

FAMILLE

EST.
2011

CHAMPAGNE

Piper Heidsieck Brut NV (FR)
125:-/725:-

OSTRON / OYSTERS

Marennes fine de clarie
3st 115:- / 6st 210:-

MOUSSERANDE VIN / SPARKLING WINE

Crémant de Bourgogne, Baron Aime NV (FR)
98:-/550:-

FÖRRÄTTER / STARTERS

COCKTAILS

KVÄLLENS COCKTAIL 136:-

OLD CUBAN 140:-

Rum, lime, socker, angostura & mousserande vin
Rum, lime, sugar, angostura & sparkling wine

SOUTHSIDE 140:-

Gin, citron, socker & mynta
Gin, lemon, sugar & mint

HOLLYWOOD STAR 145:-

Vodka, passionsfrukt, citron, socker & champagne
Vodka, passion fruit, lemon, sugar & champagne

BIFFTARTAR 170:-

Grillad lökmajonnäs, picklad shiitake, soja,
krasse & torkad svamp

*Beef tartar, grilled onion mayonnaise, pickled shiitake, soya,
cress & dried mushroom*

LÖJROM 175:-

Smörstekt brioche, smetana, picklad rödlök,
dill & färsk pepparrot

*Bleak roe, toasted brioche, smetana, pickled red onion,
dill & fresh horseradish*

RIMMAD ÖRING 160:-

Rättika, Pak Choi, ingefära, sesam,
tapiocakrisp & dillmajonnäs

*Cured trout, black radish, Pak Choi, sesame, ginger,
tapioca crisp & dill mayonnaise*

SOTAD PILGRIMSMUSSLA 170:-

Blomkål, mandel, dill,
citron- & brynt smör hollandaise
*Blackened Scallop, cauliflower, almond, dill,
lemon- & browned butter hollandaise*

SALTBAKAD GULBETA 135:-

Senapsfrön, krasskräm, grönkålschips
& brödkrisp

*Salt baked yellow beetroot, mustard seeds, cress cream,
kale chips & bread crisp*

HUVUDRÄTTER MAIN COURSES

KÖTT / MEAT

KALVENTRECÔTE 295:-

Dragonmajonnäs, tomatsallad & kalvsky

Veal entrecôte, tarragon mayonnaise, tomato salad, veal sauce

IBERICOKOTLETT 280:-

Rödbeta, glaserad lök, tryffelmajonnäs & rödvinskyl

*Iberico chop, beetroot, glazed onion, truffle mayonnaise
& red wine sauce*

MAJSKYCKLINGBRÖST 275:-

Cheddarkräm, smörad spenat, kyckling- & timjansky

*Corn fed chicken breast, cheddar cream, buttered spinach,
chicken- & thyme sauce*

FISK / FISH

TORSKRYGG 285:-

Spetskål, picklad kål, silverlök & Sandefjordsås

Cod, cabbage, pickled cabbage, silver onion & Sandefjord sauce

RÖDING 285:-

Blomkålspuré, purjolök & dillsky

Arctic char, cauliflower purée, leek & dill sauce

GRÖNT / GREENS

SAVOYKÅL 225:-

Teriyakisås, sojaböner, cashewnötter,
yuzukräm & koriander

*Savoy cabbage, teriyaki sauce, soy beans, cashew nuts,
yuzu cream & coriander*

ROTSELLERI 225:-

Brynt smör, hasselnötter, krasse & parmesanost

Baked celery, brown butter, hazelnuts, cress & parmesan cheese

Välj mellan pommes frites, potatispuré, dillpotatis, grönsallad
Choose from French fries, potato puree, dill potatoes, green salad

DESSERTER / DESSERTS

OSTAR 125:-

Blåbärsarmelad & fröknäcke

Cheese, blueberry marmalade & seed crackers

PASSIONSFRUKTS CRÈME BRÛLÉE 105:-

Chokladganache, nougatine crunch & passionsfruktskräm

Passion fruit cream brûlée, chocolate ganache, nougatine crunch & passion fruit cream

