

## ENGLISH MENU FORMIDABLE

### SNACKS

**CRAWFISH POPPERS 75:-**

New Orleans Crawfish croquettes, mango & chili mayo

**PIMIENTES DE PADRONES 75:-**

Pan fried, olive oil, kosher salt

**IBERICO BELOTTA 95:-**

Aged 48 month

**CALAMARES ala SUE 75:-**

Tomato & chili marinated calamares rings, lemon aioli

**BLACK BACON 75:-**

Grilled stout & ginger marinerad bacon, corn chutney

**SNACKS VARIADOS 350:-**

All 5 snacks above on a cutting board

### FÖRRÄTTER

**SWEDISH TOMATO from Viken 115:-**

Soft baked Viken tomato, blackned onion, lovage creme, buffalo mozzarella, leek crisp

**CHANTARELLES 140:-**

Creamed chantarelles, dill brioche, pickled silverskin onion, Yellow wax bean, gruyere cheese

**WHITEFISH ROE 170:-**

New potato terrine, vineger boiled onion, sour cream foam, dill umbel crisp

**BEEF TARTAR 1/2 140:- 1/1 245:- inkl fries**

Minced top round steak. Deep fried beet, capers, crunchy onion dijon mustar, parsey, smoked onion mayonaise

### JUNK FOOD

**TEXAS xxx HOT CHILI 195:-**

Our winning texas chili in the Swedish chili cook off! Tortilla, romano lettuce, sweet onion, sour cream, bacon

**SUE ELLENS CHEESE BURGER 195:-**

Medium grilled chuck roll burger, classic trimmings



CLIFF BARNES



### VARMRÄTTER

**POINTED CABBAGE 205:-**

Grilled pointed cabbage, hash brown, spiced fried nuts, watercrest, picklled black currant, feta cheese, crudité

**ARCTIC CHAR 265:-**

Grilled arctic char fillet, cauliflower puree, broened soya butter, pan fried oyster mushroom, cured cucumber

**TURBOT 305:-**

Butter fried turbot on bone, fried jerusalem artichoke, pickled chantarelles, crayfish, yellow beet, sandefjord sauce

**VEAL BRISKET 255:-**

Slowcooked veal brisket from östra Vrenninge, soft boiled and pickled carrots, Swedish sweet & sour cream sauce, new potato

**RIBEYE 315:-**

Medium Rare grilled Grain fed Uruguay ribeye steak french potato gratine, sauce bearnaise, baked tomato sallad

**WIENERSCHNITZEL of veal 252:-**

Wienerschnitzel, sugar peas, redwine sauce, lemon, your choice of potato

**SCHWEITZERSCHNITZEL of veal 268:-**

Stuffed with blacky ham and ementaler cheese, sugar peas, redwine sauce, lemon, your choice of potato

**WIENER GARNI 45:-**

Pure Swedish tradition. Capers and cured anchovy

### SUE ELLENS LATE SUMMER DRINKS

**MARGARITA ON THE ROCKS 145:-**

Krögarns favorit! Tequila, cointreau, krögarns hemliga limemix,

**ANANASMOJITO 155:-**

Sailor jerry rom, peach tree, ananas, lime, socker, mynta, soda

**APEROL SPRITZ 120:-**

Aperol, prosecco, apelsin, soda, is

**SMULTRONMOJITO 155:-**

Sailor jerry rom, smultronpuré, citron, socker, mynta, soda

**HENDRICKS GT 145:-**

Hendricks gin, gurka, svart peppar, fentimans tonic, is

**FROZENSTRAWBERRYDAIQUIRES 160:-**

Matusalem rom, cointreau, jordgubbspuré, lime, socker, is

**NEW ORLEANS BLOODY MARY äntligen! 145:-**

Reyka lavastensfiltrerad vodka, spicy beef stock, tomatjuice, sherry, citron, spicy beans

**OLD FASHIONED 150:-**

wild turkey 101, angostura bitter, apelsin, sockerbit, soda, is

**SAZERAC French quarter classic 150:-**

Wild turkey rye, peychaud bitter, citron, socker, absinth, soda, is

**LYNCHBURG LEMONADE 150:-**

Wild turkey 81, cointreau, citron, äggvita, sprite, is

**REYKA SOUR en snabbflört med sommaren 145:-**

Reyka lavastensfiltrerad vodka, citron, violsocker, äggvita, serveras skakad i svängare

**ÖLPROVNING 100:-**

4 olika fatöl, cirka 60cl, Kolla in tavlan!

**SUE ELLENS LATE SUMMER NIGHT MARE 0%**

(alkoholfria drinkar)

**SMULTRONSPLASH 80:-**

Passionsnektar, smultronpuré, citron, socker, soda, krossad is

**DRIVERS MOJITO 75:-**

Mynta, lime, socker, äppeljuice, ginger beer, krossad is

**FRUITY SOUR 80:-**

Apelsin, passion & tranbärsjuice, citron, socker, äggvita, sprite

### DESSERT

**TARTLETTE au SUE ELLEN 95:-**

Blueberry compote, chocolate cream, lemon & violet meringue fermented blueberry sherbet

**COTTAGE CHEESE PANACOTTA 95:-**

Sorrel granité, raspberry curde, fudge crumble, raspberries

**CREME BRULÉE 50:-****BAILEYS & RASPBERRY TRUFFLE 35:-****QUE SPANISH CHEESES 60:-/st CHEESE PLATTER 140:-**

Fig marmelade, olive chutney, quince jelly

**Manchego Marontona Curado** from sheep unpasteurized

**Mahon torralba semi** from cow, creamy

**Briqueta** from goat, Spanish brie

**BETTER TO BOOK IN TIME?**

**SUE ELLENS CHRISTMAS TABLE!**

**SWEDISH TRADITIONAL CHRISTMAS FOOD!**

God Jul = Merry christmas 😊

**ALERGIC?**

**Do not hesitate to ask about the food content!**