

The Chef

Relax - Experience - Enjoy

..... Drinks & Snack Menu

BEER

BOTTLED BEER

Peroni Gluten Free - Italy - 33cl	89kr
Zeunerts Höga Kusten - Sweden, Lager - 50cl	95kr
Marburger - Slovenia - Lager	105kr

CANNED BEER

SKRK BREW - see last page

BEER ON TAP 30cl / 40cl

Gambrinius - Czech Republic - Lager	85kr / 105kr
Peroni - Italy - Light lager	85kr / 105kr

COCKTAILS

SPICY MANGO MARGARITA 165kr

Tequila, Cointeau, Chili infused mango puree, Lime
Rimmed with lime & tajin

STRAWBERRY MOJITO 165kr

White Rum, Lime, Sugar, Mint, Strawberries

WHITE LINEN 165kr

Gin, Elderflower liquor, Lime, Cucumber syrup

RASPBERRY LIMONCELLO SPRITZ 165kr

Limoncello, Raspberry syrup, Lemon, Sparkling wine

GIN & YUZU 165kr

Härnö Old Tom Gin, Lemon, Yuzu, Sprite, Sugar

STRAWBERRY LEMONDROP 165kr

Vodka, Cointreau, Strawberry syrup, Lemon

MALFY GIN & TONIC 145kr

Malfy pink grapefruit gin, Three Cent pink grapefruit
soda

APEROL SPRITZ 145kr

Aperol, Sparkling wine, Soda

SANGRIA 165kr glass / 395kr pitcher

Rosé, Arehucas Fresier, Lemon, Elderflower liquor,
Sprite

ALCOHOL FREE

SODA

Three Cents Soda - Greece - 20cl	45kr
Choose Between - Pink grapefruit / Cherry / Pineapple / Mandarin & bergamot / Ginger beer / Sparkling lemonade	

Sprite Zero	40kr
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Coca Cola / Coca Cola Zero	40kr
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Orange Juice - Fontana	45kr
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BEER

Asahi super dry - Japan, Lager - 0,0% - 33cl	75kr
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Alkohol free IPA - Sweden - 0,0% - 33cl	68kr
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SPARKLING WINE 20cl 99kr

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

WHITE WINE Glass 85kr

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

RED WINE Glass 85kr

Odd Bird, Domaine De La Prade
Melot & Shiraz - France - 0,5%

Chavin Zero - Syrah - France 0,0%	Glass 85kr
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ALCOHOL FREE COCKTAILS 115kr

Strawberry Mojito

Gin & Yuzu

White Linen

White Sangria

SNACKS

OLIVES	65kr
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ROOT VEGETABLE CRISPS	55kr
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Served with chivemayonnaise

MARINATED GOUDA	65kr
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Missing a drink on our menu?

Ask our staff!

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..... MENU

3-course menu 665kr

STARTER

Whitefish roe

MAIN COURSE

Beef Tenderloin

DESSERT

Pavlova

Winemenu accomodation including coffee 299kr

VEG 3-course menu 575 kr

STARTER

Seaweed Roe

MAIN COURSE

Risotto

DESSERT

Pavlova

Winemenu accomodation including coffee 289kr

MAIN COURSES

BEEF TENDERLOIN

425kr

cooked whole & served at 53° with red wine gravy, ramson butter, confit cherry tomatoes, fired and chimichurri tossed summer potatoes & potato crisp

PIKEPERCH

395kr

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

HERB BAKED CHICKEN

325kr

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

LEMON & ASPARAGUS RISOTTO

315kr

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

BIG BEEF TARTAR

415kr

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

THE CHEF'S RÄKMACKA

245kr

toasted levain with The Chefs "räkröra" (shrimp salad), pickled red onion, boiled egg, lemon & herb oil & green salad

DESSERTS

STARTERS

BEEF TARTAR

195kr

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

WHITEFISH ROE

145kr

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

SMOKED SHRIMP

half 165kr / whole 255kr

served with aioli, sourdough bread & grilled lemon

SESAME-SEARED TUNA

175kr

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

PAVLOVA

125kr

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

CHOCOLATE PARFAIT

125kr

with salted digestive cracker crumble & pickled blackberries & currants topped with whitechocolate ganache

PANFRIED SPONGECAKE

125kr

with lemon, pickled rhubarb & muscavado-based caramelsauce

SORBETTO

115kr

elderflower sorbet, strawberries & crèmant (alcohol free option available, ask your server!)

SWEDISH ADULT "FIKA"

155kr

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
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	135kr	495kr
Krone Borealis - Pinot Noir, Chardonnay - South Africa	145kr	650kr
Tapada Nova Pet Nat - Azal Branco, Arinto - Portugal	135kr	585kr
Champagne Bollinger La Grande Année 2015		4500kr

ROSÉ

	Glass	Bottle
Casas Patronales Almanoble - Chile, Cinsault	130kr	595kr

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, Rondinella - Italy		1550kr
The Mentors Orchestra - Grapemix 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	35kr / 45kr
Cappuccino	55kr
Latte	55kr
Drip Coffée	40kr

IRISH COFFEE 165kr
Tullamore Dew, Coffee, Whipped Cream, Sugar

KAFFE KARLSSON 165kr
Cointreau, Bailey's, Coffee, Whipped Cream, Cacao

ESPRESSO MARTINI 175kr
Vodka, Kahlúa, Double Espresso, Sugar

- 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%

Forss Swedish Oak Whiskey 50kr / cl
Sverige - Forss Destilleri - 45%

- 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 45kr / cl
della Valpolicella -
Italy - Distilleria Marzadro- 43%

- DESSERT WINE -

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

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

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

- GIN -

Forss Gin Bourbon 45kr / cl
Sweden - Forss Destilleri - 40%

Härno Old Tom Gin 45kr / cl
Sweden - Härnö Gin - 43%

- COGNAC -

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

- RUM -

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

Arehucas Reserva 18 Años - 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%

Forss Swedish Oak Rum 40kr / cl
Sweden - Forss Destilleri - 40%

Tres Hombres Ask us about tonight's assortment

- LIQOUR -

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