MÖRK CHOKLADBAVAROISE 105:-

Krusbär, saltkola & pistagecrunch

Dark chocolate bavaroise, gooseberry, salt caramel & pistachio crunch

FÄRSKOSTMOUSSE 105:-

Sockerkaka, kokos, limemarang, fänkål & äpple

Cream cheese mousse, sponge cake, coconut, lime meringue, fennel & apple

HALLONBAKELSE 105:-

Hasselnötsflarn, crème pâtissière, hallon & oxalis

Raspberry pastry, hazelnut biscuit, crème pâtissière, raspberries & sorrel

BARN / KIDS

KYCKLING 85:-

Dragonmajonnäs & pommes frites

Chicken, tarragon mayonnaise & french fries

HAMBURGARE 85:-

Pommes frites

Hamburger, french fries

TORSK 85:-

Sandefjordsås & dillpotatis

Cod, Sandefjord sauce & dill potatoes

PANNKAKA 55:-

Sylt & grädde

Pancake, jam & cream

GLASS 55:-

Chokladsås

Ice cream, chocolate sauce

HAMBURGARE 215:-

Briochebröd, lökmajonnäs, lök, cheddarost
& pommes frites

*Hamburger, brioche bread, onion mayonnaise, onion,
cheddar cheese & french fries*

RÄKSMÖRGÅS 225:-

Handskalade räkor, majonnäs, ägg, rödlök,
citron & sallad

*Shrimp sandwich with mayonnaise, egg, red onion,
lemon & lettuce*

Vid allergi kontakta personalen
In case of allergies contact the staff

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VITA VINER / WHITE WINES

*Alsace Evidence, Gustave Lorentz 2016 (FR) <i>Pinot Gris</i>	110:-/450:-
Chablis Saint-Claire, Jean-Marc Brocard 2017 (FR) <i>Chardonnay</i>	135:-/575:-
Cotés du Roussillon Bila Haut, M Chapoutier 2017 (FR) <i>Grenache Blanc</i>	98:-/400:-
*Costieres de Nimes A Cappella, Michel Gassier 2017 (FR) <i>Colombard, Viognier</i>	120:-/500:-
Kalifornien, Bogle Vineyards 2016 (US) <i>Chardonnay</i>	120:-/500:-
Kamptal Langenlois, Jurtschitsch 2017 (AU) <i>Grüner Veltliner</i>	115:-/475:-
Rheingau, Markus Lundén Riesling 2017 (DE) <i>Riesling</i>	115:-/475:-
Sancerre Clos du Roy, Domaine Champault 2017 (FR) <i>Sauvignon Blanc</i>	149:-/675:-

	10cl/15cl
**Alsace Heimbürg, Zind Humbrecht 2016 (FR) <i>Riesling</i>	119:-/175:-
Bourgogne Blanc, Domaine Etienne Sauzet 2014 (FR) <i>Chardonnay</i>	129:-/189:-
Chablis Grand Cru Vaudesir, Domaine Christian Moreau 2012 (FR) <i>Chardonnay</i>	159:-/235:-
Kalifornien, Central Coast Calera 2015 (US) <i>Chardonnay</i>	109:-/159:-
Piemonte Langhe Bianco, La Spinetta 2010 (IT) <i>Sauvignon Blanc, Chardonnay</i>	125:-/179:-
Rhône Saint Joseph Silice, Domaine Coursedon 2016 (FR) <i>Marsanne</i>	129:-/189:-

RÖDA VINER / RED WINES

*Bourgogne Rouge, Domaine Loichet 2017 (FR) <i>Pinot Noir</i>	135:-/575:-
Chateaufort Tradition, Domaine Usseglio 2015 (FR) <i>Grenache, Mourvèdre</i>	169:-/750:-
Cotés du Roussillon Bila Haut, M Chapoutier 2017 (FR) <i>Syrah, Grenache</i>	98:-/400:-
Kalifornien Private Selection, Robert Mondavi 2017 (US) <i>Pinot Noir</i>	120:-/500:-
*Piemonte Barbera d'Asti Rosso Fuoco, Vite Colte 2017 (IT) <i>Barbera</i>	115:-/475:-
Sicilien, Agricola Punic Montessu 2016 (IT) <i>Carignan, Cabernet Franc, Cabernet Sauvignon</i>	130:-/550:-
*South Australia, Yalumba 2016 (AUS) <i>Shiraz</i>	125:-/525:-
Toscana Chianti Classico, Casa Brancaia 2016 (IT) <i>Sangiovese</i>	145:-/650:-

