

## PRE DINNER COCKTAILS

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

## STARTERS

<b>Toast Skagen on Brioche</b> .....	195 kr
<i>Swedish classic with whitefish roe, shrimps, onions, lemon &amp; dill.</i>	
<b>Burrata</b> .....	165 kr
<i>Buckwheat, smoked tomatoes, pickled lemon &amp; basil.</i>	
<b>Cold Cut Plate.</b> .....	265 kr
<i>Coppa di Parma, Salami chorizo Iberico, olives, cheese, bread &amp; other goodies.</i>	
<b>'Matjessill'</b> .....	175 kr
<i>Another Swedish classic. Fried potato cake, sour cream, Västerbotten cheese, browned butter, onion &amp; dill.</i>	
<b>Classic steak tartare</b> .....	195 kr
<i>Beetroot, capers, dijon mustard, red onion &amp; egg yolk.</i>	
<b>Seasonal steak tartare</b> .....	195 kr
<i>Colatura, nettle mayonnaise, radishes, coriander seeds &amp; frisée lettuce.</i>	
<b>Salted chips</b> .....	39 kr
<b>Nocellara Olives</b> .....	49 kr
<b>Marcona Almonds</b> .....	49 kr

## schnaps /cl

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

## MAIN COURSES

<b>Askens Vegetarian Dish</b> .....	225 kr
<i>Gray pea, almond potatoes, chard, carrots, green asparagus, and olive &amp; parmesan sauce.</i>	
<b>Shrimp Salad</b> .....	225 kr
<i>Shrimps, lettuce, tomato, red onion. Served with grilled bread.</i>	
<b>Bouillabaisse</b> .....	255 kr
<i>Shrimps, cod, blue mussels, aioli, parsley &amp; grilled bread.</i>	
<b>Pike-perch from Lake Glan</b> .....	365 kr
<i>Ramson velouté, sugar snap peas, white asparagus &amp; potato purée.</i>	
<b>Filet of Cod</b> .....	275 kr
<i>Horseradish, shrimp, browned butter, dill &amp; potatoes.</i>	
<b>Spring Chicken</b> .....	285 kr
<i>Carrots, almond potatoes, chard, and olive &amp; parmesan sauce.</i>	
<b>Chef's Weekly Swedish Special</b> .....	170 kr
<i>Ask the staff about this week's special.</i>	
<b>Pork Schnitzel</b> .....	235 kr
<i>Pink peppercorn butter, green asparagus, French fries &amp; red wine sauce.</i>	
<b>Pepper Steak with Dry Aged Tenderloin</b> .....	425 kr
<i>Pepper sauce, potato gratin, haricot verts &amp; baked tomato.</i>	
<b>'Beef Rydberg'</b> .....	349 kr
<i>Swedish classic with mustard cream, yolk, pickles, butter fried potatoes &amp; beer cooked onions.</i>	
<b>Burger of the House</b> .....	199 kr / double 248 kr
<i>Fried onions, pickled cucumber, cheddar, mustard &amp; ketchup. Pickles, aioli &amp; fries.</i>	
<b>Burger on Visit</b> .....	199 kr / double 248 kr
<i>Roasted garlic mayonnaise, iceberg lettuce, pickled tomato, fried onion &amp; svecia cheese.</i>	
<b>Grilled from Bjursunds Slakteri</b>	
<i>All cuts are served with tomato salad with red onion &amp; parsley oil, and your choice of French fries, potato gratin, pepper sauce, or béarnaise sauce and red wine gravy</i>	
<b>Dry aged Tenderloin</b> .....	425 kr
<b>Dry aged Sirloin</b> .....	365 kr
<b>Dry aged Ribeye</b> .....	405 kr





## DESSERTS

Chocolate Cake .....	105 kr
<i>Raspberry purée, lemon balm and whipped cream.</i>	
Semifreddo .....	105 kr
<i>Lightly whipped cream, Raspberry sorbet, anise-spiced meringue &amp; pistachio.</i>	
Crème Brûlée .....	95 kr
Chocolate truffle .....	39 kr

## DRAUGHT BEER

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

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

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

## WINE BY GLASS

### BUBBLES

House bubbles .....	105 kr
House Champagne .....	135 kr

### WHITE

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

### ROSÉ

House rosé .....	97 kr
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### RED

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

## NON ALKOHOLIC

### BEER

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

Billbäcks Apple Cider .....	25 cl	47 kr
Billbäcks Apple Must .....	25 cl	47 kr

### WINE

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

### SODA

Husets bubbelvatten .....	35 kr/person	
San pellegrino .....	50 cl	45 kr
San pellegrino Limonata .....	20 cl	39 kr
Läsk .....	33 cl	39 kr

*Coca cola, Fanta, Sprite, Cola zero*

