

PRE-DRINKS & SNACKS

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| GLASS OF CHAMPAGNE | 179:- | GLASS OF CAVA | 99:- |
| COCKTAIL OF THE MONTH | 149:- | SARTI ROSA SOUR | 149:- |
| Flavor of the month – Ask your server | | Sarti Rosa Aperitivo, Lemon, Sugar | |
| OUR AWARD-WINNING G&T: FLOWER BLUSH | 189:- | TOMMY SHELBY | 149:- |
| Hernö Pink Gin, Lavender syrup, Pink Pepper tonic, Lime, Rose petals | | Old Tom Gin, Noilly Prat, Orange bitters, Lemon | |
| NOCELLARA OLIVES | 49:- | OYSTER FINE DE CLAIRE | 35:-/ea |
| 50 G AGED HARD CHEESE | 69:- | TORRES POTATO CHIPS | 49:- |
| 30 G THINLY SLICED CHARCUTERIE | 49:- | SALTED VALENCIA ALMONDS | 49:- |

STARTERS

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| MOZZARELLA BURRATA | 129:- |
| With marinated tomatoes, crispy bread, aromatic chili oil, basil and chive | |
| PETIT CHOUX | 99:- |
| With “Vesterhavs” cheese cream, vinaigrette with hazelnuts, pickled onion and chive – Add bleak roe +50 SEK | |
| HAND-CUT SWEDISH BEEF TARTARE | 179:-/ 279:- |
| With aromatic mayonnaise, crispy dark rye bread, Jerusalem artichoke and hazelnuts, cured egg yolk and herbs | |
| GARLIC BREAD | 79:- |
| With tzatziki and sallad | |
| GRATINATED SCALLOP | 199:- |
| With hollandaise of brown butter, trout roe, dill oil and chips of rice paper | |
| TERUEL HAM JAMONES PASTOR 24 MONTHS | 149:- |
| Served thinly sliced with romesco sauce, manchego cheese, grilled bell pepper and herbs | |
| SHELLFISH SOUP | 159:-/ 269:- |
| With baked leek, crab, dill and lemon | |

MEAT FROM SELECTED FARMS

One side dish and evening’s sauces are included

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| ARGENTINIAN-STYLE TENDERLOIN | 399:- |
| Sweden, Dalsjöfors | |
| FLANK STEAK 56° | 339:- |
| Uruguay, Novillo Real | |
| IBERICO SECRETO | 299:- |
| Spain, Iberian meat | |
| DRY-AGED RIB-EYE | 499:- |
| Sweden, Scan Menu | |
| RIB-EYE | 379:- |
| France, Ejendu | |
| WAGYU RIB-EYE | 899:- |
| 30 min preparation time | |

SIDES

One side is included with all meat dishes. Additional side: 49:-.

Potato Gratin – Fries – Sweet Potato Fries
Herb tossed Potatoes – Evening's Greens – Green Salad

MAINS

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| THYME BAKED SWEDISH CHICKEN | 299:- |
| From Solbacken with creamed corn with parmesan, roasted carrots, crispy chicken skin and gravy of roasted chicken and sorell | |
| CHILI AND SESAME GLAZED SWEDISH PORK BELLY | 269:- |
| With soy-fried portobello, baked pointed cabbage, gochujang mayonnaise and roasted sesame seeds | |
| FRIED CHAR FILET | 349:- |
| With herb tossed potatoes, brown horseradish cream, dill pickled cucumber, sugarsnaps and trout roe | |
| CHARRED SUMMER CABBAGE | 249:- |
| With variation of celeriac, deep-fried cauliflower, butter sauce with miso and porcini mushroom | |
| CAESAR SALAD | 249:- |
| With thyme baked Swedish chicken from Solbacken, romaine lettuce, classic Caesar dressing, bacon, parmesan, croutons, local tomatoes and chives | |

BURGERS

All our smash burgers are made from Swedish beef from Bjursunds Gårdsslakteri, served in a potato brioche bun, with fries.

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| KB'S CHEESEBURGER | 199:- |
| With home made mayonnaise, cheddar, onion, pickled cucumber | |
| PANNOUIMI BURGER | 199:- |
| With roasted garlic mayonnaise, caramelized onion, crispy onion | |
| 3X ONION BURGER | 279:- |
| Double patty with roasted garlic mayonnaise, cheddar, caramelized onion and crispy onion | |

DO YOU HAVE ALLERGIES?
ASK YOUR SERVER AND WE WILL GUIDE YOU!

