149:-
served with salt roasted almonds, Parmigiano Reggiano, herbs and mayonnaise made with black garlic

Smoked char 159:-
with leek, trout roe, mayonnaise made with fennel, radish, dark rye bread och chervil

The starter of the month

read on the blackboards or ask your waitress

KIDS MENU

Swedish meatballs 95:-
with potato puree, cream sauce and lingonberries

Pasta bolognese 95:-
tagliatelle, bolognese

Pancakes 95:-
with vanilla ice cream and fresh berries

Kids burger 105:-
bread, meat and fries

1/2 portion of all the main courses

Vanilla ice cream 69:-
with cookie crumbs and fresh berries

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 kitchen sauce plate.

Fillet of Beef in Argentine way 399:-
Sweden, Dalsjöfors

Flank steak 56° 329:-
Uruguay, Novillo Real

Pluma of Pork 279:-
Sweden, Halla farm

Ribeye 349:-
Sweden, Närke kött

Dry-age Ribeye 495:-
Usa, Creekstone farms

Wagyu Ribeye 699:-
24h pre-order

Chef's cut

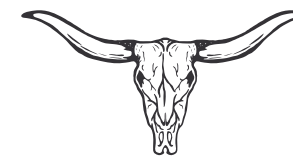
read on the blackboards or ask your waitress

Mixed grill

Choose 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

1 is always included 39:-/extra side order
Potato gratin – fries – sweet potato fries – potato puree – herb dressed potatoes – evenings vegetable selection



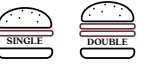
Loin of cod baked with ramson 329:-
with herb dressed potatoes, horse radish- and dill hollandaise and vegetables tossed in lemon and dill

Asparagus risotto made of oat rice 285:-
with white and green asparagus, swedish cheese "Gammel Knas", cauliflower puree, vinaigrette and hazelnuts

BURGERS

All our smashburgers are made of beef from "Bjursunds gårdsslakteri" in Sweden and served in a potato brioche bread.

All our burgers are served with fries.



KB:s cheeseburger 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

Oklahoma style burger 199:-/249:-
with smoked onion jam, silver onion and cheddar

Pannoumburger 199:-/249:-
with jalapeño creme cheese, salad, pickled jalapeño and pickled red onion



DESSERTS

KB:s Mint Chocolate Truffle 45:-

Candy bag 39:-

Crème brûlée 99:-
flavoured with bourbunvanilla

Lemon pie 125:-
with meringue and fresh berries

Poached rhubarb 125:-
with vanilla foam, currant and chocolate crisp

Chocolate dome 139:-
filled with raspberry mousse and hazelnuts, served with nougat broth



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



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