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STARTERS

CHAMPAGNE (VGL)

Why not start with a glass of champagne? 79:-

WHITEFISH ROE

With cauliflower Pannacotta, red onions served with ecological Swedish flat bread. 129:-

We recommend: Dancing Bull Sauvignon Blanc

CHEVRE

Topped Danish rye bread with warm goat cheese, salad served with honey and roasted cashew nuts 75:-

We recommend: Dubranville Pinotage

CARPACCIO

Thin slices of beef fillet, pine nuts, parmesan, and rocket salad topped with olive oil and balsamic dressing. 99:-

*We recommend: : Sud Negroamaro
Alt Bärnsten from Jämtlands Bryggeri*

SOUP

Mediterranean Fish soup with tomato and saffron topped with garlic cream. 87:-/135:-

We recommend: Feudo Arancio Chardonnay

SEAFOOD

Topped Danish rye bread with smoked char, prawns and whitefish roe served with lemon cream. 89:-

We recommend: Staropramen Alt Adobe Reserve Chardonnay

SALAD

With tomato and mozzarella, served with basil oil topped with Parma ham 69:-

We recommend: Trapiche Malbec

GARLIC BREAD

(V)

Oven baked garlic bread with mozzarella cheese served with garlic dip. 59:-

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| TAPAS | |
|-------------------------------------------|------|
| KALAMATA OLIVES (V) | 22:- |
| SPICED ROASTED ALMONDS (V) | 22:- |
| TOMATO AND MOZZARELLA (V) | 22:- |
| BLUE CHEESE WITH WALNUTS AND HONEY (V) | 22:- |
| PRAWNS WITH SALSA | 22:- |
| MUSSELS IN ROASTED GARLIC OIL | 22:- |
| SMOKED CHAR WITH LEMON CREAM | 22:- |
| SALAMI WITH GARLIC CRÈME | 22:- |
| PARMA HAM WITH SUN DRIED TOMATO PESTO | 22:- |

ALL TAPAS ARE SERVED WITH DEEP FRIED
SWEDISH FLAT BREAD

We recommend: Champagne

"Tapas are a nice way to spend time with your friends. Tapas is a spanish word and means "to cover". Originally the tapas were a slice of ham or bread to place on top of a glass to keep the flies away"

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MAIN COURSES MEAT

BEEF TOURNEDOS

(G)

Nice beef fillet steak with vegetables of the season,
rosé pepper sauce, served with potato and carrot cake. 269:-
We recommend: Borsao Granacha alt. Basilisk Shiraz & Mourvedre

REINDEER

(G)

Reindeer fillet served with blueberry sauce, vegetables
And blue cheese flavoured mashed potatoes. 249:-
*We recommend: Pilgrim Ale from Jämtlands Brewery
Alt Korta Carmenere Barrel Selection.*

LAMB

(G)

Lamb fillet with roasted garlic jus served with potato tortilla
Flavoured with anchovy and kalamata olives. 235:-
*We recommend: Sud Negroamaro
Peter Lehmann Shiraz*

ISTERBAND

Swedish sausage with Parsley creamed potatoes and beetroot
served with salad. 115:-
We recommend: India pale Ale from Jämtlands Brewery

PYTT I PANNA

Traditional Swedish dish. Meat, potatoes and onions
served with fried egg and beetroot. 99:-
We recommend: President from Jämtlands Bryggeri

BEEF STEW

Beef fillet stew served with new potatoes, beetroot and salad 189:-
We recommend: Fallen Angel from Jämtlands Brewery

VEAL BURGER

Topped with crispy bacon and salad served with garlic crème
Salsa and fried potatoes 179:-
*We recommend: Bärnsten from Jämtlands Brewery.
Alt Dancing Bull Zinfandel*

LASAGNE

(V)

Lasagne with moose minces meat, served with blueberry dip and salad 169:-
We recommend: basilisk Shiraz & Mourvedre

