

The Chef

Relax - Experience - Enjoy

..... Drinks & Snack Menu

BEER

BOTTLED BEER

Peroni Gluten Free - Italy - 33cl	89kr
Zeunerts Höga Kusten - Sweden, Lager - 50cl	95kr

CANNED BEER

SKRK BREW - see separate page

BEER ON TAP

25cl / 40cl

Gambrinius - Czech Republic - Lager	69kr / 99kr
Fuller's ESB - England - Ale	85kr / 105kr
Asahi super dry - Japan - Light lager	69kr / 99kr

COCKTAILS

TUSSILAGO PEACH MARGARITA	160kr
Tequila, Cointeau, Peachpurée, Lime, Rimmed with honey & tajin	
MANGOMOJITO	160kr
Light Rum, Lime, Sugar, Mint, Mango	
MALFY GT	160kr
Malfy grapefruit gin, Fentiman's grape tonic, Sugar	
PORNSTAR MARTINI	169kr
Passionfruit Purée, Vanilla Vodka, Passoa, Lime, Eggwhite, Sparkling Wine sidecar	
LEMON MERINGUE PIE	160kr
Crema alpina limon, Vanilla Vodka, Lemon, Sugar, Vanilla Fluff	
ELDERFLOWER & CUCUMBER SPRITZ	160kr
Elderflower Liqueur, Cucumbersyrup, Prosecco	
GIN & YUZU	160kr
Härnö Old Tom Gin, Lemon, Yuzu, Sprite, Sugar	
GRANAT & BOURBON	160kr
Pomegranate juice, Bourbon, Lemon, Orange	
CARAJILLO	169kr
Double espresso, Tequila, Liqueur 43, Orange, Cinnamon	
SANGRIA	95kr glass / 295kr pitcher
Choose between rosé & passionfruit	

ALCOHOL FREE

SODA

Three Cents Soda - Greece - 20cl	45kr
Choose Between - Pink grapefruit / Cherry / Pineapple / Mandarin & bergamot / Ginger beer / Sparkling lemonade	
Sprite Zero	40kr
Fentiman's Curiosity Cola - Britain	45kr
Juice Pago - Orange & Carrot - Austria	45kr

BEER

Asahi super dry - Japan, Lager - 0,0% - 33cl	68kr
Alcohol free IPA - Sweden - 0,0% - 33cl	68kr

SPARKLING WINE

20cl 99kr

Odd Bird, Blanc de blancs 0,0%, Chardonnay France

WHITE WINE

Glass 79kr

Leitz Eins Zwei Zero - Riesling - Germany 0,0%

RED WINE

Glass 79kr

Odd Bird, Domaine De La Prade

Melot & Shiraz - France - 0,5%

Chavin Zero - Syrah - France 0,0%

Glass 79kr

ALCOHOL FREE COCKTAILS

99kr

Mangomojito

Gin & Yuzu

Elderflower & Cucumber spritz

White Sangria

SNACKS

ROASTED CORN	37kr
MARINATED OLIVES	57kr
ROOT VEGETABLE CRISPS	47kr
Served with chivemayonnaise	

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MENU

3-course menu 625kr

STARTER

Whitefish roe

MAIN COURSE

Beef Tenderloin

DESSERT

Pavlova

Winemenu accomodation including coffee 299kr

VEG 3-course menu 495 kr

STARTER

Seaweed Roe

MAIN COURSE

Risotto

DESSERT

Pavlova

Winemenu accomodation including coffee 289kr

MAIN COURSES

BEEF TENDERLOIN 405kr

cooked whole & served at 53° with red wine gravy, ramson butter, confit cherry tomatoes, fried amandine with chimichurri & potato crisp

PIKEPERCH 385kr

with purple carrot, quick pickled potatoes, buttersauce with lemon & fennel, herb oil & deep fried leek

HERB BAKED CHICKEN 295kr

cornfed chicked with fried amandine, grilled zucchinifondant, roasted garlic aioli, buttered chicked bouillon & potato crisp

