



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 för 2 personer	75:-
Vit sparris med hollandaisesås	175:-
Råraka med 20 gram av Catarina Königs Kalix löjrom serveras med smetana, rödlök & gräslök	225:-
Farbor Blå's krämiga skaldjurs sandwich på hummer, räkor, krabba serveras med hummer & chilimajonnäs	175:-
Råbiff på innanlår med asiatisk svartpeppardressing, chilisesam samt friterad ingefära	170:-

V A R M R Ä T T E R

Bakad spetskål med misobrynt smör, grillad citron, torkad grönkål, marconamandlar & nystekt bröd	235:-
Skreitorsk med handskalade räkor, pepparrot, brynt smör & nykokt potatis	315:-
Farbror Blå's heta fiskgryta med handskalade räkor, nystekt bröd & aioli	245:-
Biff Rydberg, tärnad oxfilé, tärnad stekt potatis, ölkokt lök, senapsgrädde samt pepparrot & äggula	295:-
Entrecoté med bakad potatis, cafe de paris-smör samt tomatsallad bloody mary style	375:-

B A R N M E N Y

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



D E S S E R T

Maränger med passionsfruktscurd & hallonsorbet samt mandelflarn	130:-
Smulpaj på rabarber serveras med en kula vaniljglass	130:-
Chokladmousse med kanderade popcorn	130:-
Crème brûlée <i>Passar till Chateau Fontaine Sauternets</i>	105:- 120:-/glas
Hemgjord Chokladtryffel <i>Passar till Fonseca Bin 27 Port</i>	38:- 120:-/glas



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.-

SNACKS

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

S T A R T E R S

Garlic bread for 2 people	75:-
White asparagus with hollandaise sauce	175:-
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 asian black pepper dressing, chili sauce and fried ginger	170:-

M A I N C O U R S

Baked cabbage with miso browned butter, grilled lemon, dried kale, Marcona almonds & freshly baked bread	235:-
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:-
Entrecoté with baked potatoes, cafe de paris butter & tomato salad bloody mary style	375:-

K I D S M E N U

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



DESSERT

Meringues with passion fruit curd, raspberry sorbet & almond flan	130:-
Rhubarb crumble pie served with a scoop of vanilla ice cream	130:-
Chocolate mousse with candied popcorn	130:-
Crème brûlée	105:-
Fits well to <i>Chateau Fontaine Sauternets</i>	120:-/glass
Homemade Chocolate Truffle	38:-
Fits well to <i>Fonseca Bin 27 Port</i>	120:-/glass

IF YOU HAVE ALLERGIES - NOTIFY STAFF