



## BEFORE DINNER

### Cocktails

<b>Cosmopolitan</b>	138:-
<i>Lemon vodka, Cointreau, cranberry juice, lime juice</i>	
<b>Raspberry Bellini</b>	138:-
<i>Vodka, raspberry purée, lemon juice, sugar, sparkling wine</i>	
<b>Apple &amp; Gin Rickey</b>	138:-
<i>Gin, apple liqueur, lime juice, syrup, soda</i>	
<b>Boulevardier</b>	138:-
<i>Bourbon whiskey, sweet vermouth, Campari</i>	

### Sparkling

	glass	bottle
<b>Pongrácz Brut</b>	97:-	485:-
<i>COUNTRY South Africa REGION Western Cape GRAPES Pinot Noir, Chardonnay</i>		
<b>Bonchelli Prosecco EKO</b>	98:-	490:-
<i>COUNTRY Italy REGION Veneto GRAPES Glera</i>		
<b>Taittinger Brut Reserva</b>	125:-	895:-
<i>COUNTRY France REGION Champagne GRAPES Chardonnay, Pinot Meunier, Pinot Noir</i>		

# APPETIZERS

- French onion soup** (M) (G) 120:-  
*French onion soup garnished with croutons and Gruyère.*
- Beetroot carpaccio** (M) 120:-  
*Beetroot carpaccio served with chèvre, horseradish cream, deep fried rocket, sunflower seeds and herb oil.*
- Steak tartare** (M) 140:-  
*Steak tartare made from beef, served with creamed Västerbotten cheese, raw sliced mushrooms, pickled red onion, root vegetable chips and wholegrain mustard from Dalarna.*
- White fish roe on toast** (M) (G) 159:-  
*White fish roe served with crème fraîche, chopped red onion, lemon, dill and bread pan fried in butter.*

# MAIN COURSES

- Vegetarian Bookmaker Toast** (M) (G) (E) 199:-  
*Oven baked marinated portobello mushroom served on toasted sourdough bread garnished with egg cream, pickled red onion and horseradish. Served with salad, mustard mayonnaise and French fries.*
- Gnocchi** (M) (G) 199:-  
*Gnocchi served with chorizo pan fried with sage in a tomato salsa with cocktail tomatoes, yellow onion and lemon. Garnished with a fennel crudité and Parmesan cheese.*
- Fillet of pollock** (M) 249:-  
*Oven-baked back fillet of pollock served with a potato terrine seasoned with Västerbotten cheese & chanterelles, pan fried pork belly, green asparagus and browned butter.*
- Bookmaker Toast** (M) (G) (E) 259:-  
*Pan fried beef steak served on toasted sourdough bread garnished with egg cream, pickled red onion and horseradish. Served with salad, mustard mayonnaise and French fries.*
- Planked steak** (M) (E) 289:-  
*Beef steak served with duchess potatoes, bacon-wrapped asparagus, scalloped tomatoes and Béarnaise sauce.*

# DESSERT

- Crème brûlée** (M) (E) 99:-  
*Classic Crème brûlée served with fresh berries.*
- Chocolate brownie** (M) (G) (E) 110:-  
*Chocolate brownie served with roasted pecans, coconut cream and a blueberry coulis.*
- Cherry panna cotta** (M) (E) 115:-  
*Cherry panna cotta served with a milk chocolate mousse, roasted white chocolate and a blueberry coulis.*

(M) Contains Milk protein (G) Contains Gluten (E) Contains Egg

*If you have other allergies, please let us know*

# WINE LIST

## White wines

	glass	bottle
<b>Cono Sur Bicicleta Riesling</b> COUNTRY <i>Chile</i> REGION <i>Valle Central</i> GRAPES <i>Riesling</i>	98:-	390:-
<b>Farmers Market Organic White</b> COUNTRY <i>Italy</i> GRAPES <i>Chardonnay, Fiano</i>	98:-	395:-
<b>Ried Edelschuh Sauvignon Blanc</b> COUNTRY <i>Austria</i> REGION <i>Südsteiermark</i> GRAPES <i>Sauvignon blanc</i>	120:-	480:-
<b>Bourgogne Chardonnay Signatur</b> COUNTRY <i>France</i> REGION <i>Bourgogne</i> GRAPES <i>Chardonnay</i>	~	845:-

## Red wines

	glass	bottle
<b>Antica Osteria Vino Rosso</b> COUNTRY <i>Italy</i> REGION <i>Marche</i> GRAPES <i>Montepulcano, Sangiovese</i>	94:-	375:-
<b>Farmers Market</b> COUNTRY <i>Italy</i> GRAPES <i>Negroamaro, Primitivo</i>	98:-	395:-
<b>Bridlewood</b> COUNTRY <i>USA</i> REGION <i>Monterey</i> GRAPES <i>Pinot Noir</i>	123:-	495:-
<b>Villa Vetti</b> COUNTRY <i>Italy</i> REGION <i>Veneto, Valpolicella</i> GRAPES <i>Corvina, Rondinella, Oseletta</i>	~	505:-

## Dessert wines

	glass	bottle
<b>Muscat de Rivesaltes EKO</b> COUNTRY <i>France</i> REGION <i>Languedoc-Roussillon</i> GRAPES <i>Muscat d'Alexandrie, Muscat à Petits Grains</i>	55:-	~
<b>Carmes de Rieussec Sauternes</b> COUNTRY <i>France</i> REGION <i>Bordeaux</i> GRAPES <i>Semillon, Muscadelle, Sauvignon blanc</i>	65:-	~

# BEVERAGES

## Beers on tap

	40 cl	50 cl
Melleruds Utmärkta Pilsner	74:-	88:-
A Ship Full of IPA	81:-	~

## Bottled beer

	33 cl	50 cl
Wisby Kloster	73:-	~
Sleepy Bulldog Pale Ale	78:-	~
Sapporo	78:-	~
Daura Damm ( <i>gluten-free</i> )	81:-	~
Höganäs Four Stroke IPA ( <i>gluten-free</i> )	82:-	~
Mariestads Export	~	86:-

## Cider 33 cl

Briska Pear	66:-
Briska Elderflower	66:-
Briska Demi-Sec Riesling & Peach	69:-

## Non-alcoholic 33 cl

Briska Rosé	49:-
Birra Moretti Zero	49:-
Easy Rider Bulldog	56:-

## Soda & Water 33 cl

Loka Natural/Lemon	32:-
Coca Cola	33:-
Coca Cola Zero	33:-
Fanta	33:-
Sprite	33:-

# COFFEE & CHOCOLATE DRINKS

Irish Coffee ~ <i>Irish whiskey, brown sugar, coffee, whipped cream</i>	138:-
Amaretto Coffee ~ <i>Amaretto, coffee, whipped cream</i>	138:-
Kaffe Karlsson ~ <i>Baileys, Cointreau, coffee, whipped cream</i>	138:-
Lumumba ~ <i>Rum, hot chocolate, whipped cream</i>	138:-

# COFFEE & DIGESTIF

## Coffee

Gevalia Coffee	30:-
Espresso	32:-
Double Espresso	38:-
Cappuccino	41:-
Caffè Latte	43:-

## Whiskey

Highland Park 12y	28:-
Laphroaig 10y	31:-
Dalmore 12y	39:-
Lagavulin 16y	46:-

## Cognac

Braastad VS	24:-
Braastad VSOP	28:-
Braastad XO	33:-

## Rum

Plantation Grand Reserve	24:-
Plantation XO	32:-

## Calvados

Boulard Grand Solage	24:-
Boulard XO	34:-