

MENUS

Menu 1 2 courses 525:- 3 courses 649:-

Mushroom soup

with KB:s bacon, rye breaks, spruce shoots oil and egg royale flavoured with mushrooms

Fillet of beef in Argentine style

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

Lemon pie

with meringue and fresh berries

Menu 2 2 courses 475:- 3 courses 599:-

Beetroot cured char

on cumin crisp bread with fennel mayonnaise, radish and dill

Fried halibut

with herb dressed potatoes, white wine sauce flavoured with dill, golden beets and dill pickled cucumber

Warm apple- and almond cake

with apple sorbet, apple cream and buckwheat

Menu 3 2 courses 395:- 3 courses 495:-

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 bourbon vanilla

Rare 44°	<i>The meat is red all the way through</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 through</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

Beetroot cured char..... 159:-
on cumin crisp bread with fennel mayonnaise, radish and dill

Mushroom soup..... 149:-/259:-
with KB:s bacon, rye bread, spruce shoots oil and egg royale flavoured with mushrooms

Our hand cut steak tartare..... 169:-/259:-
with fennel mayonnaise, potato- and horseradish crust, cured egg yolk and cress

Crispy potatoes 199:-
with bleak roe from Kalix, pickled onion, smetana, dill, lemon jelly and cress

Garlic bread 69:-
with tzatziki dip and salad

Terrine of Jerusalem artichoke..... 149:-
with comté cheese, pickled apple, Jerusalem artichoke chips, pesto of black cale and sunflower seeds

Smoked Cecilia de León 149:-
served with lime mayonnaise, comté cheese, salt roasted pistachios, pickled silver onion and herbs

Churros flavored with dill and onion 99:-
with sour cream, onion and herbs

KIDS MENU

Swedish meatballs..... 95:-
with potatoes, cream sauce and lingonberries

Bolognese 95:-
with tagliatelle and green salad

Pancakes 95:-
with vanilla ice cream and fresh berries

Hamburger..... 105:-
bread, meat and fries

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 style..... 399:-
Sweden, Dalsjöfors

Flank steak 56° 329:-
Uruguay, Novillo Real

Iberico secreto 279:-
Spain, Iberian meat

Dry-age Ribeye 499:-
Usa, Creekstone farms

Ribeye..... 349:-
Sweden, Närke kött

Wagyu Ribeye 699:-
24h pre-order

Side order for our meat dishes

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



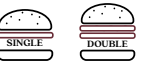
Fried halibut..... 349:-
with herb dressed potatoes, white wine sauce flavoured with dill, golden beets and dill pickled cucumber

Variations of eleriae..... 279:-
with truffle- and butter sauce, roasted almonds, scallions and herbs

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.

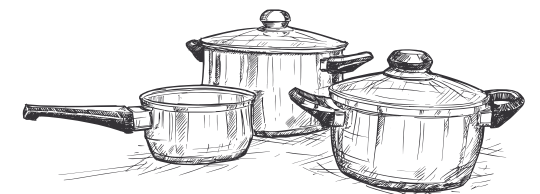


KB:s cheeseburger 199:-/249:-
with mustard mayonnaise, cheddar, onion and pickles

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

"Cricket" burger 219:-/269:-
with jalapeño creme cheese, salad, pickled red onion and cheddar

Truffle burger..... 225:-/275:-
with truffle mayonnaise, pickled onion, deep fried potato and cheddar



DESSERTS

KB:s Mint Chocolate Truffle 45:-

Candy bag..... 39:-

Lemon pie..... 129:-
with meringue and fresh berries

Crème brûlée 99:-
flavoured with bourbun vanilla

Warm apple- and almond cake 129:-
with apple sorbet, apple cream and buckwheat

The pillow 149:-
caramelized vanilla bavaroise filled with raspberry ganache, white chocolate crisp and foam of jasmine tea



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



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