

## PRE-DRINKS & SNACKS

<b>GLASS OF CHAMPAGNE</b> 179:-	<b>GLASS OF CAVA</b> 109:-
<b>DRINK OF THE MONTH</b> 149:- Ask your server	<b>SWEDISH SUMMER</b> 139:- Rhubarb Vodka, Lemon Juice, Wild Strawberry Syrup, Pink Tonic
<b>OUR AWARD-WINNING G&amp;T: FLOWER BLUSH</b> 189:- Hernö Pink Gin, Lavendel Syrup, Pink Pepper Tonic, Lime, Rose Petals	<b>WHISKEY AND HIVE</b> 149:- Whiskey, Ginger- and Honey Syrup, Lime Juice, Soda
<b>NOCELLARA OLIVES</b> 49:-	<b>TORRES POTATO CHIPS</b> 49:-
<b>AGED HARD CHEESE 50G</b> 69:-	<b>THINLY SLICED</b> 49:-
<b>SALTED VALENCIA ALMONDS</b> 49:-	<b>CHARCUTERIE 30G</b>

## STARTERS

**CROQUETTE OF BEEF CHEEK AND "PRÄST" CHEESE** 99:-  
With truffle mayonnaise, grated "Präst" cheese and deep-fried onion

**HAND-CUT SWEDISH BEEF TARTARE** 179:-/ 279:-  
With "Vesterhavs" cheese, aromatic mayonnaise, pickled celery  
and root vegetable muesli

**GARLIC BREAD** 89:-  
With tzatziki dip och salad

**DEEP FRIED POTATO CAKE** 199:-  
With bleak roe, smetana, red onion, dill and lemon

**WHITE ASPARAGUS** 179:-  
With browned butter foam, dill gremolata, "Västerbotten" cheese  
and puffed buckwheat Add 20g bleak roe 99:-

**THINLY SLICED CAPOCOLLO SAVIGNI** 149:-  
Whith truffle mayonnaise, aged pecorino, roasted pine nuts,  
lemon-pickled artichoke and herb salad

**BLACKENED SALMON** 149:-  
With wasabi, pickled ginger, soy pearls, spicy sesame seeds,  
pickled chili and fried rice paper

**STARTER ON VISIT**  
Read on the blackboards or ask your server

## MEAT FROM SELECTED FARMS

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

**ARGENTINIAN-STYLE TENDERLOIN** 419:-  
Sweden, Scan

**FLANK STEAK 56°** 329:-  
Uruguay, Novillo Real

**DRY-AGE WAGYU CHUCK ROLL** 1199:-  
Sweden, Bjursunds Gårdsslakteri  
30 min preparation time

**RIB-EYE** 389:-  
Sweden, Scan Menu

**WAGYU SIRLOIN STEAK** 899:-  
USA, Snake River Farms  
30 min preparation time

**MEAT ON VISIT**  
Read on the blackboards or ask your server

## SIDES

**PRICEGROUP 1**  
ONE SIDE IS INCLUDED  
49:- /ADDITIONAL SIDE

Potato Gratin – Fries – Herb tossed Potatoes – Green Salad

**PRICEGROUP 2**  
ONE SIDE FOR THE FOOD 30:-  
79:- /ADDITIONAL SIDE

Deep fried King Edward potatoes topped with aioli, pickled  
onion and chervil

Cauliflower puree, green asparagus and pickled kohlrabi

Truffle potato croquettes with parmesan, mushrooms and chive

## MAINS

**THYME BAKED SWEDISH CHICKEN** 299:-  
With cauliflower puree, chicken gravy, spring onions, green asparagus  
and pickled kohlrabi

**RIB-EYE OF VEAL** 349:-  
With potato puree, morel cream sauce, spring vegetables  
and garlic-roasted mushrooms

**BLACKENED LOIN OF COD** 349:-  
With herb tossed potatoes, charred broccolini, white onion,  
and buttersauce with horseradish and chives

**ASPARAGUS RISOTTO** 299:-  
With white wine and green asparagus, parmesan, radish, celery  
and mache salad

## BURGERS

Our smash burgers are made of Swedish beef  
from Scan, served in a potato brioche bun.  
All burgers are served with fries.

**KB:S CHEESE BURGER** 209:-  
With home made mayonnaise, cheddar, onion and pickled cucumber

**PANNOUMI BURGER** 199:-  
With truffle creeme cheese, merlot pickled red cabbage and fried onion

**TRUFFLE BURGER** 279:-  
Double patty with truffle cream cheese, merlot pickled red cabbage,  
fried onion and cheddar

## SPARKLING WINE

	Class	Bottle
<b>CHARLES HEIDSIECK BRUT RÉSERVE MV</b> France, Champagne	179:-	999:-
<b>PHILIPPONNAT ROYALE RÉSERVE BRUT</b> France, Champagne	179:-	999:-
<b>PROSECCO TREVISO BRUT DOC EKO</b> Italy, Veneto	109:-	499:-
<b>MONT-FERRANT AMERICANO CAVA BRUT NATURE ORGANIC</b> Spain, Do Cava	109:-	499:-

