

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 - Helles Lager	105kr

CANNED BEER

SKRK BREW - see last page

BEER ON TAP

	25cl / 30cl / 40cl
Gambrinius - Czech Republic - Lager	85kr / 105kr
Peroni - Italy - Light lager	75kr / 85kr / 105kr

CIDER

Bacardi Breezer - Strawberry	95kr
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COCKTAILS

BLUEBERRY MOJITO	165kr
White Rum, Lime, Sugar, Mint, Blueberries	
BLOOD & VANILLA MARGARITA	165kr
Tequila, Cointreau, Blood orange puree, Vanilla syrup, Lime	
CLOUDBERRY SOUR	165kr
Cloudberry liqour, Lemon, Simple Syrup, Eggwhite	
CHEFSTASS	165kr
Vodka, Lime, Simple Syrup, Lingonberry juice	
GIN & TONIC	165kr
5cl Hernö Old Tom Gin with your choice of tonic Three Cent Tonic / Ekobryggeriet Fir Shoot Tonic / Ekobryggeriet Blueberry Tonic	
AMARETTO CINNAMON SOUR	165kr
Amaretto, Cinnamon syrup, Sparkling Wine, Apple cider	
APEROL AUTUMN SPRITZ	165kr
Aperol, Cinnamons, Äppelcider, Mousserande vin	
PUMPKIN ESPRESSO MARTINI	165kr
Vanilla Vodka, Kahlúa, Pumpkin spice syrup, Espresso	

ALCOHOL FREE

SODA

Three Cents Soda - Greece - 20cl	45kr
Choose Between - Cherry / Pink Grapefruit	

Lemonade Spirit of Sweden - Sweden - 33cl	40kr
Choose Between - Lemon / Blood Orange / Rhubarb / Peach & Raspberry Zero / Strawberry & Lime	

Sprite Zero	40kr
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Coca Cola / Coca Cola Zero	40kr
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BEER & CIDER

Asahi super dry - Japan, Lager, 0,0% - 33cl	75kr
Alcohol free IPA - Sweden, 0,0% - 33cl	75kr
Herrljunga apple cider - Sweden, 0,0% - 33cl	75kr

SPARKLING WINE

Oddbird Blanc De Blancs - France, 0.0%	20cl 99kr
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WHITE WINE

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

Odd Bird, Domaine De La Prade - Melot & Shiraz, France, 0,5%	Glass 95kr
Chavin Zero - Syrah - France 0,0%	Glass 95kr

MOCKTAILS

Blueberry Mojito	125kr
Chefstass	125kr
Gin & Tonic	125kr
Autumn Sangria	125kr

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

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°C with marsala gravy, pommes anna, pepper cream & garlic roasted cocktailtomatoes

ARCTIC CHAR

395kr

with butter-fried autumn vegetables, chanterelle sauce, pickled autumn apples & chanterelles

MARINATED VENISON

345kr

venison roast beef with almond potato puree, marsala gravy, 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 bimi & lingonberry

PASTA PAPARDELLE

315kr

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

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 based on sunflower seeds, 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, lingonberry powder with thyme

DESSERTS

STICKY TOFFÉE

125kr

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

CLOUDBERRY PARFAIT

125kr

with västerbotten - & whitechocolate tuile and also cloudberry- & rosemary coulis

LEMON PANNACOTTA

125kr

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

LEMON SORBETTO

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

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	135kr	585kr
Moët & Chandon - Brut imperial Champagne, Frankrike		1595kr
Bollinger La Grande Année - Champagne, Frankrike		1995kr

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 <i>terracottalagrad</i> -	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	