RISOTTO 295kr

with lemon & asparagus, pecorino, grilled asparagus, pickled red currant & whipped ricotta with sourdough bread

BIG BEEF TARTAR 405kr

with dijonnaise, cornichon, pecorino, pickled yellow beet, cured eggolk, pommes alumette & fries

STARTERS

BEEF TARTAR 175kr

with dijonnaise, cornichon, pecorino, pickled yellow beet, cured eggolk & pommes alumette

WHITEFISH ROE 125kr

with whipped smetana, red onion, chives, grilled lemon & chips seasoned with chive (vegetarian option available)

SMOKED SHRIMP 125kr / 195kr

served with aioli, sourdough bread & grilled lemon

SESAME-SEARED TUNA 165kr

served with mangosalad, gari (pickled ginger), wasabi mayonaise & grilled lime (vegetarian option available)

DESSERTS

PAVLOVA 115kr

with meringue from Gräddat i Norr, lemoncurd, whipped cream, mint marinated strawberries & roasted almond

CHOCOLATE PARFAIT 110kr

with salted digestive cracker crumble & pickled blackberries & currants

PANFRIED SPONGECAKE 125kr

with lemon, pickled rhubarb & muscavado-based caramelsauce

SORBETTO 110kr

elderflower sorbet, mintmarinated strawberries & crèmant

SWEDISH ADULT "FIKA" 135kr

Coffee, chocolate truffle & 3cl avec of your choice (ask us about your options)

CHOCOLATE TRUFFEL 27kr

Ask the staff about tonight's flavour

Do you have allergies?
Please ask the staff about the
contents of our dishes

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WINE MENU

WHITE

	Glass	Bottle
Il Gufo igp Puglia - Italy, Pinot Grigio	115kr	450kr
Laborie - South Africa, Chardonnay	120kr	445kr
Melacce Maremma Toscana - Italy, Vermentino	120kr	525kr
Casas Patronales - Chile, Sauvignon Blanc	130kr	595kr
Casas Patronales - Chile, Chardonnay	130kr	595kr
Steininger Grüner Veltliner Langenlois Kamptal Austria, Grüner Veltliner	120kr	525kr
Steininger Riesling Kamptal Austria, Riesling	115kr	450kr
Alba Rhino - Portugal, Alvarino	125kr	595kr
Moillard-Grivot Bourgogne Chardonnay Chardonnay, France	115kr	545kr
Moillard-Grivot Petit Chablis Chardonnay, France	139kr	695kr
The Mentors - South Africa, Chenin Blanc		745kr

SPARKLING

	Glass	Bottle
Crémant L'extra Par Langlois	120kr	495kr
Villa Sandi Doc Prosecco Brut Biologico Organic	95kr	495kr
Villa Sandi Doc Prosecco Brut Rosé Millesimato	95kr	495kr
Krone Borealis - Pinot Noir, Chardonnay - South Africa	145kr	650kr
Tapada Nova Pet Nat - Azal Branco, Arinto - Portugal	120kr	585kr
Champagne Bollinger La Grande Année 2015		4500kr

