



### SPARKLING SOLERO 3.0

Gin, Kron vanilj, Passionfrukts cordial, Citron,

Cava

158.-



### SPICY GRAPE MARGARITA

Jose Cuervo, Grapefruit cordial, Jalapeno tabasco,

Citron, Tajin

158.-



### STRAWBERRY COCO

Vodka, Antica formula, Jordgubbs cordial, Citron, Kokosskum

158.-



### BUTTERFLY MULE

Vodka, Kron fläder, Citron, Gingerbeer

158.-



### NEGRONI

Artic gin, Carpano, Campari & Orange

Bitters

158.-

## SNACKS

Manzanilla oliver

69.-

Marcona Mandlar

69.-

Löjromschips med smetana & rödlök

155.-

Boquerones med stekt bröd och jalapeñomajonnäs

135.-

Musslor i escabeche med bröd

135.-

# F Ö R R Ä T T E R

|   |        |
|---|--------|
| Vitlöksbröd för 2 personer  | 75:-   |
| Honungsrostade svenska knippemorötter med mandel och fetaost  | 175:-  |
| 30 gram Löjrom 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:-  |
| Kula hallonsorbet toppad med cava (18+)           | 125:- |

VID ALLERGIER - MEDDELA PERSONAL



### SPARKLING SOLERO 3.0

Gin, Kron Vanilj, Passion Fruit Cordial, Lemon,

Cava

158.-



### SPICY GRAPE MARGARITA

Jose Cuervo, Grapefruit cordial, Jalapeno tabasco,

Lemon, Tajin

158.-



### STRAWBERRY COCO

Vodka, Antica Formula, Strawberry Cordial, Lemon, Coconut Foam

158.-



### BUTTERFLY MULE

Vodka, Kron Fläder, Lemon, Ginger Beer

158.-



### NEGRONI

Artic gin, Carpano, Campari & Orange

Bitters

158.-

## S N A C K S

|   |       |
|---|-------|
| Manzanilla olives                             | 69.-  |
| Marcona Almonds                               | 69.-  |
| Salmon roe chips with sour cream & red onion  | 155.- |
| Boquerones with fried bread and jalapeño mayo | 135.- |
| Mussels escabeche served with bread           | 135.- |

# STARTERS

|   |        |
|---|--------|
| Garlic bread for 2 people   | 75:-   |
| Honey-roasted Swedish carrots with almonds and feta cheese  | 175:-  |
| 30 grams of Löjlröm 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:-  |



## DESSERT

|  |       |
|--|-------|
| Lemon meringue pie                                       | 115:- |
| Fried sponge cake with rhubarb & roasted white chocolate | 125:- |
| Vanilla ice cream with fresh berries                     | 125:- |
| Chocolate truffle  | 38:-  |
| Raspberry sorbet topped with cava (18+)                  | 12    |

IF YOU HAVE ALLERGIES - NOTIFY STAFF