

 LITE FÖRE A LITTLE BEFORE	 APERTIF
<p>Grillat bröd 49 kr Focaccia, smör (G*, L*) Grilled bread, Focaccia, butter (G*, L*)</p> <p>Ostron Fine de Claire 1st 49 kr / 6 st 225 kr Äppelcidervinäger Oyster Fine de Claire, Apple cider vinegar</p> <p>Marinerade oliver 49 kr Marinated olives</p> <p>Vitlöksbröd 69 kr Grillad focaccia, persilja, vitlökssmör, parmesan, aioli (G*, L, Ä) Garlic bread, Grilled foccacia, parsley, garlic butter, parmesan, aioli (G*, L, E)</p> <p>Friterade padrones 69 kr Majonnäs (G, Ä) Deep fried padrones, Mayonnaise (G, E)</p> <p>Bruschetta 99 kr Grillad focaccia, prosciutto, tomat, mozzarella, balsamico (G*, L) Bruschetta, Grilled foccacia, prosciutto, tomato, mozzarella, balsamico (G*, L)</p> <p>Friterade Tigerräkor 4 st 99 kr Soja- & chilisås, majonnäs, citron (G, Ä) Deep fried tiger prawns, Soya- & chili sauce, mayonnaise, lemon (G, E)</p> <p>Arancini 3 st 89 kr Skogssvamp, tryffelmajonnäs, parmesan (G, L, Ä*) Arancini, Mushrooms, truffle mayonnaise, parmesan (G, L, E*)</p> <p>Kycklingkroket 4 st 89 kr Citronmajonnäs (G, L, Ä) Chicken croquette, Lemon mayonnaise (G, L, E)</p>	<p>Romio Prosecco 119 kr/gl Extra Dry</p> <p>Piper Heidsieck Brut 155 kr/gl Champagne</p> <p>Dry Martini 169 kr No.3 London dry gin, Noilly Prat</p> <p>Fläderbubbel 169 kr Bols Fläderlikör, prosecco, hallon, citron Bols Elder liqueur, prosecco, raspberry, lemon</p> <p>Dominican Old Fashioned 169 kr Brugal 1888, Angostura bitter</p> <p>The Macallan Sour 169 kr The Macallan 12YO</p>
	<p>Charkuterier 1 pers 169 kr / 2 pers 239 kr Parmaskinka, +Svensk brieost 20g/49 kr Milano salami, coppa de parma, mortadella, oliver, crostini, cornichons, tomat, vindruvor (G*, N*) Charkuriet, Parma ham, Milano salami, coppa de parma, mortadella, olives, crostini, cornichons, tomato, grapes (G*, N*)</p> <p>Ostar 139 kr Gruyère, ädelost, brieost, äppelmarmelad, grillat bröd Cheese, Gruyère, blue cheese, Brie cheese, apple marmalade, grilled bread</p>
 FÖRRÄTTER STARTERS	TILLBEHÖR EXTRA DIP 25 kr
<p>Klassisk toast skagen 175 kr Grillat bröd, skagenröra, pepparrot, löjrom, dill, citron, rödlök (G*, Ä) Classic toast skagen, Grilled bread, shrimps, horseradish, bleak roe, dill, lemon, red onion (G*, E)</p> <p>Råbiff på asiatiskt vis 169 kr Soja, olivolja, nori, + pommes 49 kr tryffelmajonnäs, krutonger, parmesan, krassemix, picklad lök (G, L, Ä) Steak tartar in Asian style, Soy, olive oil, nori, truffle mayonnaise, croutons, parmesan, cress, pickled onion (G, L, E)</p> <p>Fetaost 125 kr Kräm, bakad tomat, timjan, chili, olivolja, vitlök, grillat bröd (G*, L) Feta cheese, Cream, caked tomato, thyme, chili, olive oil, garlic, grilled bread (G*, L)</p>	<p>Laxtaco 145 kr Tunnbröd, varmrökt lax, parmesanmajonnäs, pepparrot, rödlök, gurka, dill, citron (G, L, Ä) Salmon taco, Flat bread, hot smoked salmon, parmesan mayonnaise, horseradish, red onion, cucumber, dill, lemon (G, L, E)</p> <p>Zucchinitaco 109 kr Tunnbröd, citronmajonnäs, pepparrot, rödlök, gurka, dill, citron (G, vegan) Zucchini taco, Flat bread, zucchini, lemon mayonnaise, horseradish, red onion, cucumber, dill, lemon (G, vegan)</p>

