



## STARTERS

- Burrata med körsbärstomater, basilika och krispigt levainbröd** 175 SEK  
*Burrata with cherry tomatoes, basil and crispy levain bread*
- Charkuterier och ostar** 225 SEK  
*Charcuteries and cheese*
- Krispiga gambas med chili- och ingefärssås, cashewnötter, koriander och citron** 125 SEK  
*Crispy gambas with chili and ginger sauce, cashew nuts, coriander and lemon*

## MAIN COURSE

- Grillad svensk entrecôte med grön sparris, rödvinssås, dragonsmör, tomat sallad och pommes frites** 425 SEK  
*Grilled Swedish entrecôte with green asparagus, red wine sauce, tarragon butter, tomato salad and French fries*
- Köttbullar med gräddsås, potatispuré, pressgurka och rårörda lingon** 245 SEK  
*Swedish meatballs with cream sauce, mashed potatoes, pickled cucumber and lingonberries*
- Pontus burgare med grillat bacon, pepperjack ost, parmesanmajonnäs, picklad rödlök, silverlök, pommes frites och aioli** 275 SEK  
*Pontus burger with grilled bacon, pepperjack cheese, parmesan mayonnaise, pickled red onion, white onion*
- Friterad polenta med grön sparris, vitvinssås, pesto, soltorkade tomater och bladspenat** 245 SEK  
*Deep fried polenta with green asparagus, white wine sauce, pesto, sun dried tomatoes and baby spinach*
- PicPocs Caesarsallad med kycklinglårfile, grillat bacon, tomat, parmesan och krutonger** 275 SEK  
*PicPocs Caesar salad with chicken thigh, grilled bacon, tomato, parmesan*

### CHEFS CHOICE

**Burrata med körsbärstomater, basilika och krispigt levainbröd**  
**Grillad svenska entrecôte med grön sparris, rödvinssås, dragonsmör, tomat sallad och pommes frites**  
**Chokladpannacotta med färska björnbär, italiensk maräng, kanderad mandel, strandkrasse och atsina krasse**

*Burrata with cherry tomatoes, basil and crispy levain*  
*Grilled entrecôte with green asparagus, red wine sauce, tarragon butter, tomato salad and French fries*  
*Chocolate pannacotta with fresh blackberries, blueberries, deep fried quinoa and atsina cress*

525 SEK



## KIDS MENU

|                                                                                                                                        |        |
|----------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Hamburgare med ost, sallad, tomat och pommes frites</b><br><i>Hamburger with cheese, salad, tomato and French fries</i>             | 95 SEK |
| <b>Köttbullar med gräddsås, potatispuré och rårörda lingon</b><br><i>Meatballs with cream sauce, mashed potatoes and lingonberries</i> | 95 SEK |

## DESSERT

|                                                                                                                                                                                              |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Chockladpannacotta med färska björnbär, blåbär, friterad quinoa och atsina krasse</b><br><i>Chocolate panna cotta with fresh blackberries, blueberries, fried quinoa and atsina cress</i> | 95 SEK  |
| <b>Crème brûlée med blåbär och atsina krasse</b><br><i>Crème brûlée with blueberries and atsina cress</i>                                                                                    | 105 SEK |

## CAFÉ/TEA

|                              |           |
|------------------------------|-----------|
| <b>Kaffe</b>                 | 40 SEK    |
| <b>Te</b>                    | 40 SEK    |
| <b>Espresso enkel/dubbel</b> | 34/36 SEK |
| <b>Cappuccino</b>            | 48 SEK    |
| <b>Caffé Latte</b>           | 50 SEK    |
| <b>Irish Coffee</b>          | 155 SEK   |
| <b>Kaffe Carlsson</b>        | 155 SEK   |

## SWEET WINE

|                                                                                         |             |
|-----------------------------------------------------------------------------------------|-------------|
| <b>Valdespino El Candado Pedro Ximénez – Andalusia, Spain 37.5 cl</b><br><i>Muscato</i> | 125/500 SEK |
| <b>Valdespino El Candado Pedro Ximénez – Andalusia, Spain 37,5 cl</b>                   | 125/500 SEK |

## CALVADOS (4/6 CL)

|                            |             |
|----------------------------|-------------|
| <b>Boulard XO – France</b> | 116/174 SEK |
|----------------------------|-------------|

## COGNAC (4/6 CL)

|                                             |             |
|---------------------------------------------|-------------|
| <b>Grönstedts VSOP – France</b>             | 120/180 SEK |
| <b>Delamain Pale &amp; Dry X.O – France</b> | 180/270 SEK |
| <b>Hennessy VS – France</b>                 | 152/228 SEK |

## GRAPPA (4/6 CL)

|                                     |             |
|-------------------------------------|-------------|
| <b>Poli Grappa Classica – Italy</b> | 88/132 SEK  |
| <b>Poli Sarpa Oro – Italy</b>       | 176/264 SEK |

