



att börja med

to start with

ostron fines de claire stl. 3 - dagens tillbehör 35:-/st
french oysters, size 3 - assortment of the day

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

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

förrätter

Starters

mikroörtsallad - grapefrukt - pumpafrön - sherryvinäger - olivolja 105:-
micro herb salad - grapefruit - pumpkin seed - sherry vinegar - olive oil
the cloud factory - sauvignon blanc - NZL, 120:-

GREBBERÖRA – toast – sikrom 135:-
grebberöra - toast - bleak 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 clair 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
weekly special - check out the chalkboard

portabello - briochebröd - halloumi - hummus - grillade primörer 185:-
portobello mushroom - brioche buns - halloumi - hummus - grilled vegetables

les coteaux *côtes du rhône villages - grenache - syrah - FRA 115:-* / **marcel hugg** *pinot gris - alsace - FRA 120:-*

tempura friterad soft shell crab - nuoc cham - spetskålssallad - koriander - mynta - lime - vermicelli 225:-

tempura fried soft shell crab - nuoc cham - savoy slaw - cilantro - mint - lime - vermicelli
saint claire - *pinot noir - NZL 120:-* / **the cloud factory** - *sauvignon blanc - NZL 120:-*

tonfisk nicoise - vårprimörer - pocherat ägg - oliver - basilikadressing
seared tuna nicoise - spring vegetables - poached egg - olives - basil dressing
255:-

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

hanssons bookmaker - flankstek - bacon - pepparrot - skysås - sallad - levain
hansson's bookmaker toast - flank steak - bacon - horseradish - gravy - salad 225:-
guerrieri rizzardi ripasso *corvina - ITA 140:-* / **marcel hugg** - *riesling - alsace - FRA 120:-*

secreto iberico - mojo rojo - sötpotatispomes - grillade grönsaker
secret cut of iberico pork - mojo rojo - sweet potato fries - grilled vegetables 245:-

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

rabarberkompott - kardemumma crumble - honungsyoghurt 95:-
rhubarb compote - cardamom crumble - honey yoghurt

tonka creme brulé - färska hallon 95:-
tonka cream brulé - fresh raspberries

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