

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
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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!

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MENU

3-course menu 665kr

STARTER

Whitefish roe

MAIN COURSE

Beef Tenderloin

DESSERT

Pavlova

Winemenu accomodation including coffee 350kr

VEG 3-course menu 575 kr

STARTER

Seaweed Roe

MAIN COURSE

Beets confit

DESSERT

Pavlova

Winemenu accomodation including coffee 350kr

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

BEETS CONFIT

315kr

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

BIG BEEF TARTAR

415kr

with dijonnaise, cornichon, pecorino, pickled yellow beet, cured egg yolk, 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

STARTERS

BEEF TARTAR

195kr

with dijonnaise, cornichon, pecorino, pickled yellow beet, cured egg yolk & 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)

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

DESSERTS

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

sorbet, strawberries & crémant (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

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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
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

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