



DRY MARTINI

Gin & Dry Vermouth

Artic gin, Noilly Prat served with lemon twist or olives

158,-



NEGRONI

Artic gin, Carpano,
Campari & Orange Bitters

158,-



SPICY GRAPE MARGARITA

Patron silver, grapefruit cordial, Jalapeno tabasco, lemon, tajin

158,-



CHOCOLATE NEGRONI

Artic gin, Campari, Carpano Antica Formula, Creme de Cacao,
Chocolate bitters

158,-



CLARIFIED AMARETTO SOUR VIOL

Disaronno, Bitter Truth Viol, coconut cream, lemon,
simple syrup

158,-

S N A C K S

Högreviskroetter

125,-

Löjromschips med smetana

135,-

Nocherella Oliver

68,-

Marcona Mandlar

68,-

F Ö R R Ä T T E R

Vitlöksbröd på surdeg för 2 personer	75:-
Gyoza fyllda med ricotta & svamp serveras med svampbuljong	165:-
Råraka med 20 gram av Catarina Königs Kalix löjrom serveras med smetana, rödlök & gräslök	225:-
Farbor Blå's krämiga skaldjursmacka på hummer, räkor, krabba serveras med hummer & chilimajonnäs	175:-
Råbiff på innanlår, jalapeño & gurkrelish, koriandermajonnäs samt friterad majstortilla	170:-

V A R M R Ä T T E R

Bakad spetskål med misobryntsmör, grillad citron & marconamandlar	225:-
Skrei Torsk med handskalade räkor, pepparrot, brynt smör & nykokt potatis	315:-
Farbror Blå's heta fiskgryta med handskalade räkor, nystekt bröd & aioli	245:-
Biff Rydberg, tärnad oxfile', tärnad stekt potatis, ölkokt lök, senapsgrädde samt pepparrot & äggula	295:-
Oxfile' med grönpepparsås, pommes frites, sallad på ruccola, parmesan & tomat	345:-

B A R N M E N Y

Majas köttbullar med gräddsås, potatispuré, picklad gurka & rårörda lingon	125:-
Pannkakor med sylt & grädde	95:-



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SNACKS

- Chuck roll croquettes 125.-
- Home made chips served with roe from kalix & sour cream 135.-
- Nocherella olives 68.-
- Marcona Almonds 68.-

STARTERS

Garlic bread on sourdough for 2 people	75:-
Gyoza filled with ricotta & mushrooms served with mushroom broth	165:-
Crispy potato cake with 20 grams of Catarina König & Kalix roe served with sour cream, red onion & chives	225:-
Farbror Blå's creamy seafood sandwich with lobster, shrimp, crab served with lobster & chili mayonnaise	175:-
Tartar on raw beef served with jalapeño & cucumber relish, coriander mayonnaise & fried corn tortilla	170:-

MAIN COURS

Baked cabbage with miso brown butter, grilled lemon & marcon almonds	225:-
Skrei Cod with hand-peeled shrimp, horseradish, browned butter & freshly boiled potatoes	315:-
Farbror Blå's hot fish stew with hand-peeled shrimp, bread & aioli	245:-
Biff Rydberg - fried diced potatoes, caramelized onions, 180 grams of fried diced beef fillet served with mustard cream and egg yolk	295:-
Beef fillet with green pepper sauce, french fries, arugula salad, parmesan & tomato	345:-

KIDS MENU

Maja's meatballs with cream sauce, mashed potatoes, pickled cucumber & lingonberries	125:-
Pancakes with jam and cream	95:-