

The Chef

Relax - Experience - Enjoy

..... Drinks & Snacks Menu

Beer & Cider

BEER ON TAP	30 cl / 50cl
Gambrinius- Czech Republic - lager	79 kr / 99 kr
Fuller's IPA - England - ipa	79 kr / 105 kr
Asahi super dry - Japanese - lager	79 kr / 99 kr

BOTTLED BEER

Peroni Gluten free - Italy - 33cl	85 kr
Zeunerts Höga Kusten - Sweden - 50cl	90 kr
Vienas Brewery Red Dune - Lithuania - Lager 50cl	99 kr
Vienas Brewery EXTRA - Lithuania - Lager 50 cl	99 kr

CANNED BEER

Vittra - Sweden - New England IPA - 33cl - 6%	95kr
Troll - Sweden - Cold IPA - 33cl - 5,2%	95kr

CIDER

Absolut Raspberry Lemonade	95 kr
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BEER VISITING FOR A LIMITED TIME!

From Lobik Brewery

Fruitpocalypse now! - Modern APA - 33cl - 6,2%	85 kr
Kylian Mosaic - American IPA - 33cl - 7%	85 kr
Riwaka - NEIPA - 33cl - 6,5%	85 kr
Marburger - Helles Lager - 50cl - 4,5%	85 kr

Non Alcoholic

Three cents soda -Greece - 20cl 37 kr

Choose between Pink grapefruit soda/ Cherry soda/
Mandarin& bergamot soda/ Ginger beer/ Pineapple
soda/ Sparkling lemonade

Alcoholfree drinks/ Mocktails 95 kr

The Rhubarb, Raspberry- & Mangomojito, White
Sangria

Asahi super dry 0,0% 65 kr

Japan -0,0% -33cl

Alcohol free IPA 65 kr

Germany - 0,0% - 33cl

Alcohol free Sparkling Wine 20cl 95kr

Alcohol free Red / White Wine 75 kr

Juice Orange & Carrot 37 kr

Austria - Pago

Apprezzare 225 kr

Rhubarb spriz - 750ml

Cocktails

SPICY STRAWBERRY MARGARITA 155kr

Tequila, Lime, Strawberry- & chilisyrup

RASPBERRY- & MANGOMOJITO 155kr

White rum, Lime, Simple Syrup, Mint, Raspberry, Mango

THE RHUBARB 155kr

Elderflower liquor, rhubarb syrup, elderflower syrup, prosecco

HONEY LEMON 155kr

Honey rum, Lemon, Water

GIN & YUZU 155kr

Gin, Lemon, Yuzu, Simple Syrup, Sprite

GRAPELICIOUS 155kr

Gin, Grapeliqour, Grape syrup, Lemon

WHISKEY SOUR 155kr

Tullamore Whiskey, Lemon, Simple Syrup, Eggwhite

SANGRIA GLASS 95kr / PITCHER 295kr

Rosé, Pink Rum, Lemon, Elderflower Syrup, Sprite, Fruit, Mint

Sparkling

Cava Mas Pere 20 cl 129 kr / 750ml 579 kr

Crémant L'extra Par Langlois Glas 145kr / 750ml 625kr

Prosecco Amori Extra dry 20cl 142kr

Champagne Bollinger La Grande Année 2015 4500 kr

Champagne Moët Brut Impérial 1800 kr

Snacks

ROOT VEGETABLE CRISPS 45 kr

Served with chive mayonnaise

OLIVES 65 kr

Marinated with chili and honey

Allergic?

Ask us for more information
about the food

The Chef

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..... MENU

3-course menu 595 kr

Starter

Whitefish Roe

Main Course

Beef Tenderloin

Dessert

Pavlova

Wine menu accommodations with coffee, 299kr

VEG 3-course menu 515 kr

Starter

Seaweed Roe

Main Course

Lemon Pasta

Dessert

Pavlova

Wine menu accommodations with coffee, 289kr

Main Courses

BEEF TENDERLOIN 395 kr

Beef roasted to 54 degrees, coined potatoes, red wine sauce, cafe de paris cream, grilled vegetables & tomatoes

CHICKEN 295 kr

Marinated cornfed chicken with warm potatosalad, grilled vegetables, fried artichoke, red wine sauce, spring onion & walnuts

PIKEPERCH FILET 325 kr

New potatoes, kohlrabi, radish, lobster mayonnaise, beurre noisette, fried leek, snap peas & fennel

LEMON PASTA 285 kr

Bimi, carrots, snap pea- and fennel crüdite flavored with mint and chili, pickled romanesco & grana padano

BIG BEEF TARTAR 325 kr

Basilcream, burrata, tomato, parmesan, pom alumette & capers, served with fries

THE CHEF'S RÄKMACKA 205 kr

The Chef's own "räkröra" (shrimp, mayonnaise, spices) on toasted sourdough bread served with a salad, boiled egg, pickled onion, lemon & herb oil

Starters

WHITEFISH ROE 135 kr

Served with our own dillchips, whipped smetana, red onion, chives & Lemon

SWORDFISH SASHIMI 165 kr

Marinated broccolini, feta cheese, habanero cream & fried leek

BEEF TARTAR 155 kr

Basilcream, confit tomatoes, pom alumette & grana padano

BURRATA 135 kr

Melongazpacho, serrano, seed crackers, basil, cocktail tomato & balsamico

SMOKED SHRIMP Half 125 kr / Whole 195 kr

Served with roasted sourdough bread, aioli & lemon

Allergic?

Ask us for more information
about the food and its contents!