## WHISKEY (4/6 CL)

|                                     |             |
|-------------------------------------|-------------|
| <b>Glenfiddich 12 YO – Scotland</b> | 156/234 SEK |
| <b>Jack Daniel's Old No 7 – USA</b> | 96/144 SEK  |
| <b>Laphroig 10 YO – Scotland</b>    | 168/252 SEK |



## RED WINE

### **Aves del Sur – Valle del Loncomilla, Chile**

*Carmenère*

105/420 SEK

### **Bolla Le Poiane Valpolicella Ripasso – Veneto, Italy**

*Corvina- Rondinella-Molinara*

150/600 SEK

### **Col d'Orcia Brunello di Montalcino 2020 – Tuscany, Italy**

*Sangiovese*

900 SEK

### **Dievole Le Due Arbie Chianti Superiore – Tuscany, Italy**

*Sangiovese-Merlot*

145/580 SEK

### **Feudi di San Gregorio Taurasi 2019 – Campania, Italy**

*Aglianico*

800 SEK

### **Fontanafredda Briccotondo Barbera – Piedmont, Italy**

*Barbera*

125/500 SEK

### **La Spinetta Barbaresco Staderi 2008 – Piedmont, Italy**

*Nebbiolo*

2400 SEK

### **Maison Champy Bourgogne Pinot Noir Cuvée Edme – Burgundy, France**

*Pinot Noir*

175/700 SEK

### **Maison Louis Latour Echézeaux Grand Cru 2016 – Echézeaux, Burgundy, France**

*Pinot Noir*

5400 SEK

### **Miguel Torres Altos Ibéricos Crianza – Rioja, Spain**

*Tempranillo*

120/480 SEK

### **Miguel Torres Celeste Crianza – Ribera del Duero, Spain**

*Tempranillo*

150/600 SEK

### **San Felice Bolgheri Rosso Bell'Aja – Bolgheri, Tuscany, Italy**

*Merlot – Cabernet Sauvignon*

850 SEK

### **Bread & Butter – Usa, California**

*Cabernet Sauvignon*

155/620 SEK

### **Torre Mora Scalunera Etna Rosso – Sicily, Italy**

*Nerello Mascalese – Nerello Cappuccio*

700 SEK

## ROSÉ WINES

### **VilleHaute Cuvée Spéciale – France**

105/420 SEK



## WHITE WINE

## GLAS/BOTTLE

|                                                                                                                    |             |
|--------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Aves del Sur – Valle del Loncomilla, Chile</b><br><i>Sauvignon Blac</i>                                         | 105/420 SEK |
| <b>Albert Bichot Chablis Domaine Long-Depaquit – Burgundy, France</b><br><i>Chardonnay</i>                         | 175/700 SEK |
| <b>Charles Smith Kungfu Girl – Washington State, USA</b><br><i>Riesling</i>                                        | 145/980 SEK |
| <b>Domaine Vincent Girardin Chassagne-Montrachet 1:er Cru Morgeot 2021 – Burgundy, France</b><br><i>Chardonnay</i> | 1600 SEK    |
| <b>Gitton Père et Fils Sancerre Les Fredins – Loire, France</b>                                                    | 180/720 SEK |
| <b>Kein Name Grüner Veltliner – Niederösterreich, Austria</b>                                                      | 135/540 SEK |
| <b>McPherson Three Vineyards Chardonnay – South Eastern Australia, Australia</b><br><i>Chardonnay</i>              | 120/480 SEK |
| <b>Planeta Eruzione 1614 Bianco – Sicily, Italy</b><br><i>Carricante-Riesling</i>                                  | 850 SEK     |
| <b>Umani Ronchi Casal di Serra Classico Superiore – Marche, Italy</b><br><i>Verdicchio</i>                         | 125/500 SEK |

## SPARKLING

|                                                                                                                      |            |
|----------------------------------------------------------------------------------------------------------------------|------------|
| <b>NV Torre Oria Cava Brut - Spain</b><br><i>Macabeo</i>                                                             | 95/475 SEK |
| <b>NV Billecart-Salmon Brut Réserve – Champagne, France</b><br><i>Chardonnay – Pinot Meunier – Pinot Noir</i>        | 1050 SEK   |
| <b>NV Olivier Père &amp; Fils Brut Origine – Champagne, France</b><br><i>Chardonnay – Pinot Meunier – Pinot Noir</i> | 750 SEK    |
| <b>NV Krug Grande Cuvée Edition 171 – Champagne, France</b><br><i>Chardonnay – Pinot Meunier – Pinot</i>             | 3800 SEK   |
| <b>Dom Perignon Luminous Collection Rosé 2005 – Champagne, France</b><br><i>Pinot Noir - Chardonnay</i>              | 6500 SEK   |