

# MENY

Välj era favoriter, 3-5 kalla/varma rekommenderas  
3-5 cold/hot plates are recommended

## Småplock/ Small picks

Vitlöksmarinerade oliver, liten/stor <i>Olives marinated in garlic small/big</i>	29kr/69kr
Vårt eget bröd m. vispat smör <i>Our own bread w. Whipped butter</i>	19kr

## Kallt/ Cold plates Small plates

Hummus m spiskummin, chili, krispigt pitabröd, rostade flarn av mandlar <i>Hummus w. chili, cumin, crispy pita bread, roasted almond flakes &amp; basil oil</i>	69kr	Vegan
Burrata med confiterade körsbärstomater, basilika olja & toast <i>Burrata w cherry tomato confit, basil oil &amp; toast</i>	79kr	
Krabbröra på rågbröd, chili, citron, dill, schalottenlök & avokadocrème <i>Crab salad on rye, mayo, chili, lemon, dill, shallot onion &amp; avocado creme</i>	89kr	
Tartar på ryggbiff, Dijon aioli, gräslök, Schalottenlök, Tabasco <i>Sirloin Beef tartar, Dijon mustard Aioli, Chives, Shallot onion &amp; Tabasco</i>	89kr	
Tonfisk Tataki m. Ponzuruktion & Chili mayo <i>Tuna Tataki w Ponzuruktion &amp; Chili mayo</i>	99kr	

## Varmt/ Hot plates Small plates

Rödbetor m. Chevré crème, rostade pinjenötter & örtolja <i>Beetroots w. Chèvre crème, roasted pine nuts &amp; herb oil</i>	49kr
Vitlöksbröd m. parmesan & Aioli <i>Garlic bread w. parmesan &amp; Aioli</i>	55kr

Potatis m. parmesanmajo <i>Roasted &amp; fried potatoes w. parmesan mayo</i>	59kr
Grillad Portobello m. pumpapuré <i>Grilled Portobello w. pumpkin puré</i>	69kr Vegan
Taco m. oxkött, picklad rödlök, mango & koriander <i>Taco w. beef, pickled onions, mangosalsa, chili &amp; cilantro</i>	75kr
Blomkålssoppa m. parmesanknäcke <i>Cauliflower soup w. parmesan breadstick</i>	69kr
Quesadilla m. mozzarella, cheddar, majs & jalapeno m. salsa <i>Quesadilla w. cheese, corn, jalapeno &amp; salsa on the side</i>	79kr
Gambas al pil-pil <i>Fried prawns w. oil, white wine, garlic, paprika and chili flakes</i>	85kr
Gös m. grönkål, zucchini, morötter & vitvinsås <i>Pike-perch, zucchini, carrots &amp; white wine sauce</i>	89kr
Koreansk krispig kyckling m. citrongräddfil <i>Crunchy Korean Chicken w. lemon sour crème</i>	89kr
Grisnacke sous vide m. chimi churri <i>Iberic pork neck sous vide w. chimi churri</i>	99kr
Lammracks m. vitlök & myntasmör <i>Grilled Lamb racks w. garlic &amp; mint butter</i>	109kr

## Sharing platters

Big plates recommended for two or more to share

Chark & ostbricka 6 olika kött & 4 olika ostar Fröknäcke, oliver, mandlar, kronärtskocka & lite grönt <i>6 cold cuts &amp; 4 cheeses</i> <i>Seed crackers, olives, almonds, artichoke &amp; greens</i>	419kr
Fisk & skaldjur Handskalade räkor, skagenröra, kallrökt lax, halstrad tonfisk, boquerones m. kapis, picklad rödlök, citron & bröd <i>Hand peeled shrimps, Swedish shrimp salad, cold smoked salmon,</i> <i>seared tuna, boquerones w. capers, pickled onions, lemon &amp; bread</i>	499kr

*Allergic? See last page*

## Efterrätt / Desserts

Bakad laktrits Crème Anglais m Coullis av Hallon/Rosmarin <i>Baked licorice Crème Anglais w raspberry/Rosemary coullis</i>	45kr
Crunchy Nougat m mandel & jordnötter. Serveras m glass <i>Crunchy Nougat w almonds &amp; peanuts. Served w ice cream</i>	65kr
Mango & passionsfruktssorbet m. halloncoulis <i>Mango &amp; passionfruit sorbet w. Raspberry coullis</i>	55kr Vegan
Tryffel m halloncoulis <i>Our own chocolate truffle w. raspberry coullis</i>	35kr
Våran Trippel. Choklad tryffel, kaffe & Avec <i>Our Triple. Chocolate truffle, coffee &amp; Avec</i>	129kr

**KAFA by LAVAZZA**  
*One of the rarest and best coffee in the world.  
Handpicked, 100% Arabica beans from wild grown trees in Ethiopia*

Kaffe <i>Coffee</i>	35kr
Espresso/ Double	35/45kr
Cappuccino	45kr
Latte	45kr
Cortado	45kr
Tea	35kr
<b>Avec</b>	
	4cl
Cognac VS	90kr
Blended Whiskey	90kr
Cartròn Triple sec <i>Clear Orange liqueur</i>	90kr
Cartròn Kaffe Likör <i>Coffee liquor</i>	90kr

## Fatöl/ Beer on tap

Stella Artois, 40cl <i>Belgian lager 5,0%</i>	79kr
Stella Artois, 50cl <i>Belgian, lager 5,0%</i>	89kr
Goose IPA, 5,9% <i>Chicago, Indian Pale Ale, English style</i>	89kr
Lefte Blonde, 50cl, 6,6% <i>Belgium, Abbey Amber Ale</i>	89kr

## Flasköl/ Beer on bottle

79. 50cl, 5% <i>Sibbarps husbryggeri, Münchner Helles</i>	89kr
Roggenbier. 33 cl, 5,4% <i>Sibbarps husbryggeri, lager</i>	85kr
Callista Session Ale. 33cl, 3,5% <i>Sibbarps husbryggeri, session ale</i>	75kr
Fransiskaner. 50cl <i>Germany, Weissbier</i>	85kr
Celia. 33cl, 4.5% Glutenfri <i>Check Rep. organic pilsner, gluten free</i>	75kr

## Cider

La Cidrae, äpple, halvtorr 4% <i>France, apple, semi-dry</i>	75kr
Somersby, päron, söt 4,5% <i>Sweden, pear, sweet</i>	75kr

## Rött vin/ Red Wine

	Glas/Glass	Flaska/Bottle
Belle Vignes <i>Vin de france. Syrah , Grenache, Marselan</i>	85kr	380kr
Joseph Mellot <i>Loire. Pinot Noir</i>	105kr	450kr
Terra Mazzei <i>Tuscany. Nero D'avola, Sangiovese, Merlot &amp; Alicante</i>	110kr	470kr
Zisola 2018, Mazzei <i>Sicily. Nero D'avola</i>	125kr	515kr
Lapostolle, 2015 <i>Chile, Cabernet sauvignon</i>	129kr	549kr
Fonterutoli, Mazzei <i>Tuscany. Chianti. Sangiovese, Malvasia, Merlot &amp; Colorino</i>	135kr	580kr
Joseph Mellot, Chinon Les Royaux 2019 <i>France, Chinon. Cabernet Franc</i>	139kr	590kr
Basilisco, 2016 <i>Italy, Aglianco del vulturo</i>		690kr
Ulysse etna, 2014 <i>Sicily,</i>		720kr
Zuccardi Concreto 2019 <i>Argentina, Mendoza, Alta Mira 1100m ASL Malbec</i>		770kr
Ratti Battaglione, 2018 <i>Italy, Piemonte. Barbera D'asti</i>		790kr

## Vitt vin/ White wine

	Glas/Glass	Flaska/Bottle
Belles Vignes <i>Rhône. Sauvignon blanc &amp; Colombaro</i>	85kr	380kr
Joseph Mellot, Sincérité <i>Loire. Sauvignon blanc</i>	105kr	450kr
Terra blesta, Estacade 2019 <i>France. Roussanne, grenache, blanc marsanne &amp; vermentino</i>	105kr	450kr
Maruxa, Virgen de Galir <i>Spain, Valdeorras. Godello</i>	110kr	470kr
Nostalgia 2018 <i>Portugal, Vinho verde. Alvarinho</i>	125kr	539kr
Belguardo 2019 <i>Tuscany. Vermentino</i>	135kr	580kr
Antxiola 2020 <i>Spain, Basc country. 100% Hondarriba Zuri</i>	135kr	580kr
Sepp Moser, Riesling von de Terrassen <i>Austria, Kremstal. Riesling</i>	145kr	595kr
Benzinger, Sans 2020 <i>Germany, Pzalz. Riesling</i>		595kr
Rully premier cru, Les Grésigny 2018 <i>Bourgogne. Chardonnay</i>		690kr
Chablis, Domaine de l'Enclos, 2018 <i>Bourgogne. Chablis, Chardonnay</i>		790kr
Dido La universal, Vintage 2017 <i>Spain, Montsant. Macabeu, Garnatxa blanc &amp; Xarel- Lo</i>		790kr
Claude Riffault, Les Boucauds 2020 <i>France, Sancerre. Sauvignon Blanc</i>		890kr

## Rosé

	Glas/Glass	Flaska/Bottle
Denis Marchais <i>Languedoc-Roussillon, Syrah</i>	85kr	380kr
Belguardo, Mazzei <i>Tuscany, 50% Sangiovese, 50% Syrah</i>	135kr	590kr
Joan Franquet, Orange de noir <i>Catalonia, 70% Sumoll Negre and 30% Xarel-lo Vermell</i>		555kr

## Mousserande/ Sparkling

	Glas/Glass	Flaska/Bottle
Lacrima Baccus Reserva organic, Cava <i>DO Cava, Spain, Macabeu, Parellada, Xarel-lo</i>	95kr	445kr
Villa Marcello, Millesimato Brut, Prosecco <i>Venetia/Prosecco, Glera</i>	95kr	445kr

## Champagne

	Glas/Glass	Flaska/Bottle
Laurent Perrier <i>Champagne. Chardonnay, Pinot Meunier, Pinot Noir</i>	165kr	960kr
Piper-Heidseck <i>Champagne. Pinot Meunier, Pinot Noir, Chardonnay</i>		990kr
Bouché Millésimé , -06 <i>Champagne. 50% Chardonnay &amp; 50% Pinot Noir</i>		1195kr

## Dessertvin/ Sweet wine

	6cl	Flaska/Bottle
Monte Croce Passito Bianco <i>Venetia, Garganega</i>	75kr	370kr
Mas De Lavail MAURY EXPRESSION <i>France Maury, Grenache</i>	75kr	370kr

## Alkoholfri/ Non-alco

	Glas/Glass	Flaska/Bottle
Oddbird by Richard Juhlin <i>France, sparkling wine</i>		95kr/20cl
Leitz, Eins zwei Zero <i>Germany, Riesling 0,0%</i>	75kr	290kr
<b>Cider</b>		
Somersby, päron 0,0% <i>Alc. free Pear Cider</i>	45kr	
<b>Beer</b>		
Stella Artois 0,0%	45kr	
Lefte Blonde 0,0%	45kr	
Brooklyn Special effect, Pale Ale 0,4%	45kr	
<b>Soda</b>		
Coca Cola, 330ml	35kr	
Coca Cola Zero, 330ml	35kr	
Fanta, 330ml	35kr	
Sprite	35kr	
Ramlösa, 330ml <i>Premium Swedish sparkling water</i>	39kr	
Premium Tonic, 250ml	45kr	
Ginger beer, 250ml	45kr	
Pink Grapefruit, 200ml	45kr	
Lemondrop by Sibbarp <i>Local lemonade w grilled lemons and hops.</i>	45kr	
<b>Juice by the glass</b>		
Cranberry, Orange, Apple and Passion	35kr	



# Drinks

## DAIQUIRIS 145kr/4cl

**Classic**  
Matusalem platino, syrup & lime

**Hemingway**  
W. Grapefruit & Maraschino

**Fläder**  
W. Cartrón elderflower, Egg white  
Lime and sugar syrup

## Our on Takes 155kr/4cl

**Mojito Cocktail**  
W. our own mint syrup, lime & rom

**Southside**  
W. our own mint syrup, lime & gin

**Lingoncito**  
Lingonberry coulis w vanilla & honey, Tequila  
Reposado, Lime & Egg white. Rimmed w.  
Mango, Sugar & Chili

**Peachy Melba**  
Cartrón Peach, Vanilla, lime & topped w cream

## MULES 145kr/4cl

Spirit, Lime & ginger beer

**Moscow**  
Vodka

**Mexican**  
Altos Reposado Tequila

**Kentucky**  
Makers Mark Bourbon

## SPARKLING 145kr/4cl

**Aperol Spritz**  
Aperol, cava & soda

**Hugo**  
St germain (elderflower), cava. mint & sprite

**French 75**  
Gin, syrup, lemon & cava

**Bellini**  
Peach puree & cava

## FRUITY DRINKS 155kr/4cl

**Passion**  
Pear vodka, apple sourz, passionfruit juice,  
lime, sugar & sprite

**Pink passion**  
Pink gin, passoa, lime, sugar & sprite

**Appletini**  
Pear vodka, apple sourz, apple juice, lime &  
sugar

## SOURS 155kr/4cl

Spirit, Lemon, Sugar & Egg white

**Bourbon/Whiskey**  
Makers Mark/Jack Daniels

**Amaretto**  
Hazelnut liquor

**Limoncello**  
Limoncello di capri

## CLASSICS 165kr/4/6cl

**Margarita**  
Tequila, Triple sec, lime & sugar

**Dark & Stormy**  
Gosling's Black Seal Rum, Lime & Ginger beer

**Paloma reposado**  
Tequila, syrup, lime & pink grapefruit

**Cosmopolitan**  
Lemon vodka, sugar, lime & cranberry juice

## COFFEE DRINKS 145kr/4cl

**Irish**  
Jameson, brown sugar & cream

**Carlsson**  
Triple sec, baileys & cream

**Espresso Martini**  
Vodka, vanilla, syrup & espresso

**VIRGIN**  
**Virgin Cocktail** 79kr

# Destillat/ Distillate

<b>VODKA</b>	<b>Kr/cl</b>	<b>LIQUOR by Cartron</b>	<b>Kr/cl</b>
Absolut	22	Peach/ Peche	22
Purity Sweden, Eslöv, organic	32	Vanilla	22
		Elderflower	22
		Amaretto	22
		Café	22
<b>ROM</b>		<b>LIQUOR</b>	
Flor de Caña 4 Soltera	22	Ronmiél, Dark rhum w honey	22
Flor de Caña 7 Soltera	25	Patrón XO Café	27
Flor de Caña 12 Soltera	30	Licor 43	22
Flor de Caña 18 Soltera	35		
Flor de Caña 25 Soltera	45	<b>GIN</b>	
Gosling's Black seal	24	Beefeater	22
		Hendrick's	30
<b>WHISKY</b>		Skånska Spritfabriken, Kaffe	30
Jameson Ireland	22	<b>TEQUILA</b>	
Highland park 12yo Scotland, single malt	28	Altos Reposado	25
Makmyra Svensk Ek Sweden, swedish oak, single malt	34	1800 Reposado	30
Bowmore 12yo Scotland, Islay, single malt, 12yo	34	<b>BITTERS</b>	
		Fernet Gancia	22
<b>BOURBON</b>		Jägermeister	22
Jack Daniels	22	<b>AMARO</b>	
Maker's Mark	25	Ramazotti	22
Woodford reserve Triple distilled	30	Averna	22
Buffalo Trace Kentucky Straight small Batch	30	<b>APERITIF</b>	
Michter's Bourbon Small Batch, 45,7%	34	Aperol	22
		Noilly Prat	22
<b>GRAPPA</b>		Campari	22
Nonino Selezione Orazio Italy, Friuli.	25	<b>COGNAC</b>	
Nonino Elige Della' Onrnellaia 3y Italy, Friuli	32	Martell VS	22
Nonino Chardonnay	35	Martell VSOP	28
		Séve Fournier, Cognac Liquor	

<b>Food</b>	<b>Allergies (contains)</b>
<b>Garlic bread</b>	<b>Gluten, lactose, garlic, egg</b>
<b>Fuet</b>	<b>Milk protein, pig</b>
<b>Hummus</b>	<b>Cumin, gluten, lemon, chili, garlic, sesame</b>
<b>Burrata</b>	<b>Lactose, gluten, onion, chili, garlic</b>
<b>Crab salad</b>	<b>Seafood, gluten, lemon, egg, sulphite, chili</b>
<b>Quesadilla</b>	<b>Gluten, lactose, onion, corn, paprika</b>
<b>Patatas</b>	<b>Lactose, egg</b>
<b>Beetroot</b>	<b>Honey, nuts, lactose</b>
<b>Pork neck</b>	<b>Garlic</b>
<b>Chicken</b>	<b>Gluten, egg, lactose, sesame, soy, sulphite, chili</b>
<b>Tuna</b>	<b>Sesame, soy, egg, fish, lemon, sulphite, chili</b>
<b>Ox taco</b>	<b>Garlic, onion, soy, honey, chili</b>
<b>Lamb</b>	<b>Lactose</b>
<b>Cauliflower soup</b>	<b>Gluten, parmesan</b>
<b>Beef tartar</b>	<b>Chili, lime, egg, onion, black pepper</b>
<b>Creme Anglais</b>	<b>Lactose, egg</b>
<b>Nougat</b>	<b>Lactose, egg, peanuts, almonds</b>
<b>Gambas</b>	<b>Gluten, paprika, sulphite, garlic, chili, wine</b>
<b>Pike-perch</b>	<b>Lactose, garlic, onions</b>
<b>Seafood platter</b>	<b>Seafood, fish, egg, citrus, gluten, soy, mustard</b>
<b>Cheese platter</b>	<b>Lactose, gluten, almonds</b>