

# vintermeny

winter menu

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## tilltugg

snacks

**ostron fines de claire** 35:-/st

*french oysters*

**ansjovisoliver** 45:-

*anchovies olives*

**friterad janssonboll** – schalottenmarmelad – ansjovisskum 55:-

*deep fried jansson ball – shallot marmalade anchovy foam*

**pimientos de padrón** – manchego – olivolja 65:-

*pimento peppers – manchego cheese –olive oil*

**boquerones** – persilja – vinäger – olivolja 65:-

*boquerones – parsley – vinegar – olive oil*

**sobrasada** – levain – parmigiano reggiano 65:-

*sobrasada – levain – parmigiano cheese*

**pommes** – parmesan – sriracha 65:-

*french fries – parmigiano – sriracha*



# julmeny

*christmas menu*

**varm tranbärsglögg** – mandel – sultanrussin  
*warm cranberry mulled wine - almonds - sultana raisins*

**friterad janssonboll** – schalottenmarmelad – ansjovisskum  
*deep fried jansson ball - shallot marmalade anchovy foam*

**3 x sillar** -västerbotten - vispat brynt smör - tunnbröd  
*3 x herring - västerbotten cheese - whipped browned butter -flat bread*

**älgwallenbergare** - västerbottenpuré - skirat smör - lingon  
*elk wallenberg steak - västerbotten potato puré - clarified butter - lingonberries*

**pepparkakstrifle** - citrusmascarpone - dulce de leche  
*ginger bread trifle- citrus mascarpone - dulce de leche*

**4 rätters julmeny 495:-**  
*4 course christmas menu 495:-*

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**snaps** OP/Hallandsfläder/Skåne- 38-40% - 4 cl. SWE

**beso de rechenna Bobal** - valencia -1glas- SPA

**limoncello** - 4 cl. ITA

**dryckespaket 365:-**  
*drink package 365:-*

*serveras jämsides vintermenyn tis-lör 17-22 mellan 5/12-22/12 2018*



# förrätter

starters

**3 x sillar** -västerbotten - vispat brynt smör - tunnbröd 165:-

*3 x herring - västerbotten cheese - whipped browned butter - flat bread*

**Nils oscar kalas julöl** 33 cl + 4cl snaps 145:-

**humeursoppa** – hummerröra – äpple - oststång 155:-

*lobster soup - lobster mix - apple - cheese stick*

**saint claire** pinot noir NZL, 120:- / **marcel hugg** pinot gris - alsace - FRA, 120:-

**grebberöra** – toast – dill – pepparrot 125:-

*grebberöra toast - dill - horseradish*

**grebbestad** lager - sweden - 5% - 50 cl. SWE, 72:- / **la forge estate** marsanne - FRA 145:-

**buffelmozzarella** - tapenade - tomat - bryntsmör - levain 125:-

*buffalo mozzarella - tapenade - tomatoes - browned butter*

**marcel hugg** - pinot gris - alsace - FRA, 120:-

**mikroörtsallad** - blodapelsin - daikon - morot - valnötter - px olivolja 105:-

*micro herb salad - blood orange - daikon radish - carrot - walnut - cherry vinegar*

**the cloud factory** - sauvignon blanc - NZL, 120:-

**carpaccio** – kantareller – torkade lingon – v-bottenkräm 145:-

*carpaccio - chanterelles - dried lingonberries - västerbotten cream cheese*

**les coteaux** côtes du rhône villages - grenache - syrah - FRA, 115:-

**mysplanka** – utvald chark & ost /m tillbehör 195:-

*cosy board - selected cold cuts with cheese and assortments*

**las mesas tinto** tempranillo - SPA, 95:- / **las mesas blanco** verdejo - SPA, 95:-



# varmrätter

main course

**jordärtskocka x3 – brynt smör – mandel – dragon 185:-**

*Jerusalem artichoke x 3 – browned butter – almond – tarragon*

**les coteaux** côtes du Rhône villages – grenache – syrah – FRA, 115:- / **la forge estate** marsanne – FRA, 145:-

**ugnsbakad hel havsruda – grillade medelhavsgrönsaker – siciliansk  
olivolja – borlottibönor 295:-**

*whole black sea bream – grilled mediterranean vegetables – sicilian olive oil – borlotti beans*

**saint claire** pinot noir NZL, 120:- **the cloud factory** sauvignon blanc – NZL, 120:-

**ankbröst canette – potatisgratäng – plommon – madeirasås 245:-**

*canette duck breast – potato gratin – plums – madeira sauce*

**guerrieri rizzardi ripasso** corvina – corvinone – ITA, 140:-

**utvald entrecôte – tryffelbearnaise – parmesanfries – gemsallad 325:-**

*selected entrecote – truffle bearnaise – parmigiano fries – gem salad*

**il molino di grace** chianti classico DOCG – sangiovese – ITA, 165:- / **domaine hamelin** petit chablis – FRA, 145:-

**älgwallenbergare – västerbottenpuré – skirat smör – lingon 225:-**

*elk wallenberg steak – västerbotten potato puré – clarified butter – lingonberries*

**beso de rechenna** Bobal – valencia – SPA, 115:- / **marcel hugg** pinot gris alsace – FRA, 120:-



# desserter

*deserts*

**chokladtryffel - kvällens smak 35:-**

*chocolate truffle - taste of the day*

**glass/sorbet - en kula kvällens glass/sorbet 45:-**

*ice cream /sorbé - scoop of the day*

**en bit valfri ost - kex - fikonmarmelad 65:-**

*cheese of your choice - crackers - figue marmalade*

**citrussorbet - prosecco - färska bär 85:-**

*Citrus sorbé - prosecco - fresh berries*

**pepparkakstrifle - citrusmascarpone - dulce de leche 85:-**

*ginger bread trifle - citrus mascarpone - dulce de leche*

**latkrisbrulé - hallonsorbet - karamelliserade nötter 105:-**

*licorice creme brulee - raspberry sorbé - caramelized nuts*

**KAT - kaffe - 4 cl avec - tryffel 155:-**

*CAT - coffee - 4 cl avec - chocolate truffle*

**osttallrik - utvalda ostar - kex - fikonmarmelad 185:-**

*cheese platter - selected cheeses - crackers - figue marmalade*

