

SUMMER MENU

MAIN COURSES

Fish & Chips 195:-

Mushy peas, Tartar Sauce, Lemon, and Dill
We recommend Remmarlöv Scanian Pilsner

Rooster Meatballs 195:-

Lingonberries, Cucumber, Swedish Gravy, and Mashed Potatoes
We recommend Remmarlöv Scanian Pilsner

Grilled Pointed Cabbage 195:-

Miso Butter, Green Asparagus, Carrots, and Bean Crème
We recommend Domaine Besson, Petit Chablis, FRA (Chardonnay)

Caesar Salad with Shrimp 195:-

Grana Padano, Caesar Dressing, Croutons, and Dill
We recommend Kies, Kurt Angerer, AUS (Grüner Veltliner)

Caesar Salad with Chicken 185:-

Grana Padano, Caesar Dressing, Bacon, and Croutons
We recommend Grace, Rosé, FRA (Grenache et al.)

Shrimp Toast 205:-

Swedish Sour Milk Bread, Egg, Dill Mayonnaise, and Lemon
We recommend Puiattino, ITA (Pinot Grigio)

Flap Steak 245:-

Roasted Corn Crème, Chimichurri, White Onion, Green Asparagus, Red Wine Sauce, and French Fries
We recommend Lapostolle, CHL (Cabernet Sauvignon, Syrah et al.)

Pluma 205:-

Romesco, Broccolini, Shallot, Flat-Leaf Parsley, and Roasted Potatoes
We recommend Sumaest, ITA (Susumaniello)

SNACKS

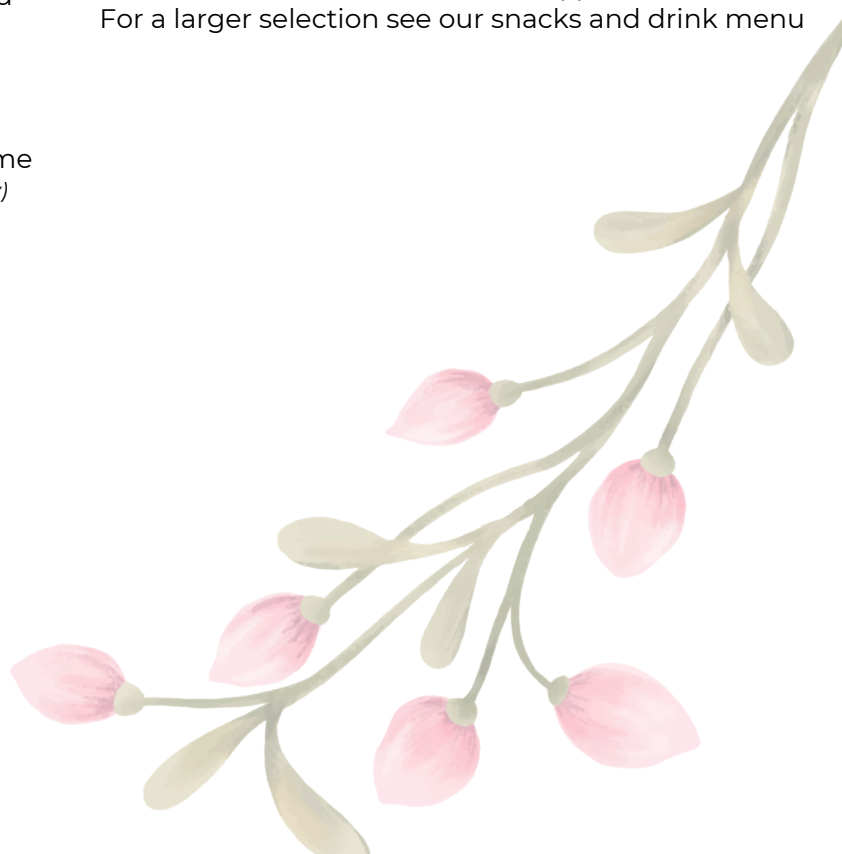
Marcona Almonds 50:-

Snack Sausage 55:-

Pickled Cucumber with Smetana and Honey 55:-

Noceralla Oliver 55:-

For a larger selection see our snacks and drink menu



FOR THE KIDS

Fish & Chips 110:-

Mushy peas, Remoulade Sauce, and Lemon

Rooster Meatballs 110:-

Lingonberries, Cucumber, Swedish Gravy, and Mashed Potatoes

Grilled Pointed Cabbage 110:-

Miso Butter, Green Asparagus, Carrots, and Bean Crème

SWEETS

Brownie 45:-

Crumble Pie with Vanilla Ice Cream 95:-

Sherbet 45:-

Crème Brûlée 85:-

For a larger selection, see our dessert menu

Please inform the staff of any potential allergies
You are welcome to ask our staff about the origin of the meat

YOU FIND THE DRINKS ON THE OTHER SIDE