MAIN COURSES POULTRY/FISH/VEGETARIAN

CHICKEN

(G)

Chicken fillet with sun dried tomato pesto, pumpkin seed served with smoked bacon risotto and parmesan. 219:-
We recommend: New Castel Brown Alt Trapiche Malbec

CEASAR SALAD

Chicken breast salad served pine nuts, bread croutons topped with parmesan. 139:-
We recommend: Feudo Arancio Chardonnay

CATFISH

Pan fried catfish with saffron flavoured shellfish paella topped with chive oil. 249:-
We recommend: Durbanville hills Pinotage

ARCTIC TROUT

(G)

Arctic trout from the Great Lake with pan fried vegetables Apple flavoured butter sauce, served root vegetables, and topped with dried sliced beetroot. 219:-
We rekommenderar: Feudo Arancio Chardonnay.

TORTILLA

(V)

Vegetarian Spanish omelette, with potatoes roasted garlic and Chili marinated feta cheese served with salad 125:-
We recommend: Dancing Bull Zinfandel.

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DESSERTS

BLUEBERRY

Warm blueberry pie served with vanilla cream sauce. 65:-
With 4cl Pomino Vinsanto 105:-

CHOCOLATE

Chocolate cheesecake with mint and raspberry
served with whipped cream 85:-
With 4cl Pinneau Des Charentes 135:-

LIQUORICE

Crème caramel with taste of liquorice topped with
vanilla cooked raspberries. 73:-
With 4cl Pinneau Des Charentes 128:-

CLOUDBERRIES.

Warm Cloudberrries, served with vanilla Ice Cream. 45:-
With 4cl Carlshamns Punch 95:-:-

CHEESE

Tree different kind of cheeses from Jämtland
served raspberry and chocolate marmalade 89:-
With 4cl Romariz Vintage port wine 139:-

SORBET

A scoop of sorbet 29:-

TRUFFLE

Home made chocolate truffle 29:-
With 3 cl Havana Rom 7yr and coffee 90:-
With 3 cl Zacapa Rom 23yr and coffee 119:-

COFFEE DRINKS

CAFÉ KARLSSON

Cointreau, Baileys, coffee and whipped cream

IRISH COFFEE

Bushmills Irish Whiskey, coffee and whipped cream

CAFÉ CALYPSO

Capten Morgan, Black Label, Kahlua,
Coffee and whipped cream

4 CL 89:-
6 CL 115:-

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Red Wine Glass/Bottle

| | | |
|--------------------------------------------------------------------|---------------------|---------------|
| Trapiche Grapes: Malbec | Mendoza | 67:-/ 265:- |
| Borsao Grapes: Granacha | Campo De Borja | 69: -/ 269:- |
| Korta Barrel Selection Grapes: Carmenere, Cabernet Sauvignon | Lontue Valley | 85:-/ 310:- |
| Sud Grapes: Negramaro | Apulien | 78: -/ 295: - |
| Dancing Bull Grapes: Zinfandel, petit Syrah | Californian | 82:-/ 299:- |
| Durbanville Grapes: Pinotage | Durbanville | 78:-/ 295:- |
| Bridlewood Grapes: Syrah, Petit Syrah, Viognier | Central Coast | 319:- |
| Bonterra Grapes: Cabernet Sauvignon, Syrah, Merlot | Californian | 365:- |
| Cote de Imaz reserva Grapes: Tempranillo | Rioja | 345:- |
| Peter Lehmann Shiraz Grapes: Shiraz | Barossa valley | 349: - |
| Masi Brolo DI Campofiorin Grape: Corvina, Rondinella | Veneto | 399:- |
| Cono Sur Grapes: Cabernet sauvignon, Carmenere | Colchaga | 299:- |
| Follies Touriga Nacional Grapes: Touriga Nacional | Bairrada | 369:- |
| Lucente IGT Grapes: Granacha, Tempranillo & cabernet sauvignon | Toscana | 525:- |
| Hedonis Sicilia Grapes: Nero d'Avola & syrah | Sicilien | 525:- |
| Amarone Della Grapes: Corvina, Rondinella, & cabernet sauvignon | Valpolicella Veneto | 625:- |