ROSÉ

	Glass	Bottle
Casas Patronales Almanoble - Chile - Cinsault	140kr	685kr

RED

	Glass	Bottle
Il Gufo igp Puglia - Primitivo Abruzzo, Italy	115kr	450kr
Les Pierres Dorées - Cabernet Sauvignon France	120kr	475kr
Casas Patronales - Pinot Noir Chile	130kr	595kr
Casas Patronales - Cabernet Sauvignon Chile	130kr	595kr
Collemassari Montecucco - Sangiovese, Cabernet Sauvignon, Ciliegiole - Italy	125kr	546kr
Altos Las Hormigas La Danza - Malbec Argentina	120kr	575kr
Via Nostrum Minervois - Syrah & Grenache France	130kr	575kr
Moillard-Grivot Bourgogne Pinot Noir - Pinot Noir, France	139kr	695kr
Finca Valpiedra Reserva - Rioja Spain	175kr	835kr
Langhe Nebbiolo 2023 - Italy	175kr	815kr
Vigneti del Sole Valpolicella Ripasso - Italy	205kr	935kr
Grattamacco Bolgheri Rosso, Super Tuscan - Cabernet sauvignon, Cabernet franc, Merlot, Sangiovese och Petit verdot - Italy		1090kr
Vigneti del Sole Amarone DOCG- Corvina, Romdinella - Italy		1550kr
The Mentors Orchestra - Druvblandning South Africa Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, och Carménère		745kr

Please ask us about wine pairings!

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AVEC & COFFEE MENU

- COFFÉE & COFFÉE COCKTAILS -

Single/Double Espresso	32kr / 42kr
Cappuccino	42kr
Latte	48kr
Drip Coffee	37kr

IRISH COFFEE 160kr
Tullamore Dew, Coffee, Whipped Cream, Sugar

KAFFE KARLSSON 160kr
Cointreau, Bailey's, Coffee, Whipped Cream, Cacao

HASSELKAFFE 160kr
Bailey's, Hazelnut syrup, Coffee, Whipped Cream

ESPRESSO MARTINI 169kr
Vodka, Kahlúa, Double Espresso, Sugar

KARAMELLKAFFE (Non Alcoholic) 85kr
Caramel syrup, Coffee, Whipped Cream

- GRAPPA -

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

Grappa Gran Cuvée- 42kr / cl
Italy - Villa de Varda - 40%

Grappa Anfora *terracottalagrad* - 35kr / cl
Italy - Distilleria Marzadro- 43%

Grappa Riserva di Amarone della Valpolicella - 45kr / cl
Italy - Distilleria Marzadro- 43%

- DESSERT WINE -

Sandeman Portwine - 25kr / cl
Portugal - Sweet with notes of plums & raisins

Château Dereszla - 25kr / cl
Hungary, Tokaji - Sweet, white dessert wine

Eiswein- 31kr / cl
Tyskland - Sweet wine made from frozen grapes

Sève Fournier - 31kr / cl
Frankrike - Very Sweet Cognac & Champagne liqour

Pineau de Laborie - 25kr / cl
Sydafrika - Sweet & Caramell-y

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

- WHISKEY -

Tullamore Dew - 31kr / cl
Ireland - Tullamore Dew - 40%

Bowmore 12 years - 33kr / cl
Britain - Morrison's Bowmore Distillery - 40%

Maker's Mark Bourbon - 30kr / cl
Kentucky - Marker's Mark Distillery - 45%

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

High coast Älv - 50kr / cl
Bjärträ - High Coast Distillery - 46%

High coast Berg - 50kr / cl
Bjärträ - High Coast Distillery - 50%

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

- COGNAC -

Grönstedt Monopol VSOP - 29kr / cl
France - Galatea - 40%

Courvuisier VSOP - 33kr / cl
France - Courvoisier - 40%

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

- RUM -

Arehucas Gunache Ron Miel - 27kr / cl
Spain - Destileria Arehucas - 20%

Arehucas Reserva 18 Años - 41kr / cl
Spain - Destileria Arehucas - 40%

Arehucas Zafiro Blanco - 41kr / cl
Spain - Destileria Arehucas - 40%

Arehucas Carta Oro - 26kr / cl
Spain - Destileria Arehucas - 37,5%

Arehucas Añejo 7 años - 26kr / cl
Spain - Destileria Arehucas - 40%

Arehucas Captain Kidd 30 Años 80kr / cl
Spain - Destileria Arehucas - 40%

Tres Hombres Ask us about tonight's assortment

- LIQOUR -

Crema Alpina 25kr / cl
Italy - 17%
Choose between - Lemon, Pistachio, Wild Strawberry, Coffee, Melon