

PRE-DRINKS & SNACKS

GLASS OF CHAMPAGNE	179:-	GLASS OF CAVA	109:-
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:-	TORRES POTATO CHIPS	49:-
50 G AGED HARD CHEESE	69:-	SALTED VALENCIA	49:-
30 G THINLY SLICED CHARCUTERIE	49:-	ALMONDS	

STARTERS

VARIATIONS OF BEETROOT	129:-
With aged Spanish goat cheese, thyme honey, fruit bread, pickled cherries and watercress	
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, cured egg yolk, herbs, crispy dark rye bread, Jerusalem artichoke and hazelnuts	
GARLIC BREAD	79:-
With tzatziki and sallad	
BAKED EGG	199:-
With butter fried bread, warm shellfish foam, seared scallop and crab with spinach and onion	
TERUEL HAM JAMONES PASTOR 24 MONTHS	149:-
Served thinly sliced with romesco sauce, goat cheese from Rioja, grilled bell pepper and herbs	
POTATO- AND LEEK SOUP	149:-/ 259:-
With grilled leek, crispy potatoes, pickled celery, chicken mortadella and tarragon	
THE STARTER OF THE MONTH	
Read the blackboards or ask yourwaitress	

MEAT FROM SELECTED FARMS

One side dish and evening’s sauces are included

ARGENTINIAN-STYLE TENDERLOIN	399:-
Sweden, Dalsjöfors	
FLANK STEAK 56°	349:-
Uruguay, Novillo Real	
DRY-AGED RIB-EYE	499:-
Sweden, Scan Menu	
RIB-EYE	379:-
France, Ejendu	
WAGYU SIRLOIN STEAK	899:-
30 min preparation time	
CHEF ´S CUT	
Read on the blackboards or ask your waitress	

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

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

MAINS

THYME BAKED SWEDISH CHICKEN	299:-
From Öland with roasted carrot puree, fried chanterelles, gem salad and gravy of roasted chicken and truffle	
CHILI AND SESAME GLAZED SWEDISH PORK BELLY	269:-
With soy-fried portobello, baked pointed cabbage, gochujang mayonnaise and roasted sesame seeds	
FRIED HALIBUT	349:-
With herb tossed potatoes, dried tomatoes, shellfish sauce, pickled fennel and tomatoes tossed in shellfish oil and dill	
MUSHROOM RISOTTO	249:-
With fried chanterelles, roasted forest mushrooms, parmesan, Jerusalem artichoke chips, wax beans and dressed mache salad	
APPLE GLAZED PLUMA FROM SWEDEN	299:-
With roasted pumpkin, aromatic chili oil, baked shallots, brussels sprouts and chervil	

BURGERS

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

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	

# SPARKLING

SPARKLING	Glass	Bottle
CHARLES HEIDSIECK BRUT RÉSERVE MV FRANCE, CHAMPAGNE	179:-	999:-
PHILIPPONNAT ROYALE RÈSERVE BRUT FRANCE, CHAMPAGNE	179:-	999:-
PROSECCO TREVISO BRUT DOC EKO ITALY, VENETO	109:-	499:-
MONT-FERRANT AMERICANO CAVA BRUT NATURE ORGANIC SPAIN, DO CAVA	109:-	499:-

## WHITE WINE

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	119:-	469:-

## RED WINE

RED WINE	Class	Bottle
CLOS DU BOIS (PINOT NOIR) USA, CALIFORNIA	135:-	539:-
CHÂTEAU LESCALLE (MERLOT, CABERNET SAUVIGNON, ETC) FRANCE, BORDEAUX	149:-	599:-
NOW EKO (SHIRAZ) AUSTRALIA, MCLAREN VALE	159:-	619:-
MÁXIMO TINTO (TEMPRANILLO) SPAIN, CASTILE AND LEON	99:-	389:-
BLOCK SERIES (MALBEC) CHILE, MAULE VALLEY	139:-	549:-
ROBERTO SAROTTO LANGHE DOC (NEBBIOLO) ITALY, PIEMONTE	145:-	589:-

## DESSERTS

<b>LEMON PIE</b>	<b>129:-</b>
With Italian meringue and fresh berries	
<b>CRÈME BRÛLÉE</b>	<b>99:-</b>
Vanilla-flavored	
<b>EVENING SORBET</b>	<b>69:-</b>
With salt-roasted pistachio and blackcurrants	
<b>CHOCOLATE FONDANT</b>	<b>149:-</b>
With vanilla ice cream, raspberries and warm maple syrup with browned butter and peanuts	
<b>MINT CHOCOLATE TRUFFLE</b>	<b>45:-</b>
<b>CANDY BAG</b>	<b>39:-</b>

## DESSERT WINE 6 cl

<b>MUSCAT DE RIVESALTES EKO</b>	<b>99:-</b>	<b>SOELLNER</b>	<b>119:-</b>
FRANCE, RHÔNE		AUSTRIA, NIEDERÖSTERREICH	
<b>CUVÉE BEERENAUSLESE</b>	<b>139:-</b>		
AUSTRIA, BURGENLAND			

## AFTER-DINNER DRINKS

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

Kött & Bar

DRAFT BEER 40 cl

Ask your service about  
our Rotation Beer 30 cl

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, Sweden	99:-

## BOTTLED/ CAN BEERS 33cl

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

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