



餐廳理念 OUR PHILOSOPHY

Welcome to restaurant Gui! Our Chinese á la carte menu focuses on the regional cuisines of Sichuan and Hunan, but also includes dishes from the Zhejiang, Cantonese and Huaiyang kitchens. We are very pleased to also offer Chinese BBQ on the menu.

We only use top quality local Swedish ingredients and carefully selected European products. Our chefs meticulously craft sauces and condiments and more importantly fully utilize a deep knowledge of their craft. The ambition level in the kitchen is set high and we demand precision in the cooking of the dishes, something we Chinese call huo hou - literally meaning control of the fire.

We want to share our passion for our food culture and the Chinese meal. An important part of this is that we offer our guests a selection of traditional Chinese alcohols to pair with their meal. We also carry wines that pair well with Chinese food as well as Chinese beers.

Finally, our goal is to give our guests an experience of having been transferred to a meal in China. We feel an obligation to continuously strive to become better, to merge tradition and development, to honor the true flavors without sacrificing our creativity and uniqueness. This is our mission, or as the old saying goes; To the people, food is heaven. To food, flavor is foremost.

冷菜 Cold dishes

- 怪味鸡 1. **Strange flavor chicken** ㊟
maize-fed chicken drumstick, cucumber, chilli oil and sichuan-peppercorn.....138
- 牛肉拌黄瓜 2. **Cold cut beef**
beef shank, cucumber, garlic and sesame oil.....138
- 藤椒百叶 3. **Numbing tripe** ㊟
calf stomach, green sichuan peppercorn, and birds eye chili....168
- 老醋蜆头 4. **Marinated jellyfish**
cucumber, garlic, and aged vinegar.....188
- 红油藕片(素) 5. **Lotus root in red oil** ㊟
chili oil, sugar, and vinegar (veg).....138
- 凉拌肚丝 6. **Sichuan-style pig tripe** ㊟
chili oil, bean sprouts, and sesame paste.....138
- 白切鸡 7. **White cut chicken**
maize-fed chicken drumstick, ginger, and spring onion.....128
- 乾隆白菜(素) 8. **Emperor Qianlongs napa cabbage**
sesame and soy sauce (veg).....128

湯 Soup

- 鸡油菌羊肚菌蒸蛋 9. **Steamed egg with mushrooms**
(蒸菜) chanterelle, sesame oil and spring onion.....78

We offer an off menu dish every season, ask the staff for more details about today's special dish!

员工推荐特色菜 10.
Staff Special*

If you have any allergies, please ask our staff for assistance!

熱菜 Hot dishes

海鮮類 Fish and seafood

- 扇贝 11. **Scallops**
classic steamed scallops with garlic essence.....118st
- 清蒸海鲈鱼 12. **Steamed sea bass**
ginger, spring onion and coriander.....328
- 沸騰水煮魚 13. **Water boiled fish deluxe** 炒
sea bass, bean sprouts, chili and sichuan peppercorn.....358
- 松鼠魚 14. **Squirrel fish** Whole pike perch (minimum 1kg)
sweet and sour sauce with fresh orange juice.....
(Preparation time: 20 minutes).....588
- 重慶麻辣烤魚 15. **Chongqings grilled fish** 炒 Whole pike perch (minimum 1kg)
mala spices, vegetables and cumin,.....
(Preparation time: 30 minutes).....688
- 麻辣干鍋蝦 16. **Mala drypot with shrimp** 炒
tiger shrimp, vegetables, sichuan peppercorns and chili.....258
- 宮保蝦球 17. **Gongbao shrimp** 炒
erjingtiao chili, sichuan peppercorns, doubanjiang, and fried peanuts.....258

家禽類 Poultry

- 北京烤鴨(三吃) 18. **Beijing duck** (Must be pre-ordered 48 hours in advance)
Three dishes.....788
1) carved duck breast with crispy skin, mandarin pancakes.
beijing duck sauce, cucumber and spring onion.
2) stir-fried shredded duck.
3) Choice of bone broth or fried spiced bones.
- 山城辣仔雞 19. **Chili chicken** 炒
erjingtiao chili, birds eye chili, and fried peanuts.....218

