

# Pre-dinner

## SNACKS

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<b>Potato chips</b>		<b>40 kr</b>
<b>Cold cuts</b> house made salami, ham, coppa		<b>135 kr</b>
<b>Boquerones on toast</b> lemon aioli & parsley		<b>100 kr</b>
<b>Beer Nuts</b> toasted with vinegar, beer & chili		<b>45 kr</b>
<b>Manzanilla olives</b>	<b>G*</b>	<b>50 kr</b>
<b>Fried Artichokes</b> togarashi, sesame, cress	<b>G*</b>	<b>75 kr</b>
<b>Falafel</b> tartar sauce, cress	<b>G*</b>	<b>65 kr</b>

## TO DRINK

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<b>Coconas Daquiri</b> , rhum, lime, coconut, pineapple		<b>165 kr</b>
<b>Spicy Margarita</b> tequila reposado, lime, jalapeno		<b>170 kr</b>
<b>Italian Stallion</b> grappa, amaretto, lime, lemon, pink grape		<b>170 kr</b>
<b>OK Cocktail</b> dry gin, Lillet, Grapefruit		<b>165 kr</b>
<b>Cherry Fashioned kiss</b> , bourbon, rose-te, cherry		<b>175 kr</b>
<b>Negroni</b> gin, sweet vermouth, Campari		<b>160 kr</b>
<b>Gin &amp; Tonic</b> Beefeater gin, lemon		<b>155 kr</b>
<b>Gin &amp; Elderflower Tonic</b> Hernö dry gin		<b>160 kr</b>
<b>Hendricks Gin Tonic</b> cucumber, black pepper		<b>195 kr</b>
<b>Landsorts lager</b> Nynäshamn bryggeri	DRAFT	<b>79 kr</b>
<b>Grimm PA</b> Oppigårds brewery	DRAFT	<b>79 kr</b>
<b>Amber Lager</b> Jämtlands brewery	DRAFT	<b>79 kr</b>
<b>Pang Pang Piña Colada Pusher</b>	0,33L	<b>95 kr</b>
<b>Solön Saison Lager</b> Nynäshamn bryggeri	0,33cl	<b>75 kr</b>
<b>Hedemora Pilsner</b> Oppigårds brewery	0,33L	<b>70 kr</b>
<b>Golden Cider Company</b> Appel cider		<b>70 kr</b>

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## STARTERS

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<b>Pulpo</b> , Chimi Churi, cauliflower, spinach ai Malabar, daikon	<b>185 kr</b>
<b>Toast "Pelle Janson"</b> Kalix bleek roe, platened beef, sour cream, egg yolk, chives	<b>240 kr</b>
<b>Tomato broth with curry butter</b> , zucchini, jalapeño oil, cress & dried flowers	<b>G*</b> <b>155 kr</b>
<b>Beef tartar</b> , pickled forest mushrooms, soy roasted buck wheat, Serapta & hard cheese "Havgus 24 month"	<b>165 kr</b>

**G\*= vegetabilie based, is/can go vegan**

## MAIN COURSES

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<b>Braised lamb shank</b> , "zucchine fritte", blue cheese, tarragon	<b>290 kr</b>
<b>Cabbage rolls</b> , mushroom filled served with grilled butter sauce & blistered Turkish peppers	<b>G*</b> <b>245 kr</b>
<b>Monkfish cheeks</b> , langoustine velouté, bok choy, fermented black radish, carrots, lime	<b>320 kr</b>
Large <b>Beef tartar</b> pickled forest mushrooms, soy roasted buck wheat, Serapta & hard cheese & french fries	<b>295 kr</b>
<b>Grilled Venison</b> , broccoli puré, chard, sauce Bordelais with rams capers & black trumpet	<b>355 kr</b>

**Allergies? Please let us know!!**

## AFTER DINNER

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<b>Tonight's Cheese</b> , marmalade & crisp bread	<b>80 kr</b>
<b>White chocolate mousse</b> , black currant sorbet, puffed emmer wheat, pistachio & meringues	<b>115 kr</b>
<b>Tiramisu</b> , Italian classic	<b>105 kr</b>
<b>Tonight's sorbet</b>	<b>50 kr</b>
<b>Brigadero</b> arrak, chocolate sprinkles	<b>40 kr</b>
<b>Gubbkaffe</b> Brigadero, your choice of coffee & avec	<b>135 kr</b>
<b>Espresso Martini</b>	<b>170 kr</b>
<b>Kaffe Karlsson</b>	<b>150 kr</b>
<b>Irish Coffee</b>	<b>155 kr</b>