

LITE FÖRE... A LITTLE BEFORE...

	1 st / 6 st
Ostron Fine de Claire	49 kr / 225 kr/st
Äppelcidervinäger	
<i>Oyster Fine de Claire, apple cider vinegar</i>	
Friterade Tigerräkor 4st	95 kr
Soja- & chilisås, majonnäs, citron (G, Ä)	
<i>Fried tiger prawns, soy- & chili sauce, mayonnaise, lemon (G, E)</i>	
Bruschetta	95 kr
Grillad focaccia, prosciutto, tomat, mozzarella, basilika, balsamico (G*, L)	
<i>Grilled focaccia, prosciutto, tomato, mozzarella, basil, balsamico (G*, L)</i>	
Grillad havskräfta 3st	89 kr
Grillad citron, basilikamajonnäs (Ä)	
<i>Grilled langoustine, 3 st. Grilled lemon, basil mayonaise (E)</i>	
Friterade padrones	69 kr
Majonnäs (G, Ä)	
<i>Fried padrones , mayonnaise (G, E)</i>	
Grillad majskolv	65 kr
Grillad majskolv med bbq, parmesan (L*)	
<i>Grilled corn on the cob with bbq. Parmesan (L*, E)</i>	
Kycklingkroket	75 kr
Tryffelmajonnäs (G, L, Ä)	
<i>Chicken croquettes, truffle mayonnaise (G, L, E)</i>	
Caprese	89 kr
Mozzarella, grillad focaccia, tomat, basilika, balsamico (G*, L)	
<i>Caprese, mozzarella, grilled focaccia, tomato, basil, balsamico (G*, L)</i>	
Vitlöksbröd	69 kr
Grillad baguette, persilja, vitlökssmör, parmesan, aioli (G*, L, Ä)	
<i>Garlic bread, grilled baguette, parsley, garlic butter, parmesan, aioli (G*, L, E)</i>	
Marinerade oliver	49 kr
<i>Marinated olives</i>	
Charkuterier	1 per 169 kr / 2 per 239 kr
Parmaskinka, fänkålssalami, coppa di parma, + Svensk brieost 20g/49 kr	
salsiccia, piccante salami, oliver, crostini, cornichons, grillad focaccia, tomat, vindruvor (G*)	

Charkuriet, parma ham, fennel salami, coppa di parma, 1 pers 169 kr / 2 pers 239 kr
salsiccia piccante salami, olives, crostini, cornichons, + Swedish brie 20g/49 k
grilled focaccia, tomato, grapes (G)*

FÖRRÄTTER STARTERS

Klassisk toast skagen	165 kr
Löjrom, skagenröra, grillat bröd, dill, citron, rödlök (G*, Ä)	
<i>Classic toast skagen, Bleak roe, shrimps, grilled bread, dill, lemon, red onion (G*, E)</i>	
Råbiff på oxfilé 80g	145 kr
Limemajonnäs, soja, sesam, picklad chili, + pommes 49 kr	
rischips, ortsallad, parmesan, grillat bröd (G, L*, Ä*)	
<i>Steak tartare, Lime mayonnaise, soya, sesam, pickled chili, rise chips, herb salad, parmesan, grilled bread (G, L*, E*)</i>	
Avokadotartar	125 kr
Avokado, tångcaviar, potatischips, limemajonnäs, körvel, (vegansk)	
<i>Avocado tartar, Seaweed caviar, potato chips, lime mayonnaise, chervil (vegan)</i>	

VARMRÄTTER MAIN COURSE

Gratinerad hummer	Whole/half
Parmesan, citron, persilja, pommes frites, bearnaise, tomatsallad (L, Ä)	595/330 kr
<i>Gratinated lobster, parmesan, lemon, parsley, French fries, bearnaise, tomato salad (L, E)</i>	
Hel grillad havsaborre	275 kr
Provençalrostade grönsaker med färskpotatis, aioli, grillad citron (L, Ä)	
<i>Whole grilled sea bass, provençal roasted vegetables with new potato, aioli, grilled lemon (L, E)</i>	
Grillostburgare	225 kr
Harissamajonnäs, sallad, tomat, rödlök, pommes frites (G*, L, Ä)	
<i>Swedish grilled cheese, harissa mayonnaise, salad, tomtato, red onion, French fries (G*, L, E*)</i>	
Parkens räkmacka	265 kr
Grillat bröd, sallad, fänkål, gurka, picklad rödlök, + löjrom 10g/55 kr	
cocktailtomat, majonnäs, ägg, citron, dill (G*, L*, Ä*)	
<i>Shrimp sandwich, grilled bread, salad, fennel, cucumber, pickled red onion, cherry tomatoes, mayonnaise, egg, lemon, dill (G*, L*, E*)</i>	+ bleak roe 10g/55 kr
Parkens räksallad	265 kr
Sallad, fänkål, gurka, picklad rödlök, cocktailtomat, + löjrom 10g/55 kr	
majonnäs, ägg, citron, dill (Ä*)	
<i>Shrimp salad, salad, fennel, cucumber, pickled red onion, cherry tomatoes, mayonnaise, egg, lemon, dill (E*)</i>	+ bleak roe 10g/55 kr
Rotselleri schnitzel	215 kr
Provençalrostade grönsaker med färskpotatis, vitlöks”smör”, kapris, citron (G*, vegansk)	
<i>Celeriac schnitzel provençal roasted vegetables with new potato, garlic ”butter”, capers, grilled lemon, (G*, vegan)</i>	
Krispig primörkyckling	245 kr
Broccolini, glacerade morötter, rostad färskpotatis, Italiensk tryffel, tryffelmajonnäs (Ä*)	
<i>Crispy Chicken, broccolini, glazed carrots, roasted new potatoes, Italian truffle, truffle mayonnaise (E*)</i>	

DESSERT

Crème brûlée	99 kr
Rabarber (L, Ä)	
<i>Crème brulée, Rhubarb Crème brulée (L, E)</i>	
Vaniljpannacotta	99kr
Honeycomb, jordgubb- & yuzusorbet, färska jordgubbar (L)	
<i>Vanilla Pannacotta, Honeycomb, strawberry and yuzusorbet, fresh strawberries Classic (L)</i>	
Mille-feuilles (fransk bakelse)	99kr
Mascarponecreme, inlagda körsbär, mjölkchokladcreme, bigarågelé, smördeg (G, L, Ä, N)	
<i>Mille-feuilles (french pastry), Mascarpone creme, cherries, milk chocolate creme, cherry jello, puff pastry (L,G,E,N)</i>	

Kontantfri restaurang
ALLERGIER, RÅDFRÅGA SERVERINGSPERSONAL
L = Laktos, G = Gluten, N= Nötter, sN= spår av nötter, Ä = Ägg, * = Rätten går att anpassa

Ostbricka	1 per 139 kr/ 2 per 249 kr
Taleggio, brieost, Kvibillegräddädel, äppelmarmelad, grillat bröd (L, G*)	
<i>Cheese plate, Taleggio cheese, brie cheese, Kvibille cream blue cheese, apple jam, grilled bread (G*, L)</i>	
Fruktfat säsongens frukter	1 per 89 kr/ 2 per 159 kr
<i>Fruit platter, Seasonal fruits</i>	
Tryffel (L) Choklad	40kr
<i>Truffle Chocolate (L)</i>	
Glasskula , kökets val (L, Ä)	40kr
<i>Ice cream, the choice of the kitchen (L, E)</i>	
Sorbetkula , kökets val	40kr
<i>Sorbet, the choice of the kitchen</i>	

Cash-free restaurant
ALLERGIES, ASK THE STAFF
L = Lactose, G = Gluten, N=Nuts, sN=traces of nuts, Ä = Egg, * = The dish can be adjusted

Wienerschnitzel 180g	275 kr
På kalv, sauterad potatis med karamelliserad lök, portvinssås, tryffelsmör, kaprisbär, citron (G, L*, Ä)	
<i>Wienerschnitzel 180g, of veal - sautéed potatoes, caramelized onions, port wine sauce, truffle butter, capers lemon (G, L*, E)</i>	
Hamburgare	225 kr
Harissamajonnäs, sallad, ost, tomat, rödlök, bacon, pommes frites (G*, L*, Ä*)	
<i>Hamburger, harissa mayonnaise, cheese, salad, tomato, pickled silver onion, red onion, bacon, French fries (G*, L*, E*)</i>	
Råbiff på oxfilé 120g	255 kr
Limemajonnäs, soja, sesam, picklad chili, + pommes 49 kr	
rischips, ortsallad, parmesan, grillat bröd (G, L*, Ä*)	
<i>Steak tartare, Lime mayonnaise, soya, sesam, pickled chili, rise chips, herb salad, parmesan, grilled bread (G, L*, E*)</i>	+ French fries 49 kr
Surf N’ Turf	275 kr
Glacerade ibericoribs, grillade havskräftor, provençalrostade grönsaker med färskpotatis, bbq-sås	
<i>Surf N’ Tur, glazed iberico ribs, grilled langoustines, provençal roasted vegetables with new potato, bbq-sauce</i>	
Oxfilé (200 g)	395 kr
Grillad tomat, haricot verts, portvinssås, bearnaise, pommes frites (L, Ä)	
<i>Beef tender loin, 200g Grilled tomato, haricot verts, port wine sauce, béarnaise, French fries (L, E)</i>	
Tomahawk 1,1 kg Tillagningstid ca 40min (2 personer)	999 kr
Grillad spetspaprika, salladslök, bearnaise, tryffelmajonnäs, pommes frites (L, Ä)	
<i>Tomahawk 1,1 kg Cooking time approx. 40 min (2 per), grilled paprika, spring onion, bearnaise, truffle mayonnaise, French fries (L, E)</i>	

FRÅN GRILLEN

Grillplatå	Min 2 per / 325 kr/per
Svensk oxfilé, kycklingspett, glacerad iberico ribs, friterade tigerräkor, grillad havskräfta, gurstavar, säsongens frukter, majskolv, 20g brieost, bbq-sås, tryffelmajonnäs, basilikamajonnäs & pommes frites (G*, L*, Ä)	
<i>Vin rek: Tahbilk, Cabernet Sauvignon</i>	
Extra tilläg till grillplatån	
Extra oxfilé 100 g	99 kr
Extra iberico ribs 100 g	79 kr
Extra kycklingspett	79 kr
Extra tigerräkor på spett	89 kr
Extra havskräfta	89 kr
Extra brieost 20g	49 kr

HELGLUNCH (LÖR–SÖN)

150 kr, Varierande, presenteras av personal

WEEKENDLUNCH (SAT–SUN)

150 kr, Varying, presented by staff