

PRE DINNER COCKTAILS

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| Negroni | 137 kr |
| <i>Dry gin, campari, röd vermouth & bitter</i> | |
| Old fashioned | 137 kr |
| <i>Bourbon, sugar & bitter</i> | |
| Askens spritz | 137 kr |
| <i>Aperol, rhubarb, sugar & bubbles</i> | |
| Champagnecocktail | 137 kr |
| <i>Cognac, sugar, bitter & champagne.</i> | |

STARTERS

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| Toast Skagen on Brioche | 195 kr |
| <i>Swedish classic with whitefish roe, shrimps, onions, lemon & dill.</i> | |
| Salt baked beets and goat's cheese | 165 kr |
| <i>honey vinaigrette, buckwheat, salad leaves.</i> | |
| Cold Cut Plate. | 245 kr |
| <i>Coppa di Parma, Salami chorizo Iberico, olives, cheeses and grilled bread.</i> | |
| 'Lerpottasill' | 175 kr |
| <i>Another Swedish classic from Skåne with food herring, eggs, onions, chives, potatoes, dill, smoked sour cream and browned butter.</i> | |
| Steak Tartar | 195 kr |
| <i>Onion cream, rye bread crouton, lingonberry vinaigrette, leek ash, cress.</i> | |
| Grilled Bread with aioli | 65 kr |
| Nocellara Olives | 49 kr |
| Marcona Almonds | 49 kr |
| Salted potato crisps | 39 kr |

schnaps /cl

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| Skåne Akvavit | 25 kr |
| OP Andersson | 25 kr |
| OP Andersson Extra | 30 kr |
| OP Andersson Petronella | 25 kr |
| Aalborg Jubilæums Akvavit | 25 kr |
| Hallands Fläder | 25 kr |
| HerrGårds Aquavit | 25 kr |
| Hjärtans Fröjd | 25 kr |
| Rånäs brännvin | 25 kr |
| Östgöta Sädesbrännvin | 25 kr |
| Askens egenkryddade pepparrotssnaps | 25 kr |

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MAIN COURSES

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| Pork schnitzel | 235 kr |
| <i>café de Paris butter, pickled cabbage, red wine gravy, French fries.</i> | |
| Broad beans | 225 kr |
| <i>pickled celery stalks, kale pesto, celeriac puree, vegetable broth, baked carrot.</i> | |
| Red wine braised beef cheek | 275 kr |
| <i>smoked pork, pickled root vegetables, fried onions, potatoe puree.</i> | |
| Breast of Mallard | 325 kr |
| <i>Brussels sprouts, confit potatoes, roasted walnuts, puree of celeriac and gravy.</i> | |
| Filet of Cod | 275 kr |
| <i>Baked tomatoes, smoked sour cream, potatoes, soured fennel and browned butter.</i> | |
| Bouillabaisse | 255 kr |
| <i>Cod, celeriac, carrot, prawns, mussels, aioli and grilled bread.</i> | |
| Arctic char | 325 kr |
| <i>Mashed potatoes, butter sauce with a taste of crayfish, grated hard cheese, and rye croutons.</i> | |
| Sirloin Steak | 355 kr |
| <i>sobrasada, almonds, baked carrot, red wine sauce and fried potato cake.</i> | |
| Filet of Beef | 395 kr |
| <i>Potatoes a la Hasselback, vinaigrette of truffles, baked onions, cheese and gravy.</i> | |
| 'Beef Rydberg | 349 kr |
| <i>Swedish classic with mustard cream, yolk, pickles, butter fried potatoes & beer cooked onions.</i> | |
| Shrimp Salad | 225 kr |
| <i>Creamy salad served with grilled bread.</i> | |

HAMBURGERS

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| Burger of the House | 199 kr / double 248 kr |
| <i>Fried onions, soured cucumber, cheddar, mustard & ketchup. Pickles, aioli & fries.</i> | |
| Visiting burger | 199 kr / double 248 kr |
| <i>Comté cheese, savoy cabbage, mayonnaise, red wine braised red onionn, aioli & fries.</i> | |





DESSERTS

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| Fritter with cloudberryes | 95 kr |
| <i>Roasted white chocolate and whipped cream.</i> | |
| Torta stracciatella | 95 kr |
| <i>Milk sorbet, cherry cream, amaretto, mint</i> | |
| Crème Brûlée | 95 kr |
| Chocolate truffle | 39 kr |
| A scoop of ice cream | 35 kr |

DRAUGHT BEER

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|-----------------------|-------|--------|
| Askens Houselager | 40cl | 85 kr |
| S:t Eriks IPA | 40 cl | 98 kr |
| Bernard Premium Lager | 40 cl | 95 kr |
| Mikkeller Pale Ale | 40 cl | 105 kr |

BOTTLED BEER

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|---------------------------------|---------|--------|
| S:T Eriks Lager | 33 cl | 87 kr |
| Lagunitas IPA | 33 cl | 105 kr |
| S:t Eriks Elderflower IPA | 33 cl | 99 kr |
| Weihenstephaner Hefe Weissbier | 50 cl | 115 kr |
| Budvar | 50 cl | 95 kr |
| Sigtuna Hazy Daze IPA | 33 cl | 99 kr |
| Sigtuna Spring Weiss | 33 cl | 95 kr |
| Sigtuna Session IPA 4,5% | 33 cl | 85 kr |
| Jämtlands baltic imperial Stout | 33 cl | 97 kr |
| Red Stripe | 33 cl | 85 kr |
| TT Pils 4,5% | 33 cl | 70 kr |
| Bernard Amber lager | 50 cl | 115 kr |
| Lindemans Cuveé René | 37,5 cl | 130 kr |
| La Trappe Blonde | 33 cl | 110 kr |
| Bitburger Pils | 33 cl | 87 kr |

CIDER

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| Kopparbergs pear | 33 cl | 85 kr |
| Angry Orchid Crisp Apple | 35,5 cl | 95 kr |

WINE BY GLASS

BUBBLES

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| House bubbles | 105 kr |
| House Champagne | 135 kr |

WHITE

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| House white | 97 kr |
| Gnarly Head chardonnay | 125 kr |
| Sankt Anna Riesling | 125 kr |
| Lalande Sauvignon blanc | 125 kr |

ROSÉ

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| House rosé | 97 kr |
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RED

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| House red | 97 kr |
| San Lorenzo Montepulciano | 125 kr |
| Alegoría Malbec | 135 kr |
| Clay creek Zinfandel | 125 kr |

NON ALKOHOLIC

BEER

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|------------------------|-------|-------|
| Sigtuna N.O.L.A 0,5% | 33 cl | 67 kr |
| Bitburger (0,0%) | 33 cl | 67 kr |
| Sigtuna N.A.P.A (0,5%) | 33 cl | 67 kr |

FRUIT DRINKS

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|-----------------------|-------|-------|
| Billbäcks Apple Cider | 25 cl | 47 kr |
| Billbäcks Apple Must | 25 cl | 47 kr |

WINE

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| white (Chardonnay) | glas | 67 kr |
| Freixenet Cava 0,0% | glas | 89 kr |

SODA

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| Husets bubbelvatten | 35 kr/person |
| San pellegrino | 50 cl 45 kr |
| San pellegrino Limonata | 20 cl 39 kr |

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| Läsk | 33 cl 39 kr |
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Coca cola, Fanta, Sprite, Cola zero

