

## PRE-DRINKS & SNACKS

<b>GLASS OF CHAMPAGNE</b> 179:-	<b>GLASS OF CAVA</b> 109:-
<b>COCKTAIL OF THE MONTH</b> 149:- Flavor of the month – Ask your server	<b>SARTI ROSA SOUR</b> 149:- Sarti Rosa Aperitivo, Lemon, Sugar
<b>OUR AWARD-WINNING G&amp;T: FLOWER BLUSH</b> 189:- Hernö Pink Gin, Lavender syrup, Pink Pepper tonic, Lime, Rose petals	<b>TOMMY SHELBY</b> 149:- Old Tom Gin, Noilly Prat, Orange bitters, Lemon
<b>NOCELLARA OLIVES</b> 49:-	<b>TORRES POTATO CHIPS</b> 49:-
<b>50 G AGED HARD CHEESE</b> 69:-	<b>SALTED VALENCIA ALMONDS</b> 49:-
<b>30 G THINLY SLICED CHARCUTERIE</b> 49:-	

## STARTERS

<b>CROQUETTE OF BEEF CHEEK AND “PRÄST” CHEESE</b> 99:- With truffle mayonnaise, grated “Präst” cheese and deep-fried onion	
<b>HAND-CUT SWEDISH BEEF TARTARE</b> 179:-/ 279:- With “Vesterhavs” cheese, aromatic mayonnaise, pickled celery and root vegetable muesli	
<b>GARLIC BREAD</b> 79:- With tzatziki dip and salad	
<b>HANDMADE PASTA (FREGOLA SARDA)</b> 149:- With browned butter, pumpkin, miso, ginger and sage	
<b>SHELLFISH SOUP</b> 149:-/ 259:- With pickled fennel. Served with shrimp in sour cream, dill and lemon on toasted brioche	
<b>THINLY SLICED BAYONNE HAM</b> 149:- With Comté cheese, cornichons, crisp bread and cherry jam with star anise	
<b>DEEP FRIED POTATO CAKE</b> 199:- With bleak roe, smetana, red onion, dill and lemon	
<b>SEASONAL STARTER</b> Read on the blackboards or ask your waitress	

## MEAT FROM SELECTED FARMS

Meat from specially selected farms. Evening's vegetable and our selection of sauces are included.

<b>ARGENTINIAN-STYLE TENDERLOIN</b> 399:- Sweden, Scan	
<b>FLANK STEAK 56°</b> 349:- Uruguay, Novillo Real	
<b>DRY-AGE WAGYU CHUCK ROLL</b> 1199:- Sweden, Bjursunds Gårdsslakteri 30 min preparation time	
<b>RIB-EYE</b> 379:- Sweden, Scan Menu	
<b>WAGYU SIRLOIN STEAK</b> 899:- USA, Snake River Farms 30 min preparation time	
<b>CHEF ´S CUT</b> Read on the blackboards or ask your waitress	

## SIDES

<b>PRICEGROUP 1</b> ONE SIDE IS INCLUDED 49:- /ADDITIONAL SIDE  Potato Gratin – Fries – Herb tossed Potatoes – Green Salad	
<b>PRICE GROUP 2</b> ONE SIDE FOR THE FOOD 30:- 79:- /ADDITIONAL SIDE  Deep fried potatoes topped with aioli, pickled onion and chervil Charred broccolini, broccoli puree and deep-fried onion Truffle potato croquette with Parmigiano, mushrooms and chive	

## MAINS

<b>THYME BAKED SWEDISH CHICKEN</b> 299:- With Jerusalem artichoke puree, chicken velouté, oyster mushrooms, grilled leek and lemon	
<b>SHELLFISH-STUFFED WITCH FLOUNDER</b> 349:- With herb tossed potatoes, white wine sauce, buttered savoy cabbage, fennel and dill	
<b>BUTTER-BAKED CABBAGE</b> 249:- With browned butter sauce, beetroot, kale and potato croquette flavoured with goat cheese	
<b>SWEDISH CUTLET ON THE BONE</b> 299:- With broccoli puree, charred broccolini, deep-fried onion and chicken broth with soy and browned butter	

## BURGERS

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

<b>KB'S CHEESEBURGER</b> 199:- With home made mayonnaise, cheddar, onion, pickled cucumber	
<b>PANNOUMI BURGER</b> 199:- With truffle creme cheese, merlot pickled red cabbage and fried onion	
<b>TRUFFLE BURGER</b> 279:- Double patty with truffle creme cheese, merlot pickled red cabbage, fried onion and cheddar	

## SPARKLING

	Class	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

	Class	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

	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

LEMON PIE With Italian meringue and fresh berries	129:-
CRÈME BRÛLÉE Vanilla-flavored	99:-
SORBET OF THE EVENING With salt-roasted pistachio and blackcurrants	69:-
BLOOD ORANGE PANNACOTTA Topped with orange jelly, almond biscotti and ginger-poached pear	139:-
CHOCOLATE CURD Flavoured with citrus, topped with flake salt and olive oil	49:-
CANDY BAG	39:-

## DESSERT WINE 6 cl

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

## AFTER-DINNER DRINKS

IRISH COFFEE Irish Whiskey, Brown Sugar, Coffee, Cream	149:-	KAFFE KARLSSON Citrus Liqueur, Baileys, Coffee, Cream	149:-
ESPRESSO MARTINI Espresso, Coffee Liqueur, Vodka, Sugar	149:-	APPLE PIE Fireball, Apple Syrup, Lemon Juice	149:-
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 30 cl

MARIESTADS EXPORT, Sweden	79:-
MARIESTADS CONTINENTAL, Sweden	69:-
MARIESTADS OFILTRERAD EXPORT, Sweden	89:-
KRUSOVICE IMPERIAL, Sweden	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	Från 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:-
LEMONADE	59:-	WINE	79:-/289:-