

Pre Dinner

SNACKS

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

TO DRINK

Bartenders choice on the black board.....		
Spicy Margarita tequila reposado, lime, jalapeno		170 kr
Italion Stallion grappa, amaretto, lime, lemon, pink grape		170 kr
The Greenpoint flower , Bulleit Rye, Chartreuse, vermouth, orange bitters, angostura, Elder flower		198 kr
Winter Thief , Makers mark, sea buck thorn, lemon, "pumpkin spice"		175 kr
Negroni gin, sweet vermouth, Campari		165 kr
Gin & Tonic Beefeater gin, lemon		155 kr
Gin & Elderflower Tonic Hernö dry gin		160 kr
Hendricks Gin Tonic cucumber, black pepper		195 kr
Landsorts lager Nynäshamn bryggeri	DRAFT	79 kr
American Pale Ale Poppels Bryggeri	DRAFT	75 kr
Amber Lager Jämtlands Bryggeri	DRAFT	79 kr
Pang Pang Piña Colada Pusher	0,33L	95 kr
Solön Saison Lager Nynäshamn bryggeri	0,33L	75 kr
Christmas Brew Jämtlands brewery	0,33L	72 kr
Keller bier Nya Carnegie Bryggeriet	0,33L	70 kr
Golden Cider Company Appel cider		70 kr

memor

STARTERS

Pulpo , Chimi Churi, cauliflower, spinach ai Malabar, daikon	185 kr
Toast "Pelle Janson" Kalix bleek roe, platened beef, sour cream, egg yolk, chives	240 kr
"Zucchine Fritte" , tomato chutney, blue cheese, tarragon G* also emulsion with herbes	145 kr
Beef tartare , fermented daikon, soy roasted buckwheat, jalapeno oyster sauce, pickled shallots & herb salad	165 kr

G* = vegetabilie based, is/can go vegan

MAIN COURSES

Duck breast from Skåne brussel sprouts, rutabaga & duck sauce with sea buck & jalapeno	320 kr
Miso grilled Celeriac , squash, Piemontes hazelnuts also buttered tomato & -curry broth G*	255 kr
Backloin of cod , champagne & chicken velouté, dill oil, ginger, oyster leaves & bok choi	355 kr
Beef tartare , fermented daikon, soy roasted buckwheat, jalapeno oyster sauce, herb salad & french fries	295 kr
Reindeer from Norrland , salt baked Taurus beet, sauce Bordelaise med rams capers & winter salad	360 kr

Allergies? Please let us know!!

AFTER DINNER

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