	10cl/15cl
Kalifornien Oregon, Cristom 2016 (US) <i>Pinot Noir</i>	149:-/220:-
Kalifornien Sonoma Rock Garden, San Lorenzo 2015 (US) <i>Zinfandel</i>	149:-/220:-
Piemonte Barolo, Massolino 2012 (IT) <i>Nebbiolo</i>	135:-/200:-
Rhône Cornas, Domaine des lises 2014 (FR) <i>Syrah</i>	149:-/220:-
Rhône Saint Joseph Chateau Ampuis, E Guigal 2010 (FR) <i>Syrah</i>	269:-/399:-
Toscana Sassicaia, Tenuta San Guido 2012 (IT) <i>Cabernet Sauvignon, Cabernet Franc</i>	285:-/425:-
Valpolicella Amarone, Venuglia Revino 2013 (IT) <i>Corvina, Rondinella</i>	125:-/179:-

VINPAKET / WINE PACKAGE

2 GLAS 235:-
3 GLAS 295:-

VINKÄLLAREN / WINE CELLAR

Fler exklusiva viner på separat lista
More premium wines on separate list

FATÖL / DRAFT BEER

Carlsberg Export (DK) 40cl	65:-
Eriksberg Karaktär (SE) 40cl	68:-
Brooklyn IPA (US) 40cl	79:-

FLASKÖL / BOTTLED BEER

Falkenberg Strandbads Pale Ale (SE) 33cl	79:-
Carlsberg Export (DK) 33cl	59:-
*Carlsberg Hof (DK) 33cl	57:-
*Celia Gluten Free Lager (CZ) 33cl	75:-
Kronenbourg 1664 Blanc (FR) 33cl	68:-
Brooklyn Brown Ale (US) 33cl	85:-
*Halmstad Brygghus Bryggmästarn's Pilsner (SE) 33cl	85:-
Halmstad Brygghus West Coast IPA (SE) 33cl	89:-
Halmstad Brygghus Slöinge Imperial Kaffe Stout (SE) 33cl	89:-
Byaregårdens Lager (SE) 33cl	79:-
Byaregårdens IPA (SE) 33cl	85:-
Pineridge Brewery Red Ale The cranky crabs (SE) 33cl	79:-

CIDER

*Normandie Brut Boulard Cidre Biologique (FR) 33cl	85:-
Somersby Pear (SE) 33cl	65:-

ALKOHOLFRITT / NON-ALCOHOLIC

*Carlsberg non-alcoholic (DK) 33cl	40:-
Kronenbourg Blanc non-alcoholic (FR) 33cl	45:-
Backyard Brew Apple Cart Cider non-alcoholic (SE) 33cl	45:-
Richard Juhlin Sparkling Blanc de Blanc (FR) 20cl	75:-
Barrels & Drums Sparkling Chardonnay (DE) 75cl	295:-
Eins Zwei Zero Riesling, Josef Leitz (DE)	89:-/375:-
Ein Zwei Zero Rosé, Josef Leitz (DE)	89:-/375:-
Strandbadens kolsyrade vatten	38:-
Pepsi, Pepsi Max, Zingo, 7up 30cl	30:-
Coca Cola 33cl	33:-
*Saltå Kvarn Äpelsinjuice 20cl	30:-
*Saltå Kvarn Äppeljuice 20cl	30:-
*Äppelmust Cox Orange 37,5cl	55:-
Alain Millat Jus de Raisin Blanc Chardonnay 33cl	75:-
Alain Millat Jus de Raisin Blanc Sauvignon Vendange 33cl	75:-
Alain Millat Jus Raisin Rouge Syrah 33cl	75:-
Alain Millat Jus Rhubarbe 33cl	75:-

*Ekologiskt/Organic
**Biodynamiskt/Biodynamic