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

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

AUTUMN APPLE 165kr
Vanilla vodka, Apple & Cinnamon Syrup, Lemon, Ginger beer, Cardamom fluff

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, Apple & Cinnamon syrup, Lemon, Eggwhite

APEROL AUTUMN SPRITZ 165kr
Aperol, Apple & Cinnamon syrup, Apple cider, Sparkling Wine

Missing a drink on our menu?
Ask our staff!

ALCOHOL FREE

SODA

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

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

Sprite Zero 40kr

Coca Cola / Coca Cola Zero 40kr

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 20cl 99kr

Oddbird Blanc De Blancs - France, 0.0%

WHITE WINE Glass 95kr

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

RED WINE

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

MOCKTAILS

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

SNACKS

OLIVES 65kr

ROOT VEGETABLE CRISPS 55kr
Served with chivemayonnaise

MARINATED GOUDA 65kr

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MENU

3-course menu 665kr

STARTER

Lobster soup

MAIN COURSE

Beef Tenderloin

DESSERT

Sticky Toffée

Winemenu accomodation including coffée 350kr

VEG 3-course menu 575 kr

STARTER

Chanterelle toast

MAIN COURSE

Beets confit

DESSERT

Sticky Toffée

Winemenu accomodation including coffée 350kr

STARTERS

BEEF TARTAR 195kr
with truffle mayonnaise, almonds, deep fried lacinato kale & oyster mushroom, cured eggyolk & grated gruyère

LOBSTER SOUP 145kr
served with basil- & fennel pesto based on sunflower seeds, dill & cheese bread, lemon powder

FISH N´ CHIPS 175kr
battered, cured arctic char served with dill mayonnaise, tourné almond potatoes & lemon

CHANTERELLE TOAST 155kr
truffel creamed chanterelle mushrooms with smoked pork, fron Diléns, pickled onion, lingonberrypowder with thyme

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

MAIN COURSES

BEEF TENDERLOIN 425kr
bell pepper marinated, whole roasted beef tenderloin served at 53°C with marsala gravy, pommes anna, pepper cream & garlic roasted cocktailtomatoes

ARCTIC CHAR 395kr
with cider vinegar mustard & browned butter emulsion, sautéed potatoes & kale, butter fried chanterelles

MARINATED VENISON 345kr
venison roast beef with potato puree, Västerbotten cheese, 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, chévre, 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 & gruyére

DESSERTS

STICKY TOFFÉE 125kr
with vanilla ice cream, muscovado based toffée sauce & roasted almonds

CLOUDBERRY PARFAIT 125kr
with västerbottencheese & white chocolate tuile, cloudberry & rosemary coulis

LEMON PANNACOTTA 125kr
with italian meringue, crushed biscotti, sugared berries & wineberry powder

LEMON SORBETTO 115kr
Lemon sorbet, sugared berries & sparkling wine (alcohol free option avalible, 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 tonights 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	165kr	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 Champange, Frankrike		1595kr
Bollinger La Grande Année - Champange, 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 Savuignon France	120kr	475kr
Casas Patronales - Pinot Noir Chile	130kr	595kr
Casas Patronales - Cabernet Sauvignon Chile	130kr	595kr
Collemassari Montecucco - Sangiovese, Cabernet Sauvignon, Ciliegiolo - 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
The Mentors Orchestra - Grapemix Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot, och Carménère - South Africa	165kr	745kr
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

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

PUMPKIN ESPRESSO MARTINI 175kr
Vanilla vodka, Kahlúa, Double Espresso, Pumpkin Spice syrup

- 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
France – Very Sweet Cognac & Champagne liqour

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

Finca Antigua Moscatel - 25kr / cl
Spain - Soft but full, bright notes of stonefruit

- GIN -

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

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

- 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
Bjärtrå - High Coast Distillery - 48%

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

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

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

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

- COGNAC -

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

Tesseron Lot No. 76 - 60kr / cl
Frankrike - Grande Champange - 40%

- RUM -

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

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

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

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

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

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

Tres Hombres Ask us about tonights assortment

- LIQOUR -

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

Minttu Peppermint Finland - 32% 18kr / cl

Jägermeister Germany - 35% 20kr / cl