

# pre dinner

## SNACKS

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<b>Sweet corn on a stick</b> chili, sesame & parmegian	<b>30 kr/piece</b>
<b>Radishes cru</b> humus, herbes	<b>75 kr</b>
<b>Tonights fresh Oysters</b> , see the black board	daily price
<b>Cold cuts</b> house made salami, ham, coppa	<b>135 kr</b>
<b>Swedish Boquerones</b> , toast, lemon aioli & parsley	<b>110 kr</b>
<b>Valencia almonds</b> salted & toasted	<b>55 kr</b>
<b>Manzanilla olives</b> G*	<b>50 kr</b>

## TO DRINK

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<b>Bartenders choice</b> on the black board.....	daily price
<b>Spicy Margarita</b> tequila reposado, lime, jalapeno	<b>175 kr</b>
<b>Italion Stallion</b> grappa, amaretto, lime, lemon, pink grape	<b>175 kr</b>
<b>Gin Elder Sour</b> Plymouth gin, Lillet, Elderflower, lime	<b>180 kr</b>
<b>The Greenpoint flower</b> , Bulleit Rye, Chartreuse, vermouth, orange bitters, angostura, Elder flower	<b>195 kr</b>
<b>Negroni</b> gin, sweet vermouth, Campari	<b>165 kr</b>
<b>Gin &amp; Tonic</b> Beefeater gin, lemon	<b>165 kr</b>
<b>Gin &amp; Elderflower Tonic</b> Hernö dry gin	<b>165 kr</b>
<b>Hendricks Gin Tonic</b> cucumber, black pepper	<b>195 kr</b>
<b>Landsorts lager</b> Nynäshamn Ångbryggeri DRAFT	<b>85 kr</b>
<b>Narangi IPA</b> O/O bryggeri	DRAFT <b>105 kr</b>
<b>Amber Lager</b> Jämtlands bryggeri	DRAFT <b>85 kr</b>
<b>Kvällens öl</b> flaska eller burk	daily price
<b>Golden Cider Company</b> Appel cider	<b>80 kr</b>

# memor

## STARTERS

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<b>Tonights fresh Oysters</b> , see the black board	daily price
<b>Seared diver scallops</b> , fresh vegetable soup, jalapeño, melon	<b>205 kr</b>
<b>Swedish beef tomato</b> burrata, olives, basil & peppers <b>G*</b>	<b>150 kr</b>
<b>Pulpo de "Maradona"</b> , grilled cuttlefish in chimichurri, humus'oli, deep-fried potatoes & snow peas	<b>175 kr</b>
<b>Beef tartare</b> , broad beans, snow peas, kefir, summer truffles	<b>185 kr</b>

**G\* = vegetabilie based**

## MAIN COURSES

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<b>Pytt i Plais</b> , beef sirloin cooked on the bone, fried onion rings, emulsion of shallots & soy pickled beetroots	<b>335 kr</b>
<b>Saffron risotto</b> , Porcini mushroom foam, pickled chanterelles, snow peas & Havgus cheese 24 months <b>G*</b>	<b>275 kr</b>
<b>Handmade pasta of the evening</b> .....	daily price
<b>Monkfish cheek</b> white wine sauce, elder flower vinegar, Shanghai bok choi & Shizo	<b>305 kr</b>
<b>Veal &amp; Lobster</b> , grilled peaches, broccolini, green beans & veal-lobster Jus	<b>365 kr</b>
<b>Beef tartare</b> , broad beans, snow peas, kefir, summer truffles also french fries on the side	<b>295 kr</b>

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

## AFTER DINNER

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<b>Tonight's Cheese</b> , marmalade & crisp bread	<b>95 kr</b>
<b>Creme Brûlée</b> , lavender, vanilla & citrus fruit sorbet	<b>115 kr</b>
<b>Sorbet of Swedish strawberries</b> , grilled peaches in honey, pistachios & fancy vanilla cream	<b>130 kr</b>
<b>Tonight's sorbet</b>	<b>50 kr splash</b> avec <b>95 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>

## ALCOHOL FREE

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<b>Apple juice</b>	<b>60 kr</b>
<b>Plais Kombucha</b> lemon, ginger, apple	<b>55 kr</b>
<b>Tonights Cocktail</b> suiting & fresh	<b>115 kr</b>
<b>Soda</b> Coca Cola, Cola Zero, Fanta, Sprite	<b>35 kr</b>
<b>LOKA</b> natural sparkling water	<b>35 kr</b>
<b>Alcoholfree Lager</b> Stella Artois 0,0%	<b>60 kr</b>
<b>Alcoholfree IPA</b> St Eriks Brewery 0,5%	<b>65 kr</b>
<b>Sin-Tonic Elderflower</b> sin alcoholica	<b>105 kr</b>

## SPIRITS

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<b>Marnes Blanches Marc du Jura</b>	<b>40 kr/cl</b>
<b>Janneau Armagnac</b> VSOP	<b>30 kr/cl</b>
<b>Cognac Mestreau</b> VS	<b>30 kr/cl</b>
<b>Cognac Mestreau</b> VSOP	<b>45 kr/cl</b>
<b>Sibona Grappa</b> barbaresco	<b>40 kr/cl</b>
<b>Chartreuse Grön</b>	<b>40 kr/cl</b>
<b>Chartreuse Gul</b>	<b>35 kr/cl</b>
<b>Andrea Scovero Grappa</b>	<b>40 kr/cl</b>
<b>Sibona Grappa</b> Port Wood Riserva	<b>45 kr/cl</b>
<b>Boulard Calvados</b> VSOP	<b>30 kr/cl</b>
<b>Metusalem Rom</b> Solera 7	<b>40 kr/cl</b>
<b>Havanna Club</b> Anejo Especial	<b>30 kr/cl</b>
<b>Ardbeg</b> Islay Singel Malt	<b>45 kr/cl</b>
<b>Glenlivet Whiskey</b> Founders Reserve	<b>30 kr/cl</b>
<b>Bulleit Bourbon</b> 10y	<b>50 kr/cl</b>
<b>Bulleit Bourbon</b> Rye	<b>50 kr/cl</b>
<b>Don Julio Tequila</b> Anejo	<b>48 kr/cl</b>
<b>Domaine de l'Arlot</b> Fin de Bourgogne	<b>60 kr/cl</b>
<b>Staubano Limoncello</b>	<b>25 kr/cl</b>
<b>Långviks Punch</b>	<b>30 kr/cl</b>