


	LITE FÖRE A LITTLE BEFORE	 APERTIF
	<p><b>Grillat bröd</b> 49 kr Focaccia, smör (G*, L*) <b>Grilled bread</b>, Focaccia, butter (G*, L*)</p> <p><b>Ostron Fine de Claire</b> 1st 49 kr / 6 st 225 kr Äppelcidervinäger <b>Oyster Fine de Claire</b>, Apple cider vinegar</p> <p><b>Marinerade oliver</b> 49 kr <b>Marinated olives</b></p> <p><b>Vitlöksbröd</b> 69 kr Grillad focaccia, persilja, vitlökssmör, parmesan, aioli (G*, L, Ä) <b>Garlic bread</b>, Grilled foccacia, parsley, garlic butter, parmesan, aioli (G*, L, E)</p> <p><b>Caprese</b> 89 kr Mozzarella, grillad focaccia, tomat, basilika, balsamico (G*, L) <b>Caprese</b>, Mozarella, grilled focaccia, tomato, basil, balsamico (G*, L)</p> <p><b>Friterade Tigerräkor</b> 4 st 95 kr Soja- &amp; chilisås, majonnäs, citron (G, Ä) <b>Deep fried tiger prawns</b>, Soya- &amp; chili sauce, mayonnaise, lemon (G, E)</p> <p><b>Friterade padrones</b> 69 kr Majonnäs (G, Ä) <b>Deep fried padrones</b>, Mayonnaise (G, E)</p> <p><b>Bruschetta</b> 99 kr Grillad focaccia, prosciutto, tomat, mozzarella, balsamico (G*, L) <b>Bruschetta</b>, Grilled foccacia, prosciutto, tomato, mozzarella, balsamico (G*, L)</p> <p><b>Grillad majskolv</b> 69 kr Parmesan, smör (L*) <b>Grilled corn on the cob</b></p> <p><b>Grillad havskräfta</b> 3 st 95 kr Citron, aioli (Ä) <b>Grilled crayfish</b>, Lemon, aioli (E)</p>	<p><b>Romio Prosecco</b> 115 kr/gl Extra Dry</p> <p><b>Piper Heidsieck Brut</b> 155 kr/gl Champagne</p> <p><b>Dry Martini</b> 169 kr No.3 London dry gin, Noilly Prat</p> <p><b>Fläderbubbel</b> 169 kr Bols Fläderlikör, prosecco, hallon, citron Bols Elder liqueur, prosecco, raspbery, lemon</p> <p><b>Dominican Old Fashioned</b> 169 kr Brugal 1888, Angostura bitter</p> <p><b>The Macallan Sour</b> 169 kr The Macallan 12YO</p>
		<p><b>Charkuterier</b> 1 pers 169 kr / 2 pers 239 kr Parmaskinka, +Svensk brieost 20g/49 kr fänkålssalami, coppa de parma, salsiccia piccante salami, oliver, crostini, cornichoner, grillad focaccia, tomat, vindruvor (G*)</p> <p><b>Charkuriet</b> +Swedish Brie cheese 20g/49 kr Parma ham, fennel salami, coppa de parma, salsiccia piccante salami, olives, crostini, cornichons, grilled focaccia, tomato, grapes (G*)</p> <p><b>Fruktfat</b> 1 pers 89 kr Säsongens frukter 2 pers 169 kr</p> <p><b>Fruit platter</b> Seasonal fruits</p>

	FÖRRÄTTER STARTERS	
	<p><b>Avokadotartar</b> 125 kr Avokado, tångcaviar, potatiships, limemajonnäs, körvel (vegan) <b>Avocado tartar</b> Seaweed caviar, potato chips, lime mayonnaise, chervil (vegan)</p> <p><b>Klassisk toast skagen</b> 175 kr Löjrom, räkor, majonnäs, grillat bröd, dill, citron, rödlök, pepparrot, sallad (G*, Ä) <b>Classic toast skagen</b>, Bleak roe, shrimps, grilled bread, dill, lemon, red onion, horseradish, salad (G*, E)</p>	<p><b>Burrata</b> 135 kr Rostade tomater, grillade krutonger, basilika, balsamicoglaze (G*, L) <b>Burrata</b>, Roasted tomatoes, grilled crutons, basil, balsamico glaze (G*, L)</p> <p><b>Klassisk råbiff på oxfilé</b> 169 kr Kapris, cornichoner, rödlök, + pommes 49 kr äggula, pepparrot, dijon, rostat bröd, sallad, olivolja, parmesan (G*, L*, Ä*) <b>Steak tartar made of fillet of beef</b> + French fries 49 kr Capers, cornichons, red onion, egg yolk, horseradish, dijon, roasted bread, salad, olive oil, parmesan (G*, L*, E*)</p>