## WHITE WINE

	Class	Bottle
<b>SANTIAGO VV WHITE (LOUREIRO, TREJADUJA, ARINTO)</b> Portugal, Vinho Verde	109:-	499:-
<b>RETURNS THE GRAPE COLLECTIVE EKO (RIESLING)</b> Germany, Reingau	119:-	489:-
<b>MÁXIMO BLANCO (VIURA)</b> Spain, Kastillien-Leòn	99:-	399:-
<b>PETIT BUISSE (CHARDONNAY)</b> France, Loire	119:-	469:-

## RED WINE

	Class	Bottle
<b>CLOS DU BOIS (PINOT NOIR)</b> USA, California	135:-	539:-
<b>CHÂTEAU LESCALLE (MERLOT, CABERNET SAUVIGNON M.FL.)</b> France, Bordeaux	149:-	599:-
<b>NOW EKO (SHIRAZ)</b> Australia, McLaren Vale	149:-	745:-
<b>MÁXIMO TINTO (TEMPRANILLO)</b> Spain, Kastillen-Lèon	99:-	399:-
<b>BLOCK SERIES (MALBEC)</b> Chile, Maule Valley	139:-	549:-
<b>ROBERTO SAROTTO LANGHE DOC (NEBBIOLO)</b> Italy, Piemonte	145:-	699:-

## DESSERTS

<b>RASPBERRY SORBET WITH HIBISCUS AND VANILLA</b> Served with chocolate- and almond cake, raspberries, candied almonds and vanilla foam	139:-
<b>LEMON PIE</b> With Italian meringue and fresh berries	129:-
<b>CRÈME BRÛLÉE</b> Vanilla-flavoured	99:-
<b>SORBET OF THE EVENING</b> With salt-roasted pistachio and black currants	69:-
<b>CHOCOLATE CURD</b> Flavoured with raspberries, topped with flake salt and olive oil	49:-
<b>CANDY BAG</b>	39:-

## DESSERT WINE 6CL

<b>MUSCAT DE RIVESALTES EKO</b> 99:- France, Rhône	<b>SOELLNER SWEET EKO</b> 119:- Austria, Niederösterreich
<b>CUVÉE BEERENAUSLESE</b> 139:- Austria, Burgenland	

## AFTER-DINNER DRINKS

<b>IRISH COFFEE</b> 149:- Irish Whiskey, Brown Sugar, Coffee, Cream	<b>KAFFE KARLSSON</b> 149:- Citrus Liqueur, Baileys, Coffee, Cream
<b>CHOCOLATE ESPRESSO MARTINI</b> 149:- Espresso, Chocolate Liqueur, Vodka, Sugar	<b>CAFÉ D.O.M.</b> 149:- Bénédictine, Coffee, Cream
<b>BOULARD VSOP</b> 29:- /CL	<b>BOWMORE 12 YO</b> 29:- /CL
<b>PIERRE FERRAND GEN.10</b> 39:- /CL	<b>PLANTATION XO</b> 39:- /CL
<b>GRAPPA (AMARONE)</b> 39:- /CL	<b>BAILEYS</b> 25:- /CL

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

## DRAFT BEER

<b>MARIESTADS EXPORT 5.0% 40CL</b> , Sweden	79:-
<b>MARIESTADS OFILTRERAD EXPORT 5.8% 40CL</b> , Sweden	89:-
<b>MARIESTAD CONTINENTAL 4.2% 40CL</b> , Sweden	69:-
<b>KRUSOVICE IMPERIAL 5.0% 40CL</b> , Czech Republic	99:-
<b>A SHIP FULL OF IPA 5.8% 40CL</b> , Sweden	99:-
<b>ROTATION BEER 30CL</b> - Ask your server	

## BOTTLED / CAN BEER

<b>MELLERUDS PILSNER EKO 4.5% 33CL</b> , Sweden	79:-
<b>SOL 4.2% 33CL</b> , Mexico	85:-
<b>DAURA DAMM GLUTEN FREE 5.4% 33CL</b> , Spain	89:-
<b>ÄNGÖL PRIMA LAGER 5% 33CL</b> , Sweden Kalmar	99:-
<b>ÄNGÖL LATA DAGARS IPA 6% 33CL</b> , Sweden Kalmar	109:-
<b>OMAKA A.K.A. IPA 6.2% 33CL</b> , Sweden	99:-
<b>WISBY WEISSE EKO 5.2% 50CL</b> , Sweden	109:-
<b>WISBY STOUT 5.0% 33CL</b> , Sweden	95:-

## CIDER

<b>KIVIKS CIDER EKO 4.5% 33CL</b> , Sweden	95:-
<b>APPLE CIDR WITH ELDERFLOWER FLAVOUR</b>	
<b>BRISKA STRAWBERRY/RHUBARB 4.5% 33CL</b> , Sweden	89:-

## ALKOHOLFRITT

<b>LOKA</b>	35:-	<b>CIDER</b>	55:-
<b>SOFT DRINKS</b>	39:-	<b>BEER</b>	59:-
<b>JUICE</b>	39:-	<b>SPARKLING WINE</b>	79:-
<b>LEMONADE</b>	59:-	<b>RED / WHITE WINE</b>	79:-