

START ME UP DRINK´S

PASSION FRUIT CAVA SERVED ON ICE gl 70:- BOTTLE 300:-

APEROL SPRITS APEROL 4cl, PROSECCO, ORANGE, SODA 95:-

HENDRICKS ELDER BERRY SAGE, ELDER BERRY TONIC, LEMON 138:-

HENDRICKS VIOLET VIOLET, ROSEMARY, MEDITERRANEAN TONIC, LEMON 138:-

WHITE BRAMBLE GIN, WHITE CHOCOLATE, BLACK BERRY, ROSEMARINY, LIME 138:-

WILD STRAWBERRY MOIJITOMATUSALEM, LEMON, SUGAR, MINT 145:-

APEROL SOBER ZERO% GINGER SODA, ORANGE, ROSEMARY 50:-

DRIVERS MOIJITO ZERO % LACK BERRY, LEMON, SPRITE, MINT 75:-

SNACKS

PIMIENTOS PADRONES 65:- **GORDAL PICANTE OLIVS 50:-**

VALENCIA ALMONDS 50:- **IBERICO PORK RIND 50:-**

CHORIZO CROQUETTE 70:- CHEVRE CREAM, SUNFLOWER SEEDS

CHARCUTERIE UN FROMAGE

JAMON SERRANO 50gr 24 mon AHUMADO 75:-

CHORIZO IBERICO 50gr 6 mon 75:-

PALETA IBERICA BELLOTA 50gr 36 mon 100:-

COPPA DE NOSTRANA 50gr air dried, garlic, pepper 65:-

ROSETTE LYON 50gr Classic french salami 60:-

VALDEON 50gr BLUE CHEESE from Asturia, PASTURIZED, COW&GOAT 65:-

BAUMA MADURAT 50gr KATALONIA, PASTURIZED, GOAT, ASH ROLLED 65:-

MANCHEGO MARANTONA CUR. 50gr La Mancha UNPASTURIZED GOAT 65:-

ÄDLA BLÅMÖGELOST 50gr BLUE CHEESE SWEDEN COW 65:-

FÖRRÄTTER

WHITE ASPARGUS140:-

GRILLAD AA ASPARGUS, ONION CRISP, SHREDDED EGG YOLK, PARMESAN CHEESE, BROWN BUTTER HOLLANDAISE

WHINE SUGGESTIONS: KUENSTLER RIESLING BEER SUGGESTIONS: WISBY LAGER

BURATTA 105:-

CREAMY MOZZARELLA, SWEDISH ECO TOMATO, BALSAMICO, HAZELNUT, WATER CREST

WHINE SUGGESTIONS: CARODORUM ROBLE BEER SUGGESTIONS: WISBY WEISSE

SMOKED SHRIMP 120:-

HANDFUL OF SMOKED ARCTIC PRAWNS, LEMON MAYONAISE, LEVAIN BREAD TOAST

WHINE SUGGESTIONS: CAVA VILLARNAU BRUT BEER SUGGESTIONS: SHIP FULL OF IPA

WHITEFISH ROE 1/2 165:- 1/1 225:-

VÅSTERBOTTEN CHEESE BRIOCHÉ, SMETANA, SWEET ONION, DILL

WHINE SUGGESTIONS: CHABLIS BEER SUGGESTIONS: WISBY PILS

ESCARGOT PROVENÇALÉ 100:-

6 SNAILS GARLIC BUTTER GRATINATED, LEVAIN BREAD TOAST

WHINE SUGGESTIONS: COUR DE POCE BEER SUGGESTIONS: SLEEPY BULLDAG

STEAK TARTAR 1/2 125:- 1/1 225:- (WHOLE SERVED WITH SALAD&FRIES)

