

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

CIDER

Bacardi Breezer - Passion & Mango	95kr
-----------------------------------	------

COCKTAILS

STRAWBERRY MOJITO 165kr
White Rum, Lime, Sugar, Mint, Strawberries

SPICY MANGO MARGARITA 165kr
Chili infused mango purée, Tequila, Cointreau, Lime
Rimmed with Tajin

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 / 455kr pitcher
Rosé, Arehucas Fresier, Lemon, Elderflower liquor,
Sprite

PASSION SANGRIA 165kr glass / 455kr pitcher
White wine, Breezer passion & mango, Passion puree,
Passion syrup, Lime juice, Sprite

ALCOHOL FREE

SODA

Three Cents Soda - Greece - 20cl 45kr
Choose Between - Cherry / Mandarin & bergamot

Sprite Zero 40kr

Coca Cola / Coca Cola Zero 40kr

Orange Juice - Fontana 45kr

BEER

Asahi super dry - Japan, Lager - 0,0% - 33cl 75kr

Alkohol free IPA - Sweden - 0,0% - 33cl 75kr

SPARKLING WINE 20cl 99kr
Henkel Piccolo 0.0%

WHITE WINE Glass 95kr
Leitz Eins Zwei Zero - Riesling - Germany 0,0%

RED WINE Glass 95kr
Odd Bird, Domaine De La Prade
Melot & Shiraz - France - 0,5%

Chavin Zero - Syrah - France 0,0% Glass 95kr

ALCOHOL FREE COCKTAILS

Strawberry Mojito 125kr

Gin & Yuzu 125kr

White Linen 125kr

White Sangria / Passion Sangria 125kr glass / 355kr pitcher

SNACKS

OLIVES 65kr

ROOT VEGETABLE CRISPS 55kr
Served with chivemayonnaise

MARINATED GOUDA 65kr

Missing a drink on our menu?

Ask our staff!

The Chef

Relax - Experience - Enjoy

MENU

3-course menu 665kr

STARTER

Lobster soup

MAIN COURSE

Beef Tenderloin

DESSERT

Sticky Toffée

Winemenu accomodation including coffee 350kr

VEG 3-course menu 575 kr

STARTER

Chanterelle toast

MAIN COURSE

Beets confit

DESSERT

Sticky Toffée

Winemenu accomodation including coffee 350kr

MAIN COURSES

BEEF TENDERLOIN

425kr

whole roasted beef tenderloin served at 53° with marsala red wine gravy, pommes anna, pepper cream & garlic roasted wildmix tomatoes

ARCTIC CHAR

395kr

with vegetable burnoise, kale, chanterelle sauce, dried autumn apples & pickled chanterelles

MARINATED VENISON

345kr

venison roast beef with almond potato puree, red wine sauce, truffle stewed black salsify, thyme pickled wineberries, deep fried lacinato kale & jerusalem artichoke chips

BEETS CONFIT

315kr

with mushroom puré flavoured with truffle, chèvre, herb velouté, caper berries, pickled onion, deep fried oyster mushroom & pickled fiorina

PASTA PAPARDELLE

315kr

with roasted bell pepper sauce, The Chef's KBK sausage from Diléns, deep fried garlic, pickled chili, gremolata with lemon & gruyère

THE CHEF'S RÄKMACKA

245kr

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

STARTERS

BEEF TARTAR

195kr

with truffle mayonnaise, almonds, deep fried lacinato kale & oyster mushroom, cured egg yolk & grated gruyère

LOBSTER SOUP

145kr

served with basil- & fennel pesto, dill- & cheesebread, lemon powder

FISH N' CHIPS

175kr

battered, cured arctic char served with dill mayonnaise, tourné almond potatoes & lemon

CHANTERELLE TOAST

155kr

truffle creamed chanterelle mushrooms with smoked pork, from Diléns, pickled onion & thyme powder

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

DESSERTS

STICKY TOFFÉE

125kr

with vanilla ice cream, muscovado based toffée sauce & roasted almonds

CLOUDBERRY PARFAIT

125kr

with white chocolate tuile & cloudberry- & rosemary coulis

LEMON PANNACOTTA

125kr

with italian meringue, crushed biscotti, black currant & wineberry powder

LEMON SORBET

115kr

sorbet, sugared blueberries & sparkling wine (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

35kr

Ask the staff about tonight's flavour

The Chef

Relax - Experience - Enjoy

WINE MENU

WHITE

	Glass	Bottle
Il Gufo igr 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	135kr	585kr

ROSÉ

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

RED

	Glass	Bottle
Il Gufo igr 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!

The Chef

Relax - Experience - Enjoy

AVEC & COFFEE MENU

- COFFÉE & COFFÉE COCKTAILS -

Single/Double Espresso 35kr / 45kr

Cappuccino 55kr

Latte 55kr

Drip Coffée

Iced Coffée 75kr

Choose between - Vanilla, Salted Caramel, Hazelnut

Double espresso, ice, milk, syrup

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 della Valpolicella - 45kr / cl
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 -

Grönstedt 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