
LUNCHMENY V. 39

Förrätter

Majsbröd <i>Saltat Smör</i>	20:-
Salchichón Iberico <i>Lufttorkad Spansk Korv</i>	85:-
Le Noir De Bigorre <i>Skinka Från Franska Pyrenéerna Lagrad 36 Månader</i>	175:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron & Surdegsbröd</i>	150:-
Kalix Løjrom <i>Tartlet På Dinkel, Gruyère, Lök & Brynt Smör</i>	275:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot & Kapris</i>	175:-

Varmrätter

Omelette <i>Gruyère, Hollandaise, Sallad & Pommes Frites</i>	165:-
Svamprisotto <i>Ostronskivling, Kantareller, Burrata & Dragon</i>	180:-
Grillat Lammspett <i>Socca, Ratatouille, Yoghurt & Fetaost</i>	210:-

Veckans Rätter

Grönsaker Barigoule <i>Inkokt Fänkål, Kronärtskockskräm, Bakad Tomat & Dragon</i>	185:-
Grillad Foccacia <i>Tonfiskeröra, Oliver, Tomat, Koriander & Piparras</i>	160:-
Grillad Ibericokind <i>Patatas Bravas, Mojo Rojo, Carlipaprika & Gemsallad</i>	195:-

Dessert

Mazarinkaka <i>Höstballon & Lättvispad Grädde</i>	65:-
Glass & Sorbet <i>Fråga Din Servis Om Veckans Smaker</i>	45:-
Pralin <i>Signerad Kalle Jungstedt</i>	45:-/st

WHITE

15cl

2021 Dom. Hippolyte Reverdy, Sancerre Loire	185:-
2020 Georg Breuer, Estate Lorch Rheingau	150:-
2019 Jérôme Arnoux, "Initial" Chardonnay Jura	165:-
2019 Stag's Leap Wine Cellars, Chardonnay	235:-

RED

2020 Nuiton-Beaunoy, Pinot Noir, Bourgogne	170:-
2019 François de Nicolay, "Les Beaux Jours"	155:-
2019 Paul Jaboulet Aîné, Crozes-Hermitage	165:-
2020 Scarzello, Langhe Nebbiolo	175:-
2018 Hartenberg, Cabernet Sauvignon	155:-

BEER

Carlsberg Hof	4,2%	35cl	75:-
NCB Kellerbier	5,9%	35 cl	90:-
NCB J.A.C.K IPA	4,5%	35 cl	90:-

ALCOHOL FREE

Carlsberg Alcohol Free	0,5%	33 cl	55:-
Brooklyn Special Effects	0,4%	33 cl	59:-
Richard Juhlin Blanc de Blancs		20 cl	95:-
Pomologik Ingrid Marie Äppelmust		25 cl	75:-
Färna Odlingar Svartvinbär		33 cl	65:-
Coca Cola, Coca Cola Zero, Fanta		33 cl	45:-
Bubbelvatten		75 cl	35:-

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Servings

Cornbread <i>With Salted Butter</i>	20:-
Salchichón Iberico <i>Cured Spanish Sausage</i>	85:-
Le Noir de Bigorre <i>Dry Aged Ham From French Pyrenees Aged for 36 Months</i>	175:-
Duck- & Chicken Liver <i>Parfait, Vinegar Pickled Pears & Sourdough Bread</i>	150:-
Kalix Bleak Roe <i>Tartlet Of Dinkel, Gruyère, Onion & Browned Butter</i>	275:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish & Capers</i>	175:-

Mains

Omelette <i>Gruyère, Hollandaise, Salad & French Fries</i>	165:-
Mushroom Risotto <i>Oyster Mushroom, Chanterelles, Burrata & Tarragon</i>	180:-
Grilled Lamb Skewer <i>Socca, Ratatouille, Yoghurt & Feta Cheese</i>	210:-

Weekly Special

Vegetables Barigoule <i>Fennel, Artichoke Puré, Baked Tomato & Tarragon</i>	185:-
Grilled Foccacia <i>Tuna, Olives, Tomato, Cilantro & Piparras</i>	160:-
Grilled Iberico Cheek <i>Patatas Bravas, Mojo Rojo, Carli Pepper & Gem Lettuce</i>	195:-

Desserts

Mazarinkaka <i>Autumn Raspberries & Whipped Cream</i>	65:-
Ice cream & Sorbet <i>Ask your Waiter About The Flavors Of The Week</i>	45:-
Praline <i>Signed By Kalle Jungstedt</i>	45:-/pc

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Sparkling Water		75 cl	35:-

Please Inform The Staff About Any Dietary Restrictions Or Allergies