



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

DRINKS

ARKASENS TEA Hendrick's gin, tea, sugar, lime	130 KR	FROZEN MARGARITA Rum, cointreau, lime, sugar	140 KR
OLD FASHIONED Bourbon, sugar, bitter	145 KR	KIR ROYAL Crème de cassis, champagne	145 KR
NEGRONI Gin, campari, sweet vermouth	145 KR	BELLINI peach purée, peach liqueur, prosecco	119 KR
APEROL BLANCHE Aperol, lemon, blue moon wheat ale	99 KR	CAPRINOSKA Vodka, lime, sugar	119 KR
HENDRICKS GIN & TONIC Hendrick's gin, tonic, cucumber	140 KR	NON-ALCOHOLIC DRINKS	
AMARETTO SOUR Amaretto, lemon, sugar, bitters	135 KR	FROZEN FRUITS Lime, sugar, raspberry	49 KR
TOM COLLINS Gin, sugar, lemon, soda	129 KR	VIRGIN MOJITO Lime, sugar, mint, soda	59 KR
COSMOPOLITAN Lemon vodka, cointreau, lime, cranberry juice	135 KR	GINGER SPICY Gingerbeer, sugar, lemon, white wine non alcoholic	59 KR
MOJITO Rum, lime, sugar, mint, soda	135 KR	STRAWBERRY strawberry, sugar, lime, sprite	49 KR
MIXED MEDITERRANEAN NUTS 45 KR		FRENCH FRIES 59 KR	
ITALIAN OLIVES 39 KR		served with garlic mayonnaise and our own ketchup	
		MAKE IT NICE: top with lots of grated parmesan + 10 KR	

ANTIPASTI / STARTER

Sharing is caring

GARLIC BREAD (V) Med olive oil, fresh garlic, and aioli. MAKE IT NICE: Top with buffalo mozzarella + 15 KR	59 KR
PIZZA BREAD (V) With rosemary, sea salt and olive oil. MAKE IT PRIMA: prosciutto di Parma + 25 KR	59 KR
PIZZA SWEDISH LUXURY Luxury pizza, perfect appetizer to share 2-4 persons. Bleak toe, crème fraîche, grated Västerbotten cheese, red onion, dill and lemon.	235 KR
CHAMPAGNE: De Saint Gall BdB Extra Brut Premier Cru, FRA	770 kr / 129 kr
BEER: Morstetads Ölfiltrerad, SWZ	69 kr / 40 cl

BROCCOLO PARMIGIANO-REGGIANO (V) Charcoal grilled top of the range asparagus broccoli with grated parmesan cheese, soy vinaigrette and maitonese di aglio. MAKE IT PRIMA: prosciutto di Parma + 25 KR

436 kr / 109 kr
66 kr / 33 cl

MOZZARELLA DI BUFALA CAMPANA (V) Marinated buffalo mozzarella is served with tomato salsa on confit tomatoes, balsamic, arugula, grated parmesan and roasted seeds.

WHITE Villa Bianchi Verdichio, Marche, ITA
BEER Morstetads Ölfiltrerad, SWZ

396 kr / 99 kr
69 kr / 40 cl

STEAK TARTARE (V) Chopped Swedish beef served with Dijon mustard, egg yolk, beetroot, capers and onions. If you want to have full serving, you get more meat, french fries, tomato and salad.

BEER Krusovice, CZE
SNAKS ÖP Anderson, SWE

84 kr / 40 cl
90 kr / 5 cl

SKAGEN "SMÖRGÅSTARTA-STYLE" (V) A new version Swedish "skagen" made of schrimps in homemade mayonnaise and dill. Served with toast bread, egg and bleak toe.

WHITE Chadlis Moreau, Bourgogne, FRA
BEER Blue Moon Belgian White, USA

580 kr / 145 kr
84 kr / 40 cl

SPRINGROLL DE LUXE (V) Springroll made with duck liver pâté and confit pork belly. Served with with sweet-sour fig dip.

WHITE Riesling Tradition, Alsace, FRA
BEER Bequeroun Neck Oil Session IPA, GBR

496 kr / 124 kr
89 kr / 40 cl

ANTIPASTO CLASSICO (V) A great start to your meal or as a snack for the drink. Fennel salami from Tuscany, prosciutto di Parma, Spianata calabra, Taleggio, Gorgonzola, arugula, fig jam, pesto and olives

WHITE Rotari Cuocè 28, Trentino, ITA
RED Barbera d'asti Surf, Piemonte, ITA

479 kr / 99 kr
436 kr / 109 kr

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

Our dough is made daily. Our pizzas are made on Italian 140-00 flour, slow rising for 12 hours before entering 450 degrees hot stone oven.

PIZZA

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 Guldkrant's way and produce our unique variations. Or as we

Passionate about pizza!

VEGGIE-ISH PIZZAS

BIANCO (white pizza) Garlic cream cheese, Parmesan, mushrooms, onions. Topped with fried green cabbage pickled onion. MAKE IT PRIMA: bacon + 15 KR	149 KR
WHITE Burgans Albarino, Rias Baixas, ESP BEER Blue Moon Belgian White, USA	476 kr / 119 kr 84 kr / 40 cl
PESTO LIMONE (white pizza) Garlic cream cheese, Parmesan, zucchini, oregano, caramelized red onion and fresh figs. Topped with lemon and pesto. MAKE IT PRIMA: prosciutto di Parma + 25 KR	149 KR
WHITE Alesuerohen Chenin Blanc, ZAF BEER Heineken, NLD	460 kr / 115 kr 69 kr / 40 cl
SPECIAL SPICY VEGAN FALAFEL (V) mushrooms, crushed carrot falafel, fresh tomatoes, pickled onion, truccola, garlic sauce and chilli sauce.	149 KR
WHITE Riesling Tradition, Alsace, SA BEER Duvel, BEL	496 kr / 124 kr 89 kr / 33 cl

(G) = GLUTEN FREE (V) = LACTOS FREE (V) = VEGETARISKT

SIGNATURE PIZZAS

GULDKANT BEA

garlic marinated pork filet, fresh tomatoes, mushrooms, onions, parsley and our own bearnaise sauce.

MAKE IT GULDKANT: extra meat and bearnaise! + 30 kr

RED Vinea Crianza, Cigales, ESP 496 kr / 124 kr
BEER A Ship Full of IPA, SWE 79 kr / 40 cl

CHÈVRE

VEGETARIAN Goat cheese, honey, balsamico, rocket, pumpkin seeds and walnuts

MAKE IT GULDKANT: extra chèvre and prosciutto di Parma + 30 kr

WHITE Essence Riesling (semi-dry), Mosel, Tyskland 396 kr / 99 kr
BEER Blue Moon Belgian White, USA 84 kr / 40 cl

BOUILLABAISSE

Hand peeled shrimp, mussels, fresh tomatoes, smoked salmon, mushrooