

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

Sharing platter

Big plate 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 & 4 cheeses</i> <i>Seed crackers, olives, almonds, artichoke & greens</i>	419kr
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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 & basil oil</i>	69kr	Vegan
Burrata m. confiterade körsbärstomater, basilika olja & toast <i>Burrata w. cherry tomato confit, basil oil & toast</i>	79kr	
Tartar på ryggbiff, dijon aioli, gräslök, schalottenlök, tabasco <i>Sirloin beef tartar, dijon mustard aioli, chives, shallot onion & tabasco</i>	89kr	
Tonfisk Tataki m. ponzu reduktion & chili mayo <i>Tuna Tataki w. ponzu reduction & chili mayo</i>	99kr	

Varmt/ Hot plates Small plates

Rödbetor m. Chevré crème, rostade pinjenötter & örtolja <i>Beetroots w. Chèvre crème, roasted pine nuts & herb oil</i>	49kr
Vitlöksbröd m. parmesan & aioli <i>Garlic bread w. parmesan & aioli</i>	55kr
Potatis m. aioli & parmesan <i>Roasted & fried potatoes w. aioli & parmesan</i>	59kr
Grillad Portobello m. pumpapuré <i>Grilled Portobello w. pumpkin puré</i>	69kr Vegan
Taco m. oxkött, picklad rödlök, mangosalsa m. chili, koriander <i>Taco w. beef, pickled onions, mangosalsa w. chili, cilantro</i>	75kr
Rostad pumpasoppa m. ingefära, cocosgrädde & rostade pumpaströ m. parmensanknäcke <i>Roasted pumpkin soup w. ginger, coconut cream, roasted pumpkin seeds w. parmesan breadstick</i>	69kr
Quesadilla m. mozzarella, cheddar, majs & jalapeno m. salsa <i>Quesadilla w. cheese, corn, jalapeno & salsa on the side</i>	79kr
Halloumi cypriotisk & asiatisk sojasås m. gurka <i>Halloumi Cypriot & Asian soy sauce w. cucumber</i>	79kr
Gös m. quinoa, rucola & svart oliv & tomat relish <i>Pike-perch w. quinoa, rucola & black olive & tomato relish</i>	89kr
Koreansk krispig kyckling m. citrongräddfyl <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. ajvar, rostad fetaost & pinjenötter <i>Grilled lamb racks w. ajvar, roasted feta & pine nuts</i>	109kr

Allergic? See last page

Efterrätt / Desserts

Bakad lakrits Crème Anglais m. coulis av Hallon/Rosmarin <i>Baked liquorice Crème Anglais w. raspberry/Rosemary coulis</i>	45kr
Crunchy Nougat m. jordnötter m. glass <i>Crunchy Nougat w. almonds & peanuts w. ice cream</i>	65kr
Mango & passionsfruktssorbet m. halloncoulis <i>Mango & passionfruit sorbet w. Raspberry coulis</i>	55kr Vegan
Tryffel m. halloncoulis <i>Our own chocolate truffle w. raspberry coulis</i>	35kr
Våran Trippel. chokladtryffel, kaffe & Avec <i>Our Triple. chocolate truffle, coffee & 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
Avec	
	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

Winter warmer. 33 cl, 7,5% <i>Sibbarps husbryggeri, Christmas ale</i>	95kr
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
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
Lowlow hard seltzer, 5% <i>Sweden, rosé spritz, semi-dry</i>	80kr

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>	110kr	470kr
Terra Mazzei <i>Tuscany. Nero D'avola, Sangiovese, Merlot & Alicante</i>	110kr	470kr
Zisola, Mazzei, 2018 <i>Sicily, Nero D'avola</i>	125kr	515kr
Fonterutoli, Mazzei <i>Tuscany. Chianti. Sangiovese, Malvasia, Merlot & Colorino</i>	135kr	580kr
Joseph Mellot, Chinon Les Royaux 2019 <i>France, Chinon. Cabarnet Franc</i>	139kr	590kr
Basilisco, 2016 <i>Italy, Aglianco del vulturo</i>		690kr
Ulysse etna, 2014 <i>Sicily, nerello cappucio, nerello mascalese</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 & Colombardo</i>	85kr	380kr
Terra blesta, Estacade 2019 <i>France. Roussanne, grenache, blanc marsanne & vermentino</i>	105kr	450kr
Joseph Mellot, Sincérité <i>Loire. Sauvignon blanc</i>	110kr	470kr
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
Rully premier cru, Les Grésigny 2018 <i>Bourgogne. Chardonnay</i>		690kr
Chablis, Domaine de l'Enclos, 2018 <i>Bourgogne. Chablis, Chardonnay</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 & 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
Cider		
Somersby, päron 0,0% <i>Alc. free Pear Cider</i>	45kr	
Beer		
Stella Artois 0,0%	45kr	
Leffe Blonde 0,0%	45kr	
Brooklyn Special effect, Pale Ale 0,4%	45kr	
Soda		
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	
Juice by the glass		
Cranberry, Orange, Apple or 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

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

Food	Allergies (contains)
Garlic bread	Gluten, lactose, garlic, egg
Hummus	Cumin, gluten, lemon, chili, garlic, sesame
Burrata	Lactose, gluten, onion, chili, garlic
Crab salad	Seafood, gluten, lemon, egg, sulphite, chili
Quesadilla	Gluten, lactose, onion, corn, paprika
Patatas	Lactose, egg, parmesan
Beetroot	Honey, pine nuts, lactose
Pork neck	Garlic
Chicken	Gluten, egg, lactose, sesame, soy, sulphite, chili
Tuna	Sesame, soy, egg, fish, lemon, sulphite, chili
Ox taco	Garlic, onion, soy, honey, chili
Lamb	Lactose, cheese, chili, garlic, paprika, pine nuts
Pumpkin soup	Gluten, parmesan, lactose, seeds
Beef tartar	Chili, lime, egg, onion, mustard
Creme Anglais	Lactose, egg
Nougat	Lactose, egg, peanuts, almonds
Halloumi	Soy, cheese, garlic, chili
Pike-perch	Lactose, garlic, onions
Cheese platter	Lactose, gluten, almonds