RAIN FED AUSSIE CHUCKROLL, WITH TRADITIONAL TRIMINGS

WHINE SUGGESTIONS: COTES du RHONE BEER SUGGESTIONS: KLOSTERÖL

PLATEAU DE FROMAGE 150:-

3 DIFFERENT CHEESES, FRUIT&NUTBREAD, ROSE HIP GEL, FIG AND OLIVE CHUTNEY

WHINE SUGGESTIONS: CASTELMAURE BEER SUGGESTIONS: BUSHWELD

PLATEAU CHARCUTERIE 195:-

ALL OUR DIFFERENT COLD CUTS, OLIVES, PADRONES, ALMONDS

WHINE SUGGESTIONS: AMARONE BEER SUGGESTIONS: GREAT WHITE SHARK

PLATEAU CHARCUTERIE FROMAGE 340:-

WOOD BOARD, FILLED WIT ALL OUR SNACKS, COLD CUT, AND CHEESES

WHINE SUGGESTIONS: AMARONE BEER SUGGESTIONS: GREAT WHITE SHARK

SIDES

PARMESANFRIES 40:- **TOSSED GREANS 40:-** **BEARNAISE MAYO DIP 35:-**

VARMRÄTTER

SCHWEITZERSCHNITZEL from veal 1/1 250:- 1/2 189:-

BLACKY HAM, EMMENTALER CHEESE, RED WINE SAUCE, SWEET PEAS, LEMON

YOUR CHOICE OF PARMESAN FRIES OR SLIGHTLY WARM GERMAN POTATO SALAD

WHINE SUGGESTIONS: COTE du RHONE BEER SUGGESTIONS: SHOGUN

WIENERSCHNITZEL from veal 1/1 235:- 1/2 179:-

RED WINE SAUCE, SWEET PEAS, LEMON

YOUR CHOICE OF PARMESAN FRIES OR SLIGHTLY WARM GERMAN POTATO SALAD

WHINE SUGGESTIONS: COTE du RHONE BEER SUGGESTIONS: WISBY PILS

SWEDISH SPECIAL SCHNITZEL SIDES 30:--CAPERS, ANCHOVIES

GNOCCI 205:-

TOMATO BRAISED HERB GNOCCI, CURED SILVER ONION, OLIVES, GOAT CHEESE CREME,

CRUTON, GREEN CHESTNUT LEAVES, TOMATBRÄSERAD

WHINE SUGGESTIONS: RIVÉ BARBERA BEER SUGGESTIONS: TALE OF THE WHALE

PIKE PEARCH 260:-

SKIN FRIED PIKE PEARCH, ACIDIC FENNEL, NORWEGIAN LOBSTER VINAIGRETTES, LOVA-

GE, BACON CRISP, DILL AND FENNEL SAUCE

WHINE SUGGESTIONS: SANCERRE BEER SUGGESTIONS: MARIESTAD OFILTRERAD

TUNA 245:-

RARE GRILLED, ASPARGUS, MELON, FETA CHEESE, GEM LETTUCE, CAPERS,

HERB AND BREAD SAUCE

WHINE SUGGESTIONS: CREMANT BEER SUGGESTIONS: WISBY LAGER

SPRING CHICKEN 260:-

WHOLE DEBONED AND STUFFED SPRING CHICKEN, MORCHELLA CONICA, ASPARGUS, SUM-

MER ONION, CRUSHED CAROTS, LEMON GEL CREME, CHICKEN GRAVY

WHINE SUGGESTIONS: PINOT GRIS ALSACE BEER SUGGESTIONS: TEXAS STATE

IBERICO LOMO 257:-

MEDIUM GRILLED BONELESS IBERICO CUTLET, WHINE PICKLED SWEETHEART CABBAGE,

SMALL BROCCOLI, SMOKED COTTAGE CHEESE, CRISPE IBERICO RINDS, ROASTED POTATO

WHINE SUGGESTIONS: LOUISE M MARTIN BEER SUGGESTIONS: GRÄNGESBERG

RIBEYE FROM VEAL 255:-

MEDIUMRARE GRILLED, SMOKE FIRED APOLLO BROCCOLI, WHIPPED BROWN BUTTER,

MINUTE PICKLED CHIOGGIA BEET, POTATO FONDANT, THYME JUS

WHINE SUGGESTIONS: CASTELMAURE BEER SUGGESTIONS: BUSHWELD

SHORTTRIB 265:-

FENNEL RUBBED SLOW COOKED SHORTTRIB, ROASTED TOMATO SAUCE, CAROT CHUTNEY,

HERB MASHED SWEET POTATO, PIEDMENTOS PADRONES, ROASTED NUTS

WHINE SUGGESTIONS: SALENTINE MALBEC BEER SUGGESTIONS: SITTING BULLDOG

SUE ELLENS BURGER 198:-

MEDIUMGRILLED, GRUYERE CHEESE, BRIOCHE BUN, LETTUCE, TOMATO, SWEET ONION,

PICKLES, MAYONAISE, BURGER DRESSING, PARMESAN FRIES

WHINE SUGGESTIONS: CASTIGLIONI BEER SUGGESTIONS: GRÄNGESBERG

KIDS BURGER 75:-

SMALL BURGER, FRIES, LEMONADE, SCOOP OF ICE CREAM

SUCKLING PIG 560:- **SHARINGDINNER**

1/4 SUCKLING PIG, MILD TABASCO GLAZE, TRUFFLE MAYONNAISE, GARDEN SALAD,

PIEDMENTOS PADRONES, SPANISH STYLED MASHED POTATO

WHINE SUGGESTIONS: BAROLO BEER SUGGESTIONS: SLEEPY BULLDOG

ALLERGIC?

F YOU HAVE ANY ALLERGY, DONT HESITATE TO ASK YOUR WAITER, SO WE CAN DOUBLE CHECK EVERYTHING WITH OUR KITCHEN

DESSERT

CHERRY PANNACOTTA 90:-

VANILLA BAVAROISE, CINNAMON SPONGE, MERENGUE, MILK CHOCOLATE ICE CREAM

RHUBARB 90:-

POACHED, STRAWBERRY MOUSSE, COTTAGE CHEESE ICE CREAM, ALMOND BISQUITS

CARDAMOM PARFAIT 90:-

ELDER BERRY CURD, VANILLA TUILLE, RASPBERRY

CRÈME BRULEE 50:-

FRENCH CLASSIC

ONE SCOOP OF ICE CREAM 40:-

SK YOUR WAITER ABOUT OUR DAILY FLAWORS

BALLE DE MATCH 100 :-

INGLE ESPRESSO, 3cl CALVADOS, MACARON