SPARKLING

| | Glass | Bottle |
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| CHARLES HEIDSIECK BRUT RÉSERVE MV FRANCE, CHAMPAGNE | 179:- | 999:- |
| PHILIPPONNAT ROYALE RÈSERVE BRUT FRANCE, CHAMPAGNE | 179:- | 999:- |
| PROSECCO TREVISO BRUT DOC EKO (GLERA) ITALY, VENETO | 109:- | 499:- |
| HERENCIA CODORNÍU CAVA BRUT SPAIN, CATALONIA | 99:- | 389:- |

WHITE WINE

| | Glass | Bottle |
|---|-------|--------|
| SANTIAGO VV WHITE (LOUREIRO, TRAJADUJA, ARINTO) PORTUGAL, VINHO VERDE | 109:- | 439:- |
| RETURNS THE GRAPE COLLECTIVE (RIESLING) GERMANY, REINGAU | 119:- | 469:- |
| MAXIMO BLANC (VIURA) SPAIN, CASTILE AND LEON | 99:- | 389:- |
| PETIT BUISSE (CHARDONNAY) FRANCE, LOIRE | 109:- | 439:- |

RED WINE

| | Glass | Bottle |
|---|-------|--------|
| CLOS DU BOIS (PINOT NOIR) USA, CALIFORNIA | 135:- | 539:- |
| SAGACE LANGHE (NEBBIOLO) 100 CL ITALY, PIEMONTE | 145:- | 875:- |
| NOW BY PAXTON EKO (SHIRAZ) AUSTRALIA, MCLAREN VALE | 159:- | 619:- |
| MÁXIMO TINTO (TEMPRANILLO) SPAIN, CASTILE AND LEON | 99:- | 389:- |
| BLOCK SERIES (MALBEC) CHILE, MAULE VALLEY | 139:- | 549:- |
| PARKER FAVOURITE SON (CABERNET SAUVIGNON) AUSTRALIA, COONAWARRA | 119:- | 479:- |

DESSERTS

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| LEMON PIE With Italian meringue and fresh berries | 129:- |
| CRÈME BRÛLÉE Vanilla-flavored | 99:- |
| DARK CHOCOLATE MOUSSE With salt-roasted pistachio and blackcurrants | 69:- |
| MARINATED STRAWBERRIES With mousse of strawberries, almond cake, brown butter with vanilla and lemon balm | 139:- |
| MINT CHOCOLATE TRUFFLE | 45:- |
| CANDY BAG | 39:- |

DESSERT WINE 6 cl

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| MUSCAT DE RIVESALTES EKO 99:- FRANCE, RHÔNE | SOELLNER (RIESLING) 119:- AUSTRIA, NIEDERÖSTERREICH |
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AFTER-DINNER DRINKS

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| IRISH COFFEE 149:- Irish Whiskey, Brown Sugar, Coffee, Cream | KAFFE KARLSSON 149:- Citrus Liqueur, Baileys, Coffee, Cream |
| ESPRESSO MARTINI 149:- Espresso, Coffee Liqueur, Vodka, Sugar | APPLE PIE 149:- Fireball, Apple Syrup, Lemon Juice |
| BOULARD VSOP 29:- cl | BOWMORE 12 YO 29:- |
| PIERRE FERRAND GEN 10 39:- cl | PLANTATION XO 39:- cl |
| GRAPPA (AMARONE) 39:- cl | BAILEYS 25:- cl |

DRAFT BEER 40 cl

Ask your service about
our Rotation Beer!

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| MARIESTADS EXPORT, Sweden | 79:- |
| MARIESTADS CONTINENTAL, Sweden | 69:- |
| MARIESTADS OFILTRERAD EXPORT, Sweden | 89:- |
| KRUSOVICE IMPERIAL, Czech Republic | 99:- |
| SITTING BULLDOG IPA, Sweden | 99:- |
| OMAKA SUNTRIP SESSION IPA, Sweden | 99:- |
| THIRD MATE HAZY IPA, UK | 99:- |

BOTTLED BEERS 33cl

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| MELLERUDS, Sweden | 69:- |
| SOL, Mexico | 75:- |
| WISBY STOUT, Sweden | 95:- |
| WISBY WEISSE EKO, Sweden 50cl | 99:- |
| CARNABY BULLDOG IPL, Sweden | 95:- |
| ÄNGÖL, Sweden - Kalmar | From 99:- |
| HAZY BULLDOG APA, Sweden | 99:- |
| ÄNGÖL LEMON CURDELICIOUS, Sweden | 99:- |
| OMAKA A.K.A I.P.A, Sweden | 95:- |

BEVERAGES

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| LOKA 35:- | CIDER 55:- |
| SOFT DRINKS 39:- | BEER 57:- |
| JUICE 39:- | SPARKLING WINE 79:- |
| LEMONAD 59:- | WINE 79:-/289:- |