

À LA CARTE

MAY - AUGUST 2020

A GREAT START

ONE GLASS OF CAVA

BODEGAS VILLA CONCHI CAVA BRUT SELECCION VEGAN.....115

ONE GLASS OF CHAMPAGNE

NV LAUNOIS CUVÉE RÉSERVÉE GRAND CRU BDB BRUT VEGAN.....145

ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....95

COCKTAILS

RHUBARB HIGBALL.....139

BEEFEATER GIN, APEROL, LEMON & RHUBARB SYRUP

ANGO BANGO.....139

GRÖNSTEDT COGNAC, COINTREAU BLOOD ORANGE, LEMON, SUGAR & ANGOSTURA BITTERS

FRANC'S CUCUMBER.....139

LILLET INFUZED WITH GRANNY SMITH, SAINT GERMAIN, GIN INFUZED WITH CUCUMBER, APPLE JUICE, LEMON & SUGAR

HELAN GÅR FIZZ.....139

OP ANDERSON INFUZED WITH ROSEMARY, LIKÖR 43, LEMON, STRAWBERRY SYRUP & EGG WHITE

NOT AN ORIGINAL (TOMMY'S MARGARITA).....139

TEQUILA OLMECA ALTOS, LIME, AGAVE SYRUP & DASH ORANGE BITTERS



APERITIVO SPRITZ.....105/455

JACOB'S CREEK APERITIVO SPRITZ HAVE A BASE MADE OF SPARKLING WINE MADE ON GLERA GRAPE. THE REFRESHING, SPARKLING DRINK HAS A TASTE OF BLOOD ORANGE WITH CAREFULLY SELECTED TASTES FROM THE VEGETABLE KINGDOM SUCH AS CINCHONA AND SWEET ROOT LICORICE EXTRACT. THE END RESULT BECOME TASTEFUL WITH FEATURES OF BITTER SWEET CITRUS.



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SMALL BITES

POMMES ALUMETTE 75

with whipped crème fraiche, bleak roe, red onion and dill

ANCHOVY FRITTERS 65

with dill mayonnaise and pickled red onion

ALMONDS 59

with lemon and salt

STARTERS

SKAGEN HALF 165/WHOLE 265

on rye bread with bleak roe and horseradish

ASPARAGUS 115

with cress pannacotta, vinegar cooked apple and tangy fennel

CHARCUTERIES 150

with prosciutto, coppa and salami with marinated olives and aged cheese

GRAVAD & BLACKENED TENDERLOIN 119

with fried capers, pickled mustard seeds, roasted beetroot crème and gravad egg yolk

SALADS

BRUNNEN'S CAESAR SALAD 225

with panko fried chicken fillets, crutons, parmesan and baked tomatoes

BRUNNEN'S ASPARAGUS SALAD 215

with grilled asparagus, crutons, parmesan and baked tomatoes

Do you want to know exactly what the food contain? Ask your waiter!

MAIN COURSES

BLACKENED COD 259

with mashed new potatoes, browned truffle butter,
peccorino and crispy sugarsnaps

FLATBREAD BIANCO 195

with västerbotten cheese, asparagus, herb- & spinach salad
and lemon almonds

add bleak roe 75

GRILLED VEAL 245

with café de paris butter, crushed- & fried new potatoes,
roasted spring carrots and herb salad

MEATBALLS FOR THE PEOPLE 195

classic meatballs with potato purée, cream sauce,
preserved lingonberries and pickled cucumber

WHOLE ROASTED TENDERLOIN 295

with baked tomato, string beans, french fries
and bearnaise

LIGHTLY SALTED SALMON 239

with dill stewed potatoes, lemon and pickled cucumber

SIDES

FRENCH FRIES 50

with bearnaise

AVOCADO 45

with japanese mayonnaise and roasted garlic- & chili oil

SMALL GREEN SALAD 39

with grated radish, red onion and cucumber

TOMATO SALAD 50

with tangy red onion, basil and deep-fried capers

DESSERT

MILK CHOCOLATE PANNACOTTA 105

with chocolate crumbles, raspberry meringue and
caramelised white chocolate crème

GRILLED BRIOCHE 119

with strawberries, tangy yoghurt ice-cream
”honeycomb” and mint syrap

SWEDISH SUMMER 145

strawberries and vanilla ice-cream

CRÉME BRULÉE 95

CHOCOLATE TRUFFLE / CHOCOLATE BALL 35