

VEGANSK MENY / VEGAN MENU

3 - RÄTTERS MENY / 3 - COURSE MENU **525 KR**

Lilla vinpaketet / *Wine pairing 2 glasses* **295 kr**

Stora vinpaketet / *Wine pairing 3 glasses* **385 kr**

Alkoholfritt dryckespaket / *Non-alcoholic pairing* **185 kr**

FÖRRÄTT

Vitvinsbräserad ostronskivling

Körsbärstomater, espelettepeppar, sherry, rostad mandel, tomatkrutonger, sotad lime & persiljeaioli

White wine braised oyster mushroom

Cherry tomatoes, espelette pepper, sherry, toasted almonds, tomato croutons, smoked lime & parsley aioli

VARMRÄTT

Chou Farci på savoykål

Gotlandslinser, svampduxelle, vegansk färskost, tryffel, rostad knippmorot, hasselnötter, gräslöksolja & schalottenlöksås
Serveras med Pommes Lyonnaise, friterad lök & persilja

Chou Farci of savoy cabbage

Gotland lentils, mushroom duxelle, vegan cream cheese, truffle, toasted carrot, hazelnuts, chive oil & shallot sauce
Served with Pommes Lyonnaise, fried onions & parsley

DESSERT

Äppelglacerad munk

Kanel, kardemumma, rostade hasselnötter & havrevaniljglass

Apple glazed donut

Cinnamon, cardamom, toasted hazelnuts & oat vanilla ice cream



AVEC.

DESSERT WINES 105 kr/5 CL

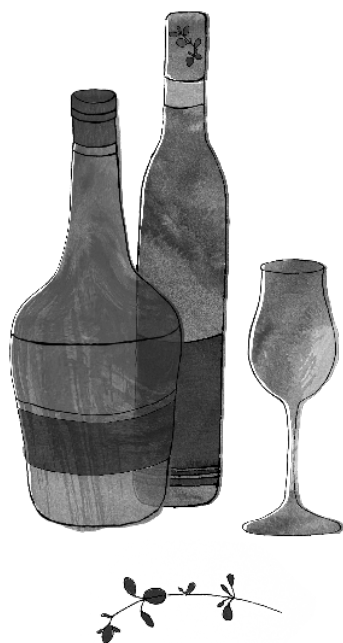
Brännlands Iscider 2021	
Brut Mousserande iscider	
Barbetio Madeira Island Rich 5 yr	
Barbeito Madeira Malvasia Reserva Velha 10 yr	
Gamilie Bosquet Rivesaltes Ambré	
Sebastian brunet La Folie 1ère trie	
Jean Luc Pasquet La Belle Inconnu	
Jean Luc Pasquet Raignac	
La Cave de la Reine Jeanne Macvin du Jyra Rouge	
La cave de la Reine Jeanne Macvin du Jura Blanc	
Solomon Undhof Süße Biene, Auslese, Riesling 2020	
Tokaji Late Harvest 2018	
Toriòn Azienda Agricola Visintini Friuli Colli Orientali 2018	

COFFEE & TEA

Bryggkaffe/coffee from Johan & Nyström	38 kr
Espresso La Bomba	42 kr
Cappuccino	48 kr
Te/Tea from Brunkulla	42 kr

AFTER DINNER DRINKS 5 CL

Dry Martini	135 kr
Gin & Tonic	155 kr



AVECER PER CL

CALVADOS

Pierre Huet Fine 5 year	35
Pierre Huet Hors d'Age 12 year	45
Pierre Huet Cordon Argent 20 year	65

COGNAC

Grönstedts VSOP	35
Jean Luc Pasquet VSOP	40
Frapin Fronpinot XO	55
Normandin Mercier Fine Petit Champagne VSOP	40
Normandin Mercier Vieille Fine Champagne	55
Normandin Mercier Petit Champagne 2011	65
Normandin Mercier Grande Champagne 30 yr	65

ARMAGNAC

Domaine Tucom 8 yr VSOP	35
Armagnac De Montal	38

BRANDY

Gran Reserva Selección 5 yr	65
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GRAPPA/EAU DE VIE

Castellare di Castellina Grappa	35
Sibona Grappa di Nebbiolo	40
J. Nusbaumer Eau de Vie Williams Rouge	45

BITTERS

Amaro Sibona	25
Fernet branca	25

LIQUER

Baileys	30
Cointreau	30
Fine Orange	30
Staibano Limoncello	30

PASTIS

Pernod	35
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RUM

Diplomatico Reserva Exclusiva Venezuela	35
Ron Cartavio XO Peru	55
Karukera Expression 2008 Guadeloupe	65

WHISKEY

Macallan 12 yr	35
Laphroaig 10 yr	35
Bunge destilleri 01 Three Oaks Whiskey	35
Balvenie Portwood 21 yr	60
Old Masters Dailuaine 13 yr	65
Old Masters Invergordon 23 yr	65

BISTRO

Le Garage