## BRASSERIE STADSPARKEN

	VARMRÄTTER MAIN COURSE	 Psst! Se även vår barnmeny på hemsidan																												
	<p><b>Krispig kyckling teriyaki</b> 239 kr Tagliatelle, vitlök, tomat, pac choy, teriyakisås, koriander, sesamfrön (G, Ä) <b>Crispy Chicken teriyaki</b>, Tagliatelle, garlic, tomato, pac choy teriyaki sauce, coriander, sesame (G, E)</p> <p><b>Smörstekt Sea Bream</b> 285 kr Tomat- &amp; chilisås, provencalegrönsaker, basilika (L*, E) <b>Butter fried Sea Bream</b>, Tomato- &amp; chili sauce, provencal vegetables, basil (L*)</p> <p><b>Moules frites</b> 275 kr Vitt vin, grädde, purjolök, vitlök, aioli, pommes frites (L, Ä*) <b>Moules frites</b>, White wine, sour cream, leek, garlic, aioli, French fries (L E*)</p> <p><b>Rödtunga</b> 265 kr Vitvinspocherad, beurre blanc med lime, regnbågsrom, gurka, räkor, örter, hash browns (L, Ä) <b>Witch flounder</b>, White wine poched, beurre blanc with lime, trout roe, cucumber, shrimp, herbs, hash browns (L, E)</p> <p><b>Parkens räkmacka</b> 275 kr Grillat bröd, sallad, fänkål, + löjrom 10g/55 kr gurka, picklad rödlök, cocktailtomat, majonnäs, ägg, citron, dill (G*, L*, Ä*) + whitefish roe 10g/55 kr <b>Shrimp sandwich</b>, Grilled bread, salad, fennel, cucumber, pickled red onion, cherry tomatoes, mayonnaise, egg, lemon, dill (G*, L*, E*)</p> <p><b>Parkens räksallad</b> 275 kr Sallad, fänkål, gurka, picklad rödlök, + löjrom 10g/55 kr cocktailtomat, majonnäs, ägg, citron, dill (Ä*) <b>Shrimp salad</b>, Salad, fennel, cucumber, + bleak roe 10g/55 kr pickled red onion, cherry tomatoes, mayonnaise, egg, lemon, dill (E*)</p> <p><b>Pannoumiburgare</b> 229 kr Tryffelmajonnäs, sallad, tomat, rödlök, pommes frites (G*, L, Ä*) <b>Pannoumiburger</b>, Hamburger on cheese, truffle mayonnaise, salad, tomato, red onion, French fries (G*, L, E*)</p> <p><b>Rotsellerischnitzel</b> 229 kr Provencaleroastade grönsaker, vitlöks”smör”, kapris, grillad citron (G*, vegan) <b>Celery schnitzel</b>, Provencale roasted vegetables, garlic ”butter” capers, grilled lemon (G*, vegan)</p>	<p><b>Hamburgare</b> 229 kr Tryffelmajonnäs, sallad, ost, tomat, rödlök, bacon, pommes frites (G*, L*, Ä*) <b>Hamburger</b>, Truffle mayonnaise, cheese, salad, tomato, red onion, bacon, French fries (G*, L*, E*)</p> <p><b>Schnitzel</b> 255 kr Svensk gris från Dalsjöfors, tryffelsmör, sås Espagnole, kaprisbär, persilja, citron, sauterad potatis med karamelliserad lök (G, L*, Ä) <b>Schnitzel</b>, Swedish pig from Dalsjöfors, truffel butter, sauce Espagnole, capers, parsley, lemon, sautéed potatoes, caramelized onions (G, L*, E)</p> <p><b>Klassisk Råbiff på oxfilé</b> 269 kr Kapris, cornichoner, rödlök, + pommes 49 kr äggula, pepparrot, dijon, rostat bröd, sallad, olivolja, parmesan (G*, L*, Ä*) + French fries 49 kr <b>Stek tartar made from fillet of beef</b>, Capers, cornichons, red onion, egg yolk, horseradish, dijon, roasted bread, salad, olive oil, parmesan (G*, L*, E*)</p> <p><b>Entrecoté Café de Paris</b> 295 kr Tomatsallad, grillad salladslök, Café de Parissmör, sås Espagnole, pommes frites (L*) <b>Entrecoté de Café de Paris</b>, Tomato salad, grilled spring onion, Café de Paris butter, sauce Espagnole, French fries (L*)</p> <p><b>Oxfile</b> 395 kr Bakad tomat, baconlindade haricot verts, sås Espagnole, parmesan, bearnaise, friterad Idahopotatis (L*, Ä*) <b>Beef tender loin</b>, Baked tomato, bacon wrapped, green beans, sauce Espagnole, parmesan, bearnaise, deep fried Idaho potato (L*, E*)</p>																												