White/rose Wine Glass/Bottle

| | | |
|-----------------------------------------------|---------------------|-------------|
| Adobe Reserve Grapes: Chardonnay | Casablanca | 69:- /270:- |
| Dancing Bull Grapes: Sauvignon Blanc | Californian | 82:- /299:- |
| Feudo Arancio Grapes: Chardonnay | Chardonnay Sicilien | 69:- /270:- |
| La Marouette Grapes: Viognier | Pays d'oc | 66:- /260:- |
| Durbanville Hills Grape: Sauvignon Blanc | Durbanville | 295:- |
| Bourgogne Chardonnay Grapes: Chardonnay | Bourgogne | 349 :- |
| Peter Lehmann Grapes: Riesling | Eden Valley | 349:- |
| Chablis Premier Cru Grapes: Chardonnay | Vaulignot Chablis | 450:- |
| Weighbridge Rosé Grape: Cabernet Sauvignon | Barossa valley | 66:-/260 |

Champagne / Sparkling Wine Bottle

| | | | |
|----------------------------------------------------------------|----------------|----------------|----------------------|
| Ronar cava Grapes: Macabeo, Xarel, Paralleda | Penedes | 750ml 200ml | 280:- 52:- |
| Lavit Rosado Brut Grapes: Trepas, Monastarel, Granacha | Penedes | 750ml | 285:- |
| Philiponnat Royale reserva Grapes: Pinot Noire, Chardonnay, | Champagne | 750ml 375ml | 620:- 350 :- |
| | Pinot Meunier. | | |
| Jeanmaire Brut | Champagne | 750ml | 526 :- |
| Moët & Chandon | Champagne | 750ml 375ml | 762: - 433: - |
| Dom Perignon | Champagne | | 1669: - |
| Non alcoholic wine | | | glass39:-Bottle156:- |

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Wine, beer and cider Price

Draft beer

| | | |
|--------------------|------|------|
| Carlsberg Export | 50cl | 56:- |
| Staropramen Granat | 50cl | 62:- |
| Guinness | 50cl | 62:- |

Beer

| | | |
|---------------------|-------|------|
| Eriksberg | 50 cl | 59:- |
| Jämtlands President | 50 cl | 64:- |
| Brooklyn | 33 cl | 49:- |
| Carlsberg Hof | 33 cl | 44:- |
| Tuborg Guld | 33 cl | 49:- |
| Staropramen | 33 cl | 49:- |
| Jacobsen | 75cl | 99:- |

Dark Beer & Ale

| | | |
|--------------------------|------|------|
| Jämtlands Bärnsten | 50cl | 64:- |
| Jämtlands Hell | 50cl | 64:- |
| Jämtlands postiljon Ale | 50cl | 64:- |
| Jämtlands Fallen Angel | 50cl | 64:- |
| Jämtlands Heaven | 50cl | 64:- |
| Jämtlands Pilgrim Ale | 50cl | 64:- |
| Jämtlands India Pale Ale | 50cl | 64:- |
| Kilkenny | 33cl | 49:- |
| Staropramen Dark | 33cl | 49:- |
| Jacobsen Brown Ale | 33cl | 49:- |

NON ALCOHOLIC BEER

| | | |
|-----------|------|------|
| Carlsberg | 33cl | 39:- |
|-----------|------|------|

Cider

| | | |
|----------------------|------|-------|
| Somersby Pear cider | 33cl | 49:- |
| Xider mandarin Chili | 33cl | 49:- |
| Xider Cactus Lime | 33cl | 49:- |
| Xider Wasabi Lemon | 33cl | 49:- |
| Xider Pine Citrus | 33cl | 49 :- |