

Starters

White asparagus 125:-

Dill emulsion, soy browned butter, crumbled rey bread & cress

glass: Sandstein Riesling Trocken (Germany) 118:-

bottle: Weszeli Langenlois Grüner Veltliner (Austria) 630:-

Arancini

Parmesan mayonnaise, pickled white onion & herb oil

glass: Montepulciano d'Abruzzo Organic (Italy) 90:-

bottle: La Spinetta Ca di Pian / Barbera (Italy) 705:-

Jumbo shrimps

Chili, garlic, citrus aioli & fried onion

glass: Sandstein Riesling Trocken (Germany) 118:-

bottle: Saar Riesling (Germany) 700:-

Ceviche on yellowfin tuna

Lime, chili, mango purée, onion, coriander & pickled jalapeno

glass: Condesa de Leganza / Verdejo (Spain) 80:-

bottle: Grandes Perrières Sancerre Blanc / Sauvignon Blanc (France) 670:-

Charcuterie & cheese

The night's selection of charcuteries, cheese, bread & wild garlic mayonnaise

glass: Castello Di Bossi Chianti Classico / Sangiovese (Italy) 125:-

bottle: Castello Di Bossi Chianti Classico / Sangiovese (Italy) 630:-

Steak tartare

Wild garlic mayonnaise, pickled mustard seeds, parmigiano reggiano, cress & rice paper

(whole steak tartare is served with fries & salad)

Half 155:- / Whole 295:-

glass: Langhe Nebbiolo (Italy) 130:-

bottle: Virtus Gran Reserva / Tempranillo (Spain) 770:-



Main courses

Creamy peas

Asparagus, västerbotten cheese, pickled onions & marcona almonds

glass: *Petit Chablis Les Allées Du Vignoble / Chardonnay (France)* 140:-

bottle: *Bourgogne Blanc / Chardonnay (France)* 765:-

Grilled yellowfin tuna 325:-

Vinaigrette wite browned butter, roasted sesame seeds, potato
& fennel salad

glass: *Maso Di Mezzo / Pinot Grigio (Italy)* 116:-

bottle: *Take It To The Grave / Pinot Grigio (Australia)* 630:-

Char fillet

Celeriac, broccoli, Sandefjord souce, lumpfish roe & dill

glass: *Bourgogne Blanc / Chardonnay (France)* 155:-

bottle: *Kenwood Six Ridges / Chardonnay (USA)* 695:-

Corn chicken

Wild garlic mayonnaise, fried potatoes, citrus marinated cauliflower
& pumpkin seeds

glass: *Castello Di Bossi Chianti Classico / Sangiovese (Italy)* 125:-

bottle: *La Spinetta Ca di Pian / Barbera (Italy)* 705:-

Grilled sirloin steak 365:-

Potato croquettes, pickled kohlrabi, smoked red onion & red wine sauce

glass: *Châteauneuf-du-Pape / Mourverdre, Syrah, Cinsault & Grenache* 150:-

bottle: *Barolo Undicicomuni / Nebbiolo (Italy)* 840:-

Cheeseburger 195:-

150 g coarse ground beef (*beef shoulder clod, chuck & brisket*)
from "Bondens Skafferi" in Åhus

Ketchup, mustard, mayonnaise, lettuce, pickles, fries & dip

glass: *Castello Di Bossi Chianti Classico / Sangiovese (Italy)* 125:-

bottle: *Castello Di Bossi Chianti Classico / Sangiovese (Italy)* 630:-



Pizza

Margherita 150:-

Tomato sauce, fior di latte, parmigiano reggiano & basil

Al Funghi 155:-

Crème fraiche, white button mushrooms, västerbotten cheese,
pickled white onion & chives

Vegetariana 165:-

Tomato sauce, fior di latte, basil pesto, roasted salted sunflower seeds,
tomato, olives & marinated artichoke

Vesuvio 155:-

Tomato sauce, fior di latte, ham & oregano

Hawaii 160:-

Tomato sauce, fior di latte, ham, pineapple & oregano

Capricciosa 160:-

Tomato sauce, fior di latte, ham, white button mushrooms & oregano

Pepperoni 170:-

Tomato sauce, fior di latte, white button mushrooms, spanish pepperoni,
chili flakes, parmigiano reggiano & basil

Pollo 175:-

Tomato sauce, fior di latte, white button mushrooms, chicken fillet,
parmigiano reggiano, truffle cream & oregano

Kebab 180:-

Tomato sauce, fior di latte, white button mushrooms, kebab, cucumber,
tomato, red onion, garlic sauce & oregano

Capriolo 235:-

Tomato sauce, fior di latte, cottage cheese, hand picked shrimps
whitefish roe, pickled red onion & basil

Gluten free pizza +20:-



Children's pizza -20:-

Menu for the small ones

Chicken filet 125:-
Fries & bearnaise sauce

Smoked salmon 155:-
Dill potatoes, roe sauce & lemon

Children's cheeseburger 125:-
100 g coarse ground beef (*beef shoulder clod, chuck & brisket*)
from "Bondens Skafferi" in Åhus
Cheese, ketchup, mayonnaise, fries & dip

Desserts

Fried donuts 139:-
Apple compote, salted caramel ice cream & hazelnut brittle

Lemon tart 125:-
Raspberry sorbet, fresh raspberries, dark rey bread crisp & meringue

Mango ice cream 115:-
Citrus marinated mango, white chocolate crème, chocolate flake & coconut

Crème Brulée 115:-

2 pralines 59:-

