



RABARBER BRIS

Rabarber cordial, citron juice & koskenkorva vodka

158:-



SPICY GRAPE MARGARITA

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

158:-



DRY MARTINI

Gin & Dry Vermouth Artie gin, Noilly Prat served with lemon twist or olives

158:-



NEGRONI

Artie gin, Carpano, Campari & Orange Bitters

158:-

SNACKS

Manzanilla oliver

69:-

Marcona Mandlar

69:-

Löjromschips med smetana & rödlök

155:-

Högrevs-kroketter med grönpepparmajonnäs

125:-

F Ö R R Ä T T E R

Vitlöksbröd för 2 personer	75:-
Stekt sparris med parmesan samt ört & citrus panko	175:-
30 gram Løjrom från Kalix serveras med smörstekt toast, rödlök & gräslök samt smetana	295:-
30 gram Störccaviar, Oscietra reserve serveras med rostad brioche, rödlök, gräslök samt smetana	1195:-
Farbror Blå's Lyxiga skaldjursröra på hummer, krabba & räkor serveras med smörstekt toast samt hummer & chilimajonnäs	195:-
Carpaccio på oxfile med pesto, kaprisbär, parmesanost samt balsamicosirap	195:-

V A R M R Ä T T E R

Grillade rostade grönsaker med friterad fetaost & marcona mandel	225:-
Röding med sandefjordssås samt grönsaker & kokt potatis	315:-
Fish and Chips på torsk med remouladsås	215:-
Farbror Blå's heta fiskgryta med handskalade räkor, aioli & bröd	245:-
Majas köttbullar med rårörda lingon, pressgurka, gräddsås & potatispuré	225:-
Steak minut på Oxfile' med cafe de parissmör, pommes frites samt sallad	315:-

B A R N M E N Y

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



DESSERT

Citronmaräng paj	115:-
Stekt Sockerkaka med rabarber & rostad vitchoklad	125:-
Vaniljglass med färska bär	125:-
Chokladtryffel	38:-

VID ALLERGIER - MEDDELA PERSONAL



RABARBER BRIS

Rhubarb whitefish, lemon, vodka

158:-



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NEGRONI

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158:-

SNACKS

Manzanilla olives	69:-
Marcona Almonds	69:-
Salmon roe chips with sour cream & red onion	155:-
Chuck roll croquettes with green pepper mayonnaise	125:-

STARTERS

Garlic bread for 2 people	75:-
Fried asparagus with parmesan and herb & citrus panko	175:-
30 grams of Löjröm from Kalix served with butter-fried toast, red onion, chives and sour cream	295:-
30 grams of Sturgeon Caviar, Oscietra reserve served with toasted brioche, red onion, chives and sour cream	1195:-
Farbror Blå's Luxurious seafood mix of lobster, crab and shrimp served with buttered toast and lobster & chili mayonnaise	195:-
Carpaccio of beef fillet with pesto, capers, parmesan cheese and balsamic syrup	195:-

MAIN COURSE

Grilled roasted vegetables with fried feta cheese & marcona almonds	225:-
Char with Sandefjord sauce, vegetables & boiled potatoes	315:-
Fish and Chips on cod with remoulade sauce	215:-
Farbror Blå's Hot fish stew with hand-peeled shrimp, aioli & bread	245:-
Maja's meatballs with raw stir-fried lingonberries, pickled cucumber, cream sauce & mashed potatoes	225:-
Steak minute on Beef tenderloin with cafe de paris butter, french fries and salad	315:-

KIDS MENU

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

IF YOU HAVE ALLERGIES - NOTIFY STAFF



DESSERT

Lemon meringue pie	115:-
Fried sponge cake with rhubarb & roasted white chocolate	125:-
Vanilla ice cream with fresh berries	125:-
Chocolate truffle	38:-

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