
LUNCHMENY V. 47

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:-
Löjrom <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:-
Grillad Spetskål <i>Karl-Johan Svamp, Dill, Kålbuljong, Lingon & Brynt Smör</i>	170:-
Kalvköttbullar <i>Risoni, Harissa, Tomatsås, Pecorino & Blomkål</i>	195:-

Veckans Rätter

Parmesanrisotto <i>Svartkål, Hasselnötter, Brynt Smör & Röket Ricotta</i>	170:-
Fläksida <i>Olinsky, Gremolata, Stekt Bröd & Potatispuré</i>	185:-
Dorade <i>Bouillabaisse, Blåmuslor, Fänkål- & Örtsallad</i>	205:-

Dessert

Rulltårta <i>Hallonsorbet & Vispad Grädde</i>	85:-
Glass & Sorbet <i>Fråga Din Servis Om Veckans Smaker</i>	45:-
Pralin <i>Signerad Kalle Jungstedt</i>	45:-/st

WHITE 15cl

2021 Dom. des Grandes Perrières, Sancerre	195:-
2020 Jérôme Arnoux, "Initial" Chardonnay Jura	175:-
2021 Georg Breuer, Estate Lorch Rheingau	175:-
2019 Stag's Leap Wine Cellars, Chardonnay	255:-

RED 15cl

2020 Nuiton-Beaunoy, Pinot Noir, Bourgogne	180:-
2019 Paul Jaboulet Aîné, Crozes-Hermitage	175:-
2018 Franco Molino, Barbera d'Alba	165:-
2020 Scarzello, Langhe Nebbiolo	205:-
2018 Hartenberg, Cabernet Sauvignon	165:-

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:-
Tosterup Verjus		37,5 cl	110:-
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:-
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, Lettuce & French Fries</i>	165:-
Grilled Cabbage <i>Karl-Johan Mushroom, Dill, Cabbage Broth. Lingonberries & Browned Butter</i>	170:-
Veal Meatballs <i>Risoni, Harissa, Tomato Sauce, Pecorino & Cauliflower</i>	195:-

Weekly Special

Parmesan Risotto <i>Cavalo Nero, Hazelnuts, Browned Butter & Smoked Ricotta</i>	170:-
Pork Belly <i>Olive Sauce, Gremolata, Croutons & Potato Purée</i>	185:-
Dorade <i>Bouillabaisse, Mussels, Fennel- & Herb Sallad</i>	205:-

Desserts

Rulltårta <i>Raspberry Sorbet & Whipped Cream</i>	85:-
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:-