- 宫保鸡丁 20. **Gongbao kyckling** ㄅ
erjingtiao chili, sichuan peppercorns, doubanjiang, and fried peanuts.....208

牛肉類 **Beef**

- 小炒肥牛 21. **Hunan entrecôte** ㄅㄅ
coriander, garlic, chili, and ginger.....278
- 金汤肥牛 22. **Beef in golden soup** ㄅㄅ
yellow lantern chili, pumpkin, enoki mushrooms, and sweet potato noodles.....278
- 水煮牛柳 23. **Water boiled beef** ㄅㄅㄅ
celery, bean sprouts, doubanjiang, chili, and sichuan peppercorns.....288

猪肉類 **Pork**

- 笋干炒腊肉 24. **Dried bamboo shoots with larou** ㄅ
aged pork, dried bamboo shoot, spring onions and fresh chili....268
- 浇汁锅包肉 25. **Guobao pork**
sweet and sour sauce, coriander and carro.....208
- 国宴东坡肉 26. **State banquet Dongpo pork**
rock sugar, Shaoxing wine, and soy sauce.....78/st
- 蒜苔回锅肉 27. **Twice-cooked pork** ㄅㄅ
chili, garlic shoots, fermented soybeans and sichuan peppercorns.....218

杂七杂八类 **Special Dishes**

- 红烧牛腩煲 28. **Red braised beef**
Shaoxing wine, doubanjiang, cinnamon, and star anise.....248
- 香辣孜然羊肉 29. **Xiangla lamb** ㄅㄅㄅ
cumin, chili och fennel seeds.....268

- 天府毛血旺 30. **Mao xue wang** ㊗️㊗️
ox tongue, ox heart, tripe, duck blood, spam, aorta and intestines
in a mala spice broth.....358
- 干锅牛蛙 31. **Dry pot with frog legs** ㊗️
sichuan peppercorns, chili and garlic.....278
- 鱼香茄盒 32. **Fish fragrant aubergine pockets**
chicken and shrimp mince, pickled chili, pickled ginger, and sweet
and sour sauce, (Can be made vegan).....218

素菜 Vegetarian

- 蒜苔豆干 33. **Garlic shoots with marinated tofu**
vegetarian oyster sauce, soy sauce (veg).....
(Can choose spicy flavor).....215
- 干煸菌菇 34. **Dry fried mushrooms** ㊗️
shimeji mushrooms, portabello, chili och cumin.....
(Can be made vegan).....228
- 芽菜干煸豆角 35. **Dry fried green beans** ㊗️
haricot vert, yacai, sichuan peppercorns, chili.....225
- 麻婆豆腐 36. **Mapo tofu** ㊗️
fresh tofu, chili powder, sichuan peppercorns, doubanjiang,-
chives.....185
- 时蔬 37. **Seasonal vegetables**
choice of mild or spicy.....Seasonal price

主食 Dumplings and noodles

- 手工饺子 38. **Handmade dumplings**
choice of beef, pork, or vegetarian.....130/6st
- 担担面 39. **Dandan noodles** 89

燒烤 BBQ

BBQ (choice of mild or spicy)

烤羊肉串 40.	Lamb skewers.....	135/5 spett
烤五花肉 41.	Pork belly skewers.....	125/5 spett
烤杏鲍菇(素) 42.	Oyster mushroom skewers (veg).....	135/5 spett

甜品 Dessert

四川白酒冰淇淋	Ice cream with Sichuan Baijiu A refined fusion of traditional Chinese strong liquor (Baijiu) and ar- tisanal ice cream.....	115
荔枝冰	Lychee ice-cream osmanthus, iron buddha tea, chocolate and cashew.....	98