

# MENU

## STARTERS

Toast Skagen, dill, citron & sikrom (K, G, Ä)  
*Swedish "Toast Skagen", dill, whitefish roe, prawns and lemon*  
145:-

Karintorps tomater, buffelmozzarella, basilika & balsamicovinägrett  
*Tomatoes, buffel mozzarella, basil & balsamic vinegar*  
135:-

Vichyssoise, potatis, purjolök & rostade pinjenötter (N, L)  
*Vichussoise, potatoes, leeks & roasted pine nuts*  
125:-

Gotlandssparris, tryffel & parmesan (L)  
*Swedish asparagus, truffles & parmesan*  
165:-

## MAIN COURSES

Caesarsallad, krutonger, parmesan (välj halloumi, kyckling eller räkor) (G, Ä)  
*Caesar salad, parmesan, croutons (choose halloumi, chicken or prawns)*  
215:- / 205:- / 225:-

Högrevsburgare, biffomat, krispsallad, pickles, dressing, syrad silverlök, cheddarost, rostad lök & pommes (G,L,Ä)  
*High rib burger, beef tomato, crispy salad, pickles, dressing, pickled silver onion, cheddar cheese, roasted onion & French fries*  
225:-

Grillad ryggbiff, vitlökssmör, rödvinsås, gremolatabakad tomat & pommes (S)  
*Grilled sirloin steak, garlic butter, red wine sauce, gremolata baked tomato & French fries*  
295:-

Halstrad röding, vitvinsås, savoykål, champinjoner & kokt potatis (F, L)  
*Grilled char, white wine sauce, savoy cabbage, mushrooms & boiled potatoes*  
275:-

Viltköttbullar, potatispuré, gräddsås, råörda lingon och pressgurka (L,Se,Ä)  
*Swedish meatballs on venison, mashed potatoes, cream sauce, raw lingonberries & cucumber*  
225:-

Rimmad lax, dillstuvad potatis & citron (F,L)  
*Cured salmon, dill stewed potatoes and lemon*  
245:-

Vichyssoise, potatis, purjolök, rostade pinjenötter & vitlöksbröd (N, L)  
*Vichussoise, potatoes, leeks, roasted pine nuts & garlic bread*  
185:-

Grekiska vegobiffar, rosmarinpotatis, tomatsås & tzatziki (Ä)  
*Greek veggie balls, rosemary potatoes, tomato sauce & tzatziki*  
225:-

G = Gluten L = Laktos Ä = Ägg Se = Senap S = Selleri  
K = Kräftdjur F = Fisk N = Nötter Ge=gelatin So = Soja

Vid allergier, vänligen kontakta vår personal

## SIDE ORDERS

Marinerade oliver  
65:-

Vitlöksbröd med aioli  
(G, Ä)  
65:-

Calamaresringar med limeaioli  
(G, Ä)  
165:-

Ostbricka med klassiska  
tillbehör (L,G)  
155:-

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Marinated olives  
65:-

Garlic bread with aioli  
65:-

Calamares rings with lime aioli  
165:-

Cheese platter  
155:-

Kvällens tips  
/  
Tonight's special  
189:-

Måndag – Torsdag  
Monday - Thursday

## DESSERT

Kladdkaka med grädde (L, Ä)  
*Chocolate cake with whipped cream*  
115:-

Glass med bärcoli (välj choklad eller vanilj) (L,Ä)  
*Ice cream with berry coli (choose chocolate or vanilla)*  
95:-

Crème brûlée (L,Ä)  
105:-



# DRINKS



## RED WINE

Tini /nero d'Avola	Italy	100:-	395:-
Les clefs / Côtes du Rhône	France	120:-	450:-
San Zenone / Ripasso	Italy	125:-	485:-
Prohibition / Zinfandel	USA	130:-	485:-

## ROSÉ WINE

Gobelsburg Rosé Zweigelt	Austria	115:-	460:-
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## WHITE WINE

Bankside / Chardonnay	Australia	100:-	395:-
Saar / Riesling	Germany	120:-	500:-
Les Garrigues	Chile	130:-	520:-
William Fevre / Chablis	France	135:-	535:-

## CHAMPAGNE / MOUSSERANDE / CAVA

Los Monteros / Cava	100:-	425:-
Alexandra Bonnet Grande Reserve Brut	130:-	695:-

## BEER

Eriksberg 50cl	95:-
Erdinger Weissbier 50cl	95:-
Staropramen	85:-
Carlsberg hof	85:-

## DRAFT BEER

Falcon Lager 0,4	80:-
Eriksberg Karaktär 0,4	85:-
Ipa 100W (6,8%) 0,4	95:-

## CIDER

Somersby Pear 33 cl	80:-
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## WHISKEY

Famous Grouse	25:-/cl
Jameson	25:-/cl
Jack Daniels	25:-/cl
Makers Mark	28:-/cl
Highland park Fine Oak 12y	32:-/cl
Oban 14y, Dalwhinnie 15y	36:-/cl
Laphroaig 10y, Lagavulin 16y	36:-/cl

## COGNAC

Grönstedts VSOP	28:-/cl
Remy Martin VSOP	32:-/cl
Boulard Calvados VSOP	30:-/cl

## RUM

Captain Morgan Spiced	26:-/cl
Bacardi	26:-/cl
Havana Club 7 år	30:-/cl
Diplomaico Single Vintage	38:-/cl

## VODKA

Absolut	25:- /cl
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## GIN

Beefeater	26:- /cl
Bombay Sapphire	30:- /cl
Hendricks	30:- /cl
Härnö Old Tom Gin	36:- /cl

## SNAPS

Skåne Aquavit	25:- /cl
OP Andersson	25:- /cl
Aahlborgs Jubileum	25:- /cl
Linie Aquavit	25:- /cl

## TEQUILA

Tequila Sauza	25:- /cl
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## LIQUEUR

Amareto, Baileys, Cointreau, Drambuie,  
Bénédictine D.O.M, Kahlúa, Grand Marnier, Xanté, Sambuca, Punsch,  
Southern Comfort, Grappa Sarpa di Poli  
28:- /cl

## BITTER

Jägermeister, Fernet Branca, Gammel Dansk, Campari  
26:- / cl

## WATER / SOFT DRINKS

Pepsi, Pepsi Max, Zingo, 7-Up,  
Juice, Sparkling Water 39:-

Low Alcoholic Beer 39:-

Non Alcoholic Beer /Non Alcoholic Wine 55:-