

# MENY

## Mellanrätter

**Burrata** 135:-

*bakad syrlig tomat Levain*

**Matjessill från Klädesholmen** 185:-

*äggkräm Kalix löjrom pepparrotslök potatis*

**Rostad morot** 155:-

*chorizo feta senapsfrön vallmo*

**Smörbakad spetskål** 145:-

*fluffig hollandaise Marconamandel chiliolja*

**Handskuren råbiff** 165:-

*tryffelmajonäs parmesan rucola bröd*

**Prosciutto** 145:-

*galiamelon grön tomat citrus svartpeppar*

**Gambas** 165:-

*tomat haricotes verts örtsmör bröd*

**"Smörrebröd"** 165:-

*innanlår jalapeñoremoulade pickles kryddigt bröd krasse*

**Trekantsmackan – chilicheese** 165:-

*formfranska bechamel lagrad ost chilipickels senapsfrön*

**Tre bitar ost** 150:-

*levain marmelad*

**Mandelkaka** 135:-

*brynt smör vaniljcreme*

VIN  
PUB  
LIK

# MENY

## Medium size dishes

**Burrata** 135:-

*baked cherry tomato garlic levain*

**Spiced herring from Klädesholmen** 185:-

*egg cream vendace roe "Kalix" horseradish onion*

**Roasted carrot** 155:-

*chorizo feta mustard seed*

**Butter baked pointed cabbage** 145:-

*hollandaise Marcona almonds chili oil*

**Hand cut tartar** 165:-

*truffle parmesan arugula levain*

**Prosciutto** 145:-

*Galia melon green tomato lemon black pepper*

**Gambas** 165 :-

*prawns tomato haricots verts herb butter*

**"Smörrebröd"** 165 :-

*boneless beef jalapeño remoulade pickles bread onion*

**Chili cheese sandwich** 165 :-

*aged cheese chili pickles mustard seed*

**Three pieces of cheese** 150 :-

*levain marmalade*

**Almond cake** 135 :-

*crème anglaise lemon zest*

VIN  
PUB  
LIK