

LITE FÖRE... A LITTLE BEFORE...

Ostron fine de claire Äppelvinägrett <i>Oyster fine de claire, apple vinegar</i>	39 kr/st
Marinerade oliver <i>Marinated olives</i>	45 kr
Vitlöksbröd (G*)(Ä*)(L*) Grillad focaccia, vitlök, olivolja, aioli <i>Garlic bread, grilled focaccia, garlic, olive oil, aioli</i>	69 kr
Kycklingkroket (G)(L)(Ä) Tryffelmajonnäs <i>Chicken croquett, truffle mayonnaise</i>	69 kr
Friterade padrones (Ä*)(G) Risvinägermajonnäs <i>Fried padrones, rice vinegar mayonnaise</i>	69 kr
Krispigt bacon (G*)(Ä*) Rostat bröd, tryffelmajonnäs <i>Crispy bacon, toast, truffle mayonnaise</i>	69 kr
Caprese (L)(G*) Mozzarella, grillad focaccia, tomat, basilika, olivolja <i>Caprese, mozzarella, grilled focaccia, tomato, basil, olive oil</i>	79 kr
Pankofriterade tigerräkor (G)(Ä*) Sojadipp, majonnäs <i>Panko deep fried tiger prawns, soya dip, mayonnaise</i>	89 kr
Bruschetta (G*)(L) Grillad focaccia, prosciutto, tomat, mozzarella <i>Bruschetta, grilled focaccia, prosciutto, tomato, mozzarella</i>	89 kr
Färska räkor (Ä*) Aioli. <i>Fresh shrimps, aioli</i>	liten 125 kr/stor 195 kr
Charkuterier (G*) Parmaskinka, fänkålssalami, bresaola, + svensk brieost 20g/49 kr salsiccia piccante salami, oliver, crostini, cornichons, tomat <i>Charkuriet, parma ham, fennel salami, bresaola, salsiccia piccante salami, olives, crostini, cornichons, tomato</i>	1 per 169 kr/2 per 219 kr

FÖRRÄTTER STARTERS

Klassisk toast skagen (G*)(Ä) Kalixlörrom, skagenröra, grillat bröd, dill, citron, rödlök <i>Classic toast skagen, grilled bread, shrimps, roe, dill, lemon, red onion</i> Vin rek: Petit Chablis AOC (Vegan)	175 kr
Råbiff på oxfilé (G) Päron, chili, rostade sesamfrön, soja, sesamolja, + pommes 45 kr pac choy sallad, grillat bröd <i>Steak tartare on fillet of beef, pear, chili, roasted sesame seeds, soya, sesame oil, pac choy salad, grilled bread</i> Vin rek: Torre Del Falasco Valpolicella Ripasso Superiore (Vegan)	125 kr
Avokadotartar (vegansk) Tångrom, kronärtskocka, jordärtskocks chips, vegansk risvinägermajonnäs <i>Avocado tartar (vegan) seaweed rum, artichoke, Jerusalem artichoke chips, vegan rice vinegar mayonnaise</i> Vin rek: Toni Grüner Veltiner (Eko) (Vegan)	109 kr

Grönsaksbiffar (G*) (vegansk) 195 kr
Krispig Idahopotatis, tre variationer av blomkål, palsternackschips, risvinägermajonnäs
Vegetable steaks, crispy Idaho potatoes, three varieties of cauliflower, parsnip chips, rice vinegar mayonnaise
Vin rek: Essence Riesling

Tagliatelle (G)(Ä) (vegetarisk) 195 kr
Skogssvampsås, grönsaksbiffar, + vitlöksbröd 45 kr
palsternackschips, persilja
Tagliatelle, mushroom sauce, vegetable steaks, parsnip chips, parsley
Vin rek: L'Ermitage Cuvée Auzan Rouge (Vegan)

Halloumiburgare (G*)(L)(Ä*) 219 kr
Tryffelmajonnäs, sallad, tomat, rödlök, pommes frites
Truffle mayonnaise, salad, tomato, red onion, French fries
Vin rek: Terrelia de Inzolia Chardonnay

Parkens räkmacka (G*)(L*)(Ä*) 245 kr
Grillat bröd, sallad, picklad + Kalixlörrom 75 kr/5g
rödlök, cocktailtomat, majonnäs, ägg, citron, dill
Shrimp sandwich, salad, pickled red onion, cherry tomatoes, mayonnaise, eggs, lemon, dill
Vin rek: L'Ermitage Cuvée Auzan Blanc (Vegan)

3-RÄTTERS MENY 399 kr

Vinpaket 2 glas vin 199 kr

Caprese (L)(G*)
Mozzarella, grillad focaccia, tomat, basilika, olivolja
Caprese, mozzarella, grilled focaccia, tomato, basil, olive oil
Vin rek: Santa Margherita Prosecco D.O.C Extra Dry

Oxfile (200g) (G*)(L*)
Grönpepparsås, king oyster, bacon, krispiga potatischips
Fillet of beef (200g) green pepper sauce, king oyster, bacon, crispy potato chips
Vin rek: Tahbilk Cabernet Sauvignon

Tryffel (L) Choklad
Truffle, Chocolate

HELGLUNCH (LÖR-SÖN)

145 kr, **Varierande, presenteras av personal**

Vid allergier fråga personalen
L = Laktos, G = Gluten, N = Nötter, Ä = Ägg,
* = Rätten går att anpassa
In case of allergies ask the staff
L = Lactose, G = Gluten, N = Nuts, Ä = Egg,
* = The dish can be adjusted

www.brasseriestadsparken.se

VARMRÄTTER MAIN COURSE

Parkens räksallad (Ä*) 239 kr
Sallad, picklad rödlök, + Kalixlörrom 75 kr/5g
cocktailtomat, majonnäs, ägg, citron, dill
Shrimp salad, pickled red onion, mayonnaise, eggs, lemon, dill
Vin rek: L'Ermitage Cuvée Auzan Blanc (Vegan)

Stekt torskrygg (L) 255 kr
Xantésås, inlagd päron, päroncrudité, rostad
vitlökspuré, forellrom
Fried cod loin, Xanté sauce, pickled pears, pear crudité, roasted garlic puree, trout roe
Vin rek: Framingham Sauvignon Blanc, Mehrlein Pinot Noir

Pärlihöna (G)(L*)(Ä) 245 kr
Tagliatelle, skogssvampsås, + vitlöksbröd 45 kr
kycklingkroket, palsternackschips, grana padano, persilja
Guinea fowl, tagliatelle, mushroom sauce, chicken croquettes, parsnip chips, grana padano, parsley
Vin rek: Chianti Classico DOCG

Råbiff på oxfilé (stor) (G) 225 kr
Päron, chili, rostade sesamfrön, soja, + pommes 45 kr
sesamolja, pac choy sallad, grillat bröd
Steak tartare on fillet of beef, pear, chili, roasted sesame seeds, soya, sesame oil, pac choy salad, grilled bread
Vin rek: Torre Del Falasco Valpolicella Ripasso Superiore (Vegan)

DESSERT

Crème brûlée (L)(Ä) Äppelsorbet 95 kr
Crème brûlée, apple sorbet
Vin rek: Rivesaltes Ambre AOP (BIO) (Vegan)

Våffla, dulce de leche (G)(L)(N*)(Ä) 99 kr
Rombakad banan, vanilj- och chokladglass, mandelkrisp, grädde med grand marnier
Waffle, dulce de leche, rum-baked banana, vanilla and chocolate ice cream, almond crisp, cream with grand marnier
Vin rek: Muscat de Rivesaltes Eko (Vegan)

Tartlette (G)(L)(N)(Ä) 105 kr
Chokladrème, kanderade pekannötter, hallonsorbet, Italiensk maräng
Tartlette Chocolate cream, candied pecans, raspberry sorbet, Italian meringue
Vin rek: Rivesaltes Ambre AOP (BIO) (Vegan)

Ostbricka (L)(G*) 1 per 139 kr/ 2 per 249 kr
Svensk brieost, taleggio, tillsom blue (svensk blåmögelost), äppelmarmelad, grillat bröd
Cheese plate, Swedish brie cheese, taleggio, Swedish blue cheese, apple marmalade, grilled bread
Vinpaket till ost 199 kr/3 glas
10 cl Santa Margherita Prosecco D.O.C Extra Dry
10 cl Torre del Falasco Valpolicella Ripasso Superiore
3 cl OFFLEY RUBY (Non Vintage)

Sorbetkula Sorbet 40 kr

Glasskula (L)(Ä) Ice cream 40 kr

Tryffel (L) Chocolate truffle 40 kr

Hamburgare (G*)(L*)(Ä*) 225 kr
Tryffelmajonnäs, sallad, ost, tomat, rödlök, bacon, pommes frites
Hamburger, truffle mayonnaise, cheese, salad, tomato, red onion, bacon, French fries
Vin rek: Dark Horse Zinfandel

Wienerschnitzel (G)(L*)(Ä) 255 kr
På kalv, sauterad potatis med karamelliserad lök, portvinsås, persiljesmör, citron
Wiener schnitzel on veal, sautéed potatoes, caramelized onions, port wine sauce, parsley butter, lemon
Vin rek: Coto De Imaz Reserva, Rioja

Bräserverade short ribs (L)(G*) 1 per 250 kr/2 per 480 kr
Jalapeñoskräm, friterade padrones, + vitlöksbröd 45 kr
Idahopotatis
Braised short ribs jalapeño cream, fried padrones, Idaho potatoes
Vin rek: Dark Horse Zinfandel, Essence Riesling

Oxfile (200g) (G*)(L*) 1 per 325kr / 2 per 599 kr
Grönpepparsås, king oyster, bacon, krispiga potatischips
Fillet of beef (200g) green pepper sauce, king oyster, bacon, crispy potato chips
Vin rek: Trapiche Perfiles Grava Cabernet Sauvignon (Vegan)

BARNMENY (0-12 ÅR) CHILDREN'S MENU

Pannkakor (L)(G)(Ä) 3 st 95 kr / 5 st 125 kr
Jordgubbssylt, grädde, vaniljglass
Pancakes, strawberry jam, whipped cream, vanilla ice cream

Kycklingspett 140 g (Ä*) 99 kr
Sallad, gurka, majonnäs, pommes frites
Chicken skewers 140 g, salad, cucumber, mayonnaise, french fries

Barnburgare 90 g (G*)(L*)(Ä*) 99 kr
Bröd, ost, tomat, sallad, majonnäs, pommes frites
Burger 90g, bread, tomato, salad, cheese, mayonnaise, french fries

Dessert (L)(Ä) Glass med chokladsås 49 kr
1 Scoop of vanilla ice cream with chocolate sauce

Önskas barnportion av en annan rätt, fråga vår serveringspersonal.
If you'd like any other course in childrens size, ask your server