		<p><b>Grillplatå</b> Min 2 per / 395 kr/p Entrecote, kycklingspett, svensk pluma, friterade tigerräkor, havskräfta, gurkstavar, säsongens frukter, majskolv, 20g brie-ost, bbq-sås, tryffelmajonnäs, aioli, pommes frites (G*, L, Ä) <b>Grill plate</b>, Entrecote, chicken skewers, Swedish pluma, fried tiger prawns, crayfish, cucumber sticks, seasonal fruits, corn on the cob, brie cheese, bbq sauce, truffle mayonnaise, aioli, French fries (G*, L, E)</p> <table border="1"> <thead> <tr> <th>Extra</th> <th></th> <th>Tillbehör /Extra addition</th> <th></th> </tr> </thead> <tbody> <tr> <td>Entrecote (100g)</td> <td>99 kr</td> <td>Extra löjrom 10g</td> <td>55 kr</td> </tr> <tr> <td>Svensk pluma (100g)</td> <td>95 kr</td> <td>Pommes och aioli</td> <td>99 kr</td> </tr> <tr> <td>Kycklingspett</td> <td>95 kr</td> <td>Side sallad</td> <td>49 kr</td> </tr> <tr> <td>Tigerräkor på spett</td> <td>95 kr</td> <td>Extra brieost 20g</td> <td>49 kr</td> </tr> <tr> <td>Grillad havskräfta</td> <td>95 kr</td> <td><b>Extra dressing</b></td> <td>20 kr</td> </tr> <tr> <td>Brieost 20g</td> <td>49 kr</td> <td>(majonnäs, aioli, tryffelmajonnäs, bbq-sås, chili- &amp; sojadipp, bearnaise, sås Espagnole, limemajonnäs (vegan)</td> <td></td> </tr> </tbody> </table>	Extra		Tillbehör /Extra addition		Entrecote (100g)	99 kr	Extra löjrom 10g	55 kr	Svensk pluma (100g)	95 kr	Pommes och aioli	99 kr	Kycklingspett	95 kr	Side sallad	49 kr	Tigerräkor på spett	95 kr	Extra brieost 20g	49 kr	Grillad havskräfta	95 kr	<b>Extra dressing</b>	20 kr	Brieost 20g	49 kr	(majonnäs, aioli, tryffelmajonnäs, bbq-sås, chili- & sojadipp, bearnaise, sås Espagnole, limemajonnäs (vegan)	
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	DESSERT	
	<p><b>Crème brûlée</b> (L, Ä) 99 kr</p> <p><b>Piña colada</b> 109 kr Ananascarpaccio, passionsfrukt, kokosglass, kokoschips (L*) <b>Piña colada</b>, Pineapple carpaccio, passionfruit, coconut ice cream, coconut chips (L*)</p> <p><b>Glasskula</b> (L, Ä) / <b>Sorbetkula</b> 49 kr Vin rek: Marco Fabio Moscatel Dulce Moscatel de Alejandr <b>Ice cream</b> (L, E) <b>Sorbet</b>, The choice of the kitchen</p>	<p><b>Choklad</b> 109 kr Chokladbrownie, hasselnötter, jordgubbar, rabarbersorbet, limemaring (G, L, Ä, N) <b>Chocolate</b>, Chocolate brownie, hazelnuts, strawberries, rhubarb sorbet, lime meringue (G, L, E, N)</p> <p><b>Chokladtryffel</b> (L) 49 kr <b>Chocolate truffle</b> (L)</p>
		<p><b>PARKENS DESSERTDRINK</b></p> <p><b>Y Parkens ”Tiramisu Martini” + 18 år</b> 169 kr Brugal 1888, Kahlua, Vanilj, espresso, amaretto, mascarponekräm, kakao Brugal 1888, Kahlua, Vanilla, espresso, amaretto, mascarpone cream, cocoa (L)</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