



GULDKANT ISN'T A PLACE FOR MEAT EATERS. OR VEGETARIANS. OR VEGANS. IT'S FOR EVERYONE!

ANTIPASTI / STARTER

Sharing is caring

DRINKS

GULDKANT SPRITZ Elderflower, prosecco, mint, lime	119 KR	MY CUP OF COFFEE Cognac, Creme de Cacao, coffee, cream	145 KR
MOJITO GK ROYAL Blueberry, rum, lime, mynta, soda	135 KR	SPARKLING VACATION Pineapple, dark rum, lime, prosecco	142 KR
TIKI GK Light rum, dark rum, orange, lime, pomegranate	135 KR	GARDEN THYME Hernö old tom gin, campari, sweet vermouth, lemon, thyme	145 KR
APEROL SPRITZ Aperol, orange, soda, prosecco	119 KR	RASPBERRY IN SOUTH Hendrick's gin, lime, raspberry mint	142 KR
OLD FASHION Bourbon, suger, bitter	145 KR	HERNÖ LINGONBERRY Hernö gin, tonic, lingonberry	142 KR
NEGRONI Gin, campari, sweet vermouth	145 KR		
HENDRICK'S GIN & TONIC Hendrick's gin, tonic, cucumber	140 KR		

Non-Alcohol **DRINKS**

MELON Melon, lemon, non-alcoholic bubble	79 KR	AUTUMN GLOW Lemon, lingonberry, rosemary, ginger beer	79 KR
ENERGY Lemon, orange, ginger, soda	79 KR	VACATION IN A GLASS Pineapple, lime, passion fruit, soda	79 KR

LIGHTLY SALTED CHIPS	39 KR
ITALIAN OLIVES	39 KR
MIXADE MEDITERRANEAN NUTS	45 KR
GULDKANTS SPICY FRIES Cheddar cheese, jalapeños, pickled red onion, sriracha mayonnaise	59 KR
GULDKANT'S FRENCH FRIES with garlic mayonnaise	49 KR
HALLOUMIFRITTERS with lemon, parsley and aioli	69 KR

GARLIC BREAD (L) Olive oil, garlic and aioli.	69 KR
MAKE IT NICE: top with buffalo mozzarella + 25 KR	
ROSÉ: La Vieille Ferme Rosé, Rhône, Frankrike 396 kr / 99 kr	

Pizza **SWEDISH LUXURY** *Sharing is caring* **239 KR**
Perfect appetizer to share for 2-4 persons. Bleak roe, crème fraîche, Västerbottens cheese, red onion, dill and lemon.
MAKE IT GULDKANT: skagen + **50 KR**

WHITE BEER Chablis Louis Moreau, Bourgogne, Fra. 580 kr / 145 kr	
BEER Mariestads unfiltered, SWE 69 kr / 40 cl	

TOAST CHANTERELLE Creamed chanterelles on toast topped with Västerbottens cheese och parsely.	159 KR
MAKE IT GULDKANT: topped with bleak roe + 50 KR	

REED Clos de Lupé, Bourgogne, FRA 580 kr / 145 kr	
WHITE BEER Concannon Chardonnay, Kalifornien, USA 476 kr / 119 kr	
BEER Island Bulldog NEIPA, Gotland, SWE 94 kr / 40 cl	

Guldkant's **ANTIPASTI** *Sharing is caring*
SMALL (1-2 P.) 149 KR / BIG (3-5 P.) 249 KR
A selection of dried and cured meats, cheese, bread and traditional accompaniments. Starter or main course, the choice is yours.

SPARKLING BEER Rotari Riserva Brut, Trentino, ITA 539 kr / 109 kr	
REED Barbera d'Asti Surì, Piemonte, ITA 460 kr / 115 kr	

STEAK TARTARE (G)(L)
HALF 159 KR 80G / FULL 259 KR 160G
Ground Swedish beef served with Dijon mustard, egg yolk, beetroot, capers and onions.
GO LARGE add more beef, french fries and tomato salad

BEER Krusovice, CZE 84 kr / 40 cl	
SNAPS O.P Anderson, SWE 90 kr / 5 cl	

Favorite
TOAST SKAGEN **159 KR**
Classic and most popular starter. Hand peeled shrimps in homemade mayonnaise flavored with dill and horseradish, topped with bleak roe.
Served with a toast of sourdough bread.
MAKE IT VEGO tofu skagen with seaweed caviar
MAKE IT A BIG SKAGEN + 40 KR

WHITE BEER B&G Sauvignon Blanc, Gascogne, FRA 436 kr / 109 kr	
BEER Mariestads unfiltered, SWE 69 kr / 40 cl	

ARE YOU ALLERGIC? Ask the staff and they will help you!

Guldkant's
PIZZA

Our dough is made daily .
Our pizzas are made on Italian tipo-00 flour, slow-rising for 12 hours before entering 450 degrees hot stone oven.

ALL PIZZAS CAN BE SERVED GLUTEN-FREE (30 SEK EXTRA) AND WITH VEGAN CHEESE

Our gluten-free pizzas are not intended for guests with gluten intolerance. The pizzas are baked in the same oven as other pizzas so 100% gluten-free is not guaranteed.

Good food takes time

WE STARTED SERVING PIZZA IN 2002

at our first restaurant Blue Kitchen. Flour, water and yeast. Sounds simple, but as with all cooking, there are always some crucial chapters that result in a product with that little extra. The slow-rising technique of the dough and the high heat of the oven are crucial together with the right type of flour. Tomato sauce and our cheese mix is the foundation. Then we top the pizza with good stuff. We are inspired by the classic pizzerias in Naples but also as much from crazy pizzas from the USA and Japan. One can easily say that we make pizza in Guldkant's way and produce our unique variations. Or as we say

Passionate about pizza!

VEGGIE-ISH PIZZAS

AUTUMN GLOW (white pizza) **199 KR**
Chantarelles, crème fraîche, onion, garlic, parmesan cheese, truffle honey and parsely.
MAKE IT PRIMA: prosciutto di Parma + **25 KR**

WHITE BEER Concannon Chardonnay, Kalifornien, USA 476 kr / 119 kr	
BEER Mariestads Continental, SWE 59 kr / 40 cl	

HALLOUMI HEAVEN BBQ **179 KR**
Tomato, halloumi cheese, mushroom, pickled red onion, bbq sauce and garlic mayonnaise.
MAKE IT GULDKANT: grilled pork fillet + **25 KR**

REED Torre del Falasco Ripasso, Veneto, ITA 476 kr / 119 kr	
BEER Sleepy Bulldog Eko Pale Ale, SWE 74 kr / 33 cl	

SIGNATURE PIZZAS

GULDKANT BEA 179 KR

Garlic marinated pork fillet, fresh tomatoes, mushrooms, onions, parsley and our own bearnaise sauce.

MAKE IT GULDKANT: bacon and extra bearnaise! + 20 KR

RED Vinea Crianza, Cigales, ESP 496 kr / 124 kr

BEER A Ship full of IPA, SWE 84 kr / 40 cl

CHÈVRE 159 KR

VEGETARISKT Goat cheese, walnuts, honey, balsamic glaze and rocket.

MAKE IT GULDKANT: prosciutto di Parma + 25 KR

WHITE Essence Riesling (semi-dry), Mosel, Tyskland 396 kr / 99 kr

BEER Island Bulldog NEIPA, Gotland, SWE 94 kr / 40 cl

SWEDISH LUXURY (white pizza) 239 KR

Bleak roe, crème fraîche, grated Västerbotten cheese, red onion, dill and lemon.

MAKE IT GULDKANT: topped with skagen + 50 KR

WHITE Chablis Louis Moreau, Bourgogne, Fra. 580 kr / 145 kr

BEER Mariestads unfiltered, SWE 69 kr / 40 cl

QUEEN MARGHERITA 149 KR

VEGETARISKT Mozzarella, semi dried tomatoes, grated parmesan cheese, rocket and lemon oil.

MAKE IT PRIMA: prosciutto di Parma + 25 KR

WHITE Villa Bianchi Verdicchio, Marche, ITA 396 kr / 99 kr

BEER Mariestads unfiltered, SWE 69 kr / 40 cl

LIMITED EDITION PIZZA

SPICY KOREAN VIBES 169 KR

Dried beef, cashews, sesame seeds, onion, red cabbage salad, sriracha mayonnaise and bulgogi sauce.

MAKE IT VEGAN: vegan cheese and spicy bean nugget

BEER Murphy's Irish Stout, Irland 94 kr / 50 cl

ALBINO ALPINISTA (white pizza) 169 KR

Crème fraîche, Gruyère, smoked bacon, chervil and crispy kale.

MAKE IT VEGAN: vegan cheese and spicy bean nugget

RED Torre del Falasco Ripasso, Veneto, ITA 476 kr / 119 kr

BEER Heineken, NLD 69 kr / 40 cl

FRUTTI DI MARE 189 KR

Blue mussels, hand peeled shrimps, mushrooms, aioli, rocket, parsley and lemon.

MAKE IT GULDKANT: bleak roe + 50 KR

WHITE Burgáns Albariño, Rías Baixas, ESP 496 kr / 124 kr

BEER The Tail of a Whale White Ale, Swe 84 kr / 40 cl

SECONDI / MAIN

GULDKANTS CLASSIC SCHNITZEL (L) 239 KR

Crispy schnitzel served with sauteed peas with confit onion, capers, lemon, tartar sauce, red wine sauce and french fries.

VEGETARISKT **MAKE IT VEGO:** vegetarian schnitzel

RED La Vieille Ferme Rouge, Rhône, FRA 436 kr / 109 kr

BEER Krusovice, CZE 84 kr / 40 cl

BEEF RYDBERG (G) Favorite 249 KR

A real classic: diced fillet of beef, sautéed potatoes, thyme scented confit onions served with an egg yolk and mustard cream.

VEGETARISKT **MAKE IT VEGO:** aubergine, halloumi, mushrooms

BEER Mariestads Contintenal, SWE 59 kr / 40 cl

SNAPS Bäska droppar, SWE 90 kr / 5 cl

REED Dancing Bull Zinfandel, California, USA 496 kr / 124 kr

STEAK TARTARE (G)(L) 259 KR 160G

Chopped Swedish beef served with Dijon mustard, egg yolk, beetroot, capers, onions, french fries, tomato and salad.

BEER Krusovice, CZE 84 kr / 40 cl

SNAPS O.P Anderson, SWE 90 kr / 5 cl

STEAKHOUSE

YOUR CHOICE:

HOUSE SIRLOIN 200g 295 KR

CLUBSTEAK takes approximately 45 min to prepare
700g, aged Swedish beef for 2 to share 795 KR / 2P.

CHICKEN BREAST with mixed herbs 255 KR

HALLOUMI served with peppers and soyamarinated aubergine **VEGETARISKT** 235 KR

YOUR CHOICE:

GULDKANT'S FRENCH FRIES

or

POTATO GRATIN with Västerbottens cheese

ACCOMPANIED BY:

Guldkant's bearnaise and red onion butter
Roasted balsamic cherry tomatoes

Salad with mustard vinaigrette
Sautéd garlic mushrooms with herbs

DESSERTS

APPLE CRUMBLE WITH SALTY CARAMEL ICE CREAM 119 KR

Apple crumble flavored with cinnamon and cardamom topped with vanilla and caramel ice cream

SWEET Carmes de Rieussec, Sauternes, FRA 99 kr / 6 cl

CRÈME BRÛLÉE (G) Favorite 98 KR

Our bestseller among the desserts. A creamy vanilla pudding with caramelized brown sugar. Served with berries.

SWEET Very Old Pineau des Charentes 20 yrs, Cognac, FRA 89 kr / 6 cl

SWEETEST DELIGHT 149 KR

Dessert pizza - nutella, mascarpone, roasted hazelnuts, vanilla ice cream and fresh raspberries.

SWEET Rivesaltes Ambré, Roussillon, FRA 95 kr / 6 cl

RASPBERRY SORBET 35 KR

MAKE IT GULDKANT Prosecco float + 50 KR

CHOCOLATE TRUFFLE with sea salt 22 KR

SWEET: Rivesaltes Ambré, Roussillon, FRA 95 kr / 6 cl

(G) = GLUTEN FREE (L) = LACTOS FREE **VEGETARISKT** = VEGETARIAN