Desserts

CHOCOLATE TARTELETT *from Amandas Bager* 105 kr

Italian meringue, raspberry coulis & roasted white chocolate

PAVLOVA 105 kr

Meringue, strawberries, lemoncurd, whipped cream & roasted almonds

STRAWBERRY- & LIMEPARFAIT 115 kr

Lemonpearls, strawberry coulis, strawberries & roasted chocolate

AFFOGATO 75kr

Vanilla ice cream & a double espresso

SWEDISH ADULT "FIKA" 135 kr

Coffee, chocolate truffle & 3cl avec

CHOCOLATE TRUFFEL 25 kr

Ask the staff about this tonights flavor

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WINE & BEER MENU

White

Les Pierres Dorées - Frankrike, Viognier	115 kr / 440 kr
Laborie - Syd Afrika, Chardonnay	115 kr / 445 kr
Domaine Kuehn - Frankrike, Riesling	115 kr / 535 kr
Melacce Maremma Toscana - Italien, Vermentino	115 kr / 500 kr
Steininger Grüner Veltliner Kamptal - Österrike, Grüner Veltliner	119 kr / 625 kr
Alba Rhino - Portugal, Alvarino	139 kr / 695 kr
Langlois Château Sancerre - Frankrike, Sauvignon Blanc Sancerre	190 kr / 980 kr

Sparkling

Cava Mas Pere	Glass 115 kr / 750ml 579 kr
Crémant L'extra Par Langlois	Glass 145kr / 750ml 625kr
Prosecco Amori Extra dry	20cl 142kr
Champagne Bollinger La Grande Année2015	4500 kr
Champange Moët Brut Impérial	1800 kr

Rosé

Sain Louis de Provence - France - Cinsalut, Syrah & Grenache Noir	135 kr / 595 kr
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Red

Les Pierres Dorées - France, Pinot noir	115 kr / 450 kr
Les Pierres Dorées - France, Cabarnet Sauvignon	115 kr / 450 kr
Collemassari Montecucco - Italy, Sangiovese, Cabernet Sauvignon och Ciliegiole	119 kr/ 520kr
Via Nostrum Minervois - France, Grenache & Syrah	125 kr / 545 kr
Altos Las Hormigas La Danza - Argentina, Malbec	115 kr / 550kr
Vigneti del Sole Valpolicella Ripasso - Italy, Ripasso	195 kr / 895 kr
Finca Valpiedra Reserva - Spain, Rioja	169 kr / 799 kr
Lange Nebbiolo 2022- Italy, Nebbiolo	165 kr / 780 kr
Bolgheri Rosso - Italy, Cabernet sauvignon, Cabernet franc, Merlot, Sangiovese och Petit verdot	1040kr
Vigneti del Sole Amarone DOCG- Italy, Corvina, Romdinella	1550kr

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.....AVEC & COFFEE MENU

Coffee & Coffee Drinks

Single/Dubble Espresso 30 kr/ 39 kr

Capuccino 40 kr

Latte 45 kr

Coffee 35 kr

Irish Coffee 155 kr

Tullamore Dew, Coffee, Cream, & Sugar

Kaffe Karlsson 155 kr

Baileys, Cointreau, Coffee & Cream

Espresso Martini 159 kr

Vodka, Coffee licor, Vanilla, Espresso, Sugar

Caramel Coffee (Non Alcoholic) 79 kr

Caramel Syrup, Coffee & Cream

Avec

- WHISKEY -

Tullamore Dew - 30 kr / cl
Ireland - Tullamore Dew - 40%

Bowmore 12 years - 32 kr / cl
Great Britain - Morrison's Bowmore Distillery - 40%

Maker's Mark Bourbon - 28 kr / cl
Kentucky - Marker's Mark Distillery - 45%

High coast HAV - 48 kr / cl
Bjärträ - High Coast Distillery - 48%

High coast ÄLV - 48 kr / cl
Bjärträ - High Coast Distillery - 46%

High coast BERG - 48 kr / cl
Bjärträ - High Coast Distillery - 50%

High coast TIMMER - 48 kr / cl
Bjärträ - High Coast Distillery - 48%

- RUM -

Arehucas Gunache Ron Miel - 26 kr / cl
Spain - Destileria Arehucas - 20%

Arehucas Reserva 18 Años - 40 kr / cl
Spain - Destileria Arehucas - 40%

Arehucas Ron Blaco - 40 kr / cl
Spain - Destileria Arehucas - 40%

Ron Roble Extra Añejo - 40 kr / cl
Venezuela - Rones del Caribe - 40%

Arehucas Capitan Kidd 30 Años - 120 kr / cl
Spain - Destileria Arehucas - 40%

Tres Hombres Ask us for tonights selection

- COGNAC -

Grönstedst Monopol VSOP - 28 kr / cl
France - Galatea - 40%

Courvuisier VSOP - 32 kr / cl
France - Courvoisier - 40%

Tesseron Lot N°76 XO - 60 kr / cl
France - Cognac Tesseron - 40%

- DESSERT WINE -

Sandeman Port Wine - 24 kr / cl
Portugal - Sweet port wine

Château Dereszla - 24 kr / cl
Hungary, Tokaji - Sweet dessert wine

Brännlands Ice Cider - 30 kr / cl
Sweden, Sweet apple wine

Sève Fournier - 30 kr / cl
France - Sweet cognac & Champagne licor

Pineau de Laborie - 24 kr / cl
South Africa - Sweet dessert wine with a subtle caramel flavour

Barrel Select Brandy 10 years - 40 kr / cl
South Africa - KWV - 38%

Bännlands icecider - 35kr / cl
Västerbotten - 9%

- GRAPPA -

Grappa Müller Thurgau Riserva - 42 kr / cl
Italy - Villa de Varda - 40%