MENU

A WARM WELCOME

TO START WITH 155

Negroni

Aperol Spritz

Cosmopolitan

Dark n Stormy

Gin & Tonic

SNACKS

Olives, Gorda	45
Nuts Mix	35
Root Vegetable Chips	45
Charcuterie	125
Fired Västerbotten cheese (M, NU) Topped with marcona share and rhubarb chutney	95

SPARKLING WINE

Welcomes Cava	125/615
Le Contesse Prosecco	125/615
Drappier Carte D'Or Brut	1 050

RED WINE

Welcomes red wine, *France*	125/525
Il Gufo Primitivo, Italy	139/600
Advini Secret de Lunes Pinot Noir, *France*	145/645
Heartland Carbernet Sauvignon, *Australia*	149/675
Vigneti Del Sole Ripasso, *Italy*	169/795
Ferraton Cotes du Rhone, *France*	175/845

WHITE WINE

Welcomes white wine	125/525
Chavin Sauvignon Blanc, *France*	135/585
The Grape Collective Riesling, *Germany*	145/645
Paco & Lola Nº 12 Albariño, *Spain*	149/675
Morgan Bay Chardonnay, *California*	152/685
Domaine Louis Petit Chablis, *France*	165/735

ROSE WINE

La Meridionale Rosé, *France*	125/525

STARTERS

Toast Skagen (C, E, F, G, MU) 185/285
Served with lemon, lumpfish roe and fried levain bread
Paco & Lola Nº 12 Albariño, Spain 149

Caramelized goat cheese (L, M, NU, MU) 175
Served with grilled Williams pears, strawberry vinaigrette, endive, floral honey, and walnuts
Domaine Louis Petit Chablis, France 165
Advini Secret de Lunes Pinot Noir, France 145

Steak tartare (E, L, M, MU) 175/297
Served with pickled beets, Dijonnaise, egg yolk confit, grated Almnäs Tegel cheese, fried capers, black kale, and pickled onion
Advini Secret de Lunes Pinot Noir, France 145

Wild mushroom croquettes (E, F, G M, MU) 175
Crispy wild mushroom croquettes. Served with lime mayonnaise, gooseberries, and Parmesan
Mas Pere Cava, Spain 125

Creamy Vichyssoise (MU, SO) 125
Flavored with herbs and white wine. Served with licorice tuile and seaweed caviar
With garlicbread (G ,M) +55
Riesling The grape Collective, Germany 145

MAIN COURSES

Steak Minute (E, M) 295
Quick-seared sirloin steak. Served with fries, tomato salad, béarnaise, and red wine sauce
Del Sole Ripasso, Italy 169

Welcome Burger (E, G, L, M, MU) 235
Served with Sriracha mayonnaise, fries, tomato, crisp lettuce, and ketchup
Il Gufo Primitivo, Italy

Deep-fried artichokes (G, M, SO) 255
Served with spicy romesco sauce, pickled chanterelles, Hokkaido pumpkin, and torch-fired Västerbotten cheese
With torch-fired vegan cheese 245
Mas Pere Cava, Spain 125
Paco & Lola Nº 12 Albariño, Spain 149

Caesar salad with shrimp (C, E F, G, MP) 275
Served with romaine lettuce, Caesar dressing, grated Parmesan, and croutons
La Meridionale Chardonnay-Sauvignon, France 125
La Meridionale Rosé, Franccec 125

Caesar salad with chicken/tofu (E F, G, MP) 219
Served with romaine lettuce, Caesar dressing, grated Parmesan, croutons, and bacon
La Meridionale Chardonnay-Sauvignon, France 125
La Meridionale Rosé, France 125

SEASONAL RECOMMENDATIONS FROM THE KITCHEN

Medium-rare veal ribeye (M) 385
Served with crispy potato fondant, baked autumn apple, roasted Jerusalem artichoke, and plum jus
Il Gufo Primitivo, Italy 139
Ferraton Cotes du Rhone, France 175

Glazed cod loin (F, M) 395
Served with a white wine sauce flavored with citrus and brown butter, Västerbotten cheese purée, and saffron-glazed root vegetables
Paco & Lola Nº 12 Albariño, Spain 149

CHILDREN'S MENU

Cocktail sausages with fries 85

American pancakes (E, G, L, M) 85
with jam and whipped cream

Chicken nuggets with fries (G) 85

Vanilla ice cream (E, L, M) 45

DESSERTS

Swedish farm cheese (G, L, M) 95
Served with gooseberry marmalade and seed crispbread

Dark chocolate mousse tartlet 145
(G, L, MP, SO)
Flavored with cognac. Served with Marcona almonds, coconut, and mango coulis

Pavlova (E, M, NU) 125
Served with sweet-and-sour Lime curd, whipped cream, and pistachios

Chocolate truffle (M, NU, SO) 65
Flavored with orange liqueur

Crème brûlée (E, M) 135

BEER ON TAP

Melleruds Pilsner 4,8 %, 40 cl	89
Krusovice 5,0 %, 40 cl	92
A Ship Full of IPA 5,8 %, 40 cl	95

BOTTLED BEER

Mariestad Export 5,3 %, 50 cl	91
Mariestad Continental 4,2 %, 33 cl	80
Wisby Weisse Ecological 5,2 %, 50 cl	104
Wisby Stout 5,0 %, 33 cl	84
Heineken 5,0 %, 33 cl	80
Daura damm Gluten Free 5,4 %, 33 cl	89

BOTTLED CIDER

Briska Pear 4,5 %, 33 cl	79
Briska Srawberry Rhubarb 4,5 %, 33 cl	79
Strongbow Ripe Apples 5,0 %, 33 cl	85

COFFEE COCKTAILS

Irish Coffee	155
Espresso Martini	155
Coffee Karlsson	155

DIGESTIVE

Grönsteds, Boulard, Plantation, Bowmore, Highland Park	Price / cl 39

ALKOHOL-FREE

Mariestad 0,5 %, 33 cl	55
Briska Pear 0,5 %, 33 cl	55
Briska Strawberry Rhubarb 0,5 %, 33 cl	55
Soda, 33 cl	35
Mineral Water, 0,8 l	33

COFFEE

Filter Coffee	35
Espresso	45
Cappuccino	55
Café Latte	55

Please ask the staff for more options or information.

C, Crayfish/seafood | E, Eggs | F, Fish
G, Gluten | L, Lactose | M, Milk | MU, Mustard
NU, Nuts | SO, Soybeans