



att börja med

to start with

ostron fines de claire 35:-/st
french oysters

pommes – aioli – parmesan – sriracha 65:-
french fries – aioli – parmigiano – sriracha

pimientos de padrón – manchego – olivolja 65:-
padrón peppers – manchego cheese – olive oil

mikroörtsallad – blodapelsin – valnötter – px olivolja 105:-
micro herb salad – blood orange – walnut – sherry vinegar – olive oil

range – walnut – sherry vinegar – olive oil

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

ugnsbakad rödbeta – getost – senapsört – pinjenötter – timjanhonung 1/2 105:- 1/1 185:-
baked beetroot – goats cheese – pine nuts – salico – thyme honey

guerrieri rizzardi ripasso corvina – ITA, 140:- / domaine hamelin petit chablis – FRA, 145:-



att börja med

to start with

mozzarella - cocktaltomater - tapenade - levain 135:-

mozzarella - cocktailtomatoes - tapenade - levain

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

GREBBERÖRA – toast – sikrom 135:-

grebberöra - toast - roe

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

jordärtskockssoppa – pilgrimsmussla - krasse - chorizo 165:-

jerusalem artichoke soup - scallops - cress - chorizo

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

mysplanka – utvald chark & ost med 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

veckans tips - se griffeltavlan - 165:-
weekly special - check out the chalkboard

vegetarisk chili - chapati - majskräm - avocado - gräddfil - koriander 185:-
vegetarian chili - chapati - corn cream - avocado - sour cream - cilantro
saint claire pinot noir NZL, 120:- **the cloud factory** sauvignon blanc - NZL, 120:-

moules marinières på svenska blåmusslor (MSC) - levain - aioli
1/2 165:- 1/1 225:-
moules marinières - mussels
- levain - aioli
domaine hamelin petit chablis- FRA, 145:-

sydfransk fiskgryta - rouille - levain 225:-
south french fish and seafood cauldron - rouille - levain bread
demaria barbera d' alba - Barbera - italy 145:-/ **marcel hugg** pinot gris alsace - FRA, 120:-

älgwallenbergare - västerbottenpuré - svampragu - lingon 225:-
elk wallenberg steak - västerbotten potato puré - mushroom ragù - lingonberries
beso de rechenna Bobal - valencia - SPA, 115:-/ **torrontés**- chardonnay- eco - argentina , 110:-

flankstek - chimichurri - pimientos - sötpotatis - manchego - srirachamajo
flank steak- chimichurri - pimientos - sweetpotato - manchego - srirachamajo
295:-

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



desserter

deserts

mörk chokladtryffel - havssalt - siciliansk olivolja 45:-
dark chocolate truffle - ocean salt - sicilian olive oil

glass/sorbet - en kula kvällens glass/sorbet 45:-
ice cream /sorbet - scoop of the day

en bit valfri ost - kex - fikonmarmelad 65:-
cheese of your choice - crackers - figue marmalade

citronsorbet - limoncello - färska bär 85:-
citrus sorbet - limoncello - fresh berries

nyfriterade minimunkar - lönnsirap - vaniljglass - äpple 85:-
fresh fried mini donuts - maple syrup -vanilla ice cream - apple

gräddfilspannacotta - blodapelsin - pistage - saffranshonung 85:-
sour cream panna cotta - blood orange - pistachio - saffron honey

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