BRASSERIE STADSPARKEN

 VARMRÄTTER MAIN COURSE	 Psst! Se även vår barnmeny på hemsidan
<p>Brasseriets Carbonara 245 kr Tagliatelle, guanciale, äggula, + vitlöksbröd 49 kr pecorino (G, L, Ä) Brasseriets Carbonara, Tagliatelle, guanciale, egg yolk, pecorino (G, L, E)</p> <p>Rödtunga 275 kr Vitvinspocherad, beurre blanc med citron, regnbågsrom, röd steklök, dillolja, räkor, örter, hash browns (L, Ä) Witch flounder, White wine poched, beurre blanc with lemon, trout roe, red onion, dill oil, shrimp, herbs, hash browns (L, E)</p> <p>Parkens räkmacka 275 kr Grillat bröd, sallad, fänkål, + löjrom 10g/55 kr gurka, picklad rödlök, (Går även att få som sallad) cocktailtomat, majonnäs, ägg, citron, dill (G*, L*, Ä*) Shrimp sandwich, Grilled bread, salad, pickled red onion, cherry tomatoes, mayonnaise, eggs, lemon, dill (G*, L*, E*)</p> <p>Moules frites 269 kr Vitt vin, grädde, purjolök, vitlök, aioli, pommes frites (L, Ä*) Moules frites, White wine, sour cream, leek, garlic, aioli, parsley, French fries (L, E*)</p> <p>Parkens Caesarsallad 249 kr Hjärtsallad, caesardressing, + vitlöksbröd 49 kr parmesan, grillad citron, stekt sidfläsk, pankopanerad kyckling (G, L, Ä)</p> <p>Caesar sallad, Salad, Caesar dressing, parmesan, grilled lemon, pan fried pork, pan-bread chicken (G, L, E)</p> <p>Grillad spetskål 199 kr Pumpacrème, hasselnötter, + vitlöksbröd 49 kr honung- & chilivinägrett, balsamicobakad schalottenlök, svartkålschips (N*, vegan) Grilled point cabbage, Pumpkin crème, hazelnuts, honey- & chili vinaigrette, balsamico baked shallots, black cabbage chips (N*, vegan)</p> <p>Hamburgare 225 kr Tryffelmajonnäs, sallad, ost, tomat, karamelliserad lök, bacon, pommes frites (G*, L*, Ä*) Hamburger, Truffle mayonnaise, cheese, salad, tomato, caramelized onion, bacon, French fries (G*, L*, E*)</p>	<p>Majskkyckling 245 kr Svamprisotto, majskkycklingballotine, smör, parmesan, kycklingkroket, svartkålschips (G*, L, Ä*) Corn chicken, Mushroom risotto, chicken ballontine, butter, parmesan, chicken croquette, black cabbage chips (G*, L, E*)</p> <p>Steak sandwich 175 kr Oxfilé 100 g krispsallad, majonnäs + pommes 49 kr picklad gurka, picklad rödlök, + dip 25 kr gruyère (G*, L, Ä) Steak sandwich, Fillet of beef 100 g, crisp salad, pickled cucumber, pickled red onion, gruyère (G*, L, E)</p> <p>Schnitzel 269 kr Svensk gris från Dalsjöfors, tryffelsmör, portvinsås, kapisbär, persilja, citron, sauterad potatis med karamelliserad lök (G, L*, Ä) Schnitzel, Swedish pig from Dalsjöfors, truffle butter, port wine sauce, capers, parsley, lemon, sautéed potatoes with caramelized onions (G, L*, E)</p> <p>Råbiff på asiatiskt vis 269 kr Soja, olivolja, nori, tryffelmajonnäs, + pommes 49 kr krutonger, pamresan, krassemix, + dip 25 kr picklad lök (G, L, Ä) Steak tartar in Asian style, Soy, olive oil, nori, truffle mayonnaise, croutons, parmesan, cress, pickled onion (G, L, E)</p> <p>Entrecoté Café de Paris 295 kr 250 g, Café de Parissmör, tomat, balsamicobakad schalottenlök, tryffelstuvad gnocchi (G*, L*, Ä*) Entrecoté Café de Paris, 250 g, tomato, balsamico baked shallots, Café de Paris butter, truffle stewed gnocchi (G*, L*, E*)</p> <p>Oxfilé 395 kr 200 g, smörstekta skogschampinjoner, krispigt sidfläsk, minimorötter, portvinsås, bearnaise, krispig potatiskaka (L*, Ä*) Beef tender loin, 200 g, butter fried forest mushrooms, crispy pork belly, mini carrots, port wine sauce, bearnaise, crispy potato cake (L*, E*)</p>
 DESSERT	
<p>Espresso Crème brûlée 99 kr Bourbon glass (L, Ä) Espresso Crème brûlée, Bourbon ice cream (L, E)</p> <p>Tart tartin 109 kr Päron, vaniljglass, kanderade pecannötter (G, L, Ä, N*) Tart tartin, Pear, vanilla ice cream, candied pecans nuts (G, L, E, N*)</p> <p>Chokladfondant 115 kr Blåbärskompott, pistageglass, bailsgrädde (G, L, Ä, N*) Chocolate fondant, Blueberry compote, pistachio ice cream, baileys cream (G, L, E, N*)</p>	<p>Chokladtryffel (L) 49 kr Chocolate truffle (L)</p> <p>Glasskula (L, Ä) / Sorbetkula 49 kr Ice cream / Sorbet</p>
	<p>PARKENS DESSERTDRINK</p> <p>Y Parkens "Tiramisu Martini" + 18 år 169 kr Brugal 1888, Kahlua, Vanilj, espresso, amaretto, mascarponekräm, kakao Brugal 1888, Kahlua, Vanilla, espresso, amaretto, mascarpone cream, cocoa (L)</p>
<p>L = Laktos, G = Gluten, N = Nötter, Ä = Ägg, * = Rätten går att anpassa. Vid allergier fråga personalen L = Lactose, G = Gluten, N = Nuts, E = Egg, * = The dish can be adjusted. In case of allergies ask the staff</p>	