

# **OSTAR** *SELECTION OF CHEESES*

## **EN BIT OST**

Ditt val av ost med marmelad, frukt & knäcke. . . . . **.60:-**  
*A piece of cheese. Served with marmalade, fruit & crispbread.*

## **OSTBRICKA** . . . . . **.150:-**

Tre sorters ostar med marmelad, frukt & knäcke.  
*Cheese Platter. Three types of cheeses, served with marmalade, fruit & crispbread.*

## DESSERTER *DESSERTS*

- BROWNIE\*\*/\*\*\*** . . . . . **100:-**  
Med rostad mandelglass, saltrostade hasselnötter & brynt smörcurd.  
*Brownie with roasted almond ice cream, salt roasted hazelnuts & browned butter cream.*
- CRÈME BRULÉE.** . . . . . **105:-**  
klassisk med smak av vanilj, serveras med en kula hallonsorbet.  
*Classic Crème Brulée, served with a scoop of raspberry sorbet.*
- KAFFEGODIS** tre utvalda sorter av sötsaker . . . . . **75:-**  
*Three selected varieties of sweets*
- EN KULA GLASS ELLER SORBET** . . . . . **40:-**  
*A scoop of ice cream or sorbet*
- TOPPINGS** chokladsås, kolasås, strössel, salt lakritsströssel . . . . . **10:-**  
*Chocolate sauce, caramel sauce, sprinkles, salty licorice sprinkles*
- KVÄLLSFÖSARE** . . . . . **125:-**  
Bartenders val av 2 cl whisky eller rom, chokladtryffel & en kopp kaffe.  
*Bartenders choice of 2 cl Whisky or Rum, chocolate truffle & coffee.*

\* Laktos/Lactose

\*\* Gluten

\*\*\* Nötter/Nuts

Frågor? Prata gärna med serveringspersonalen!  
*Further questions? Talk to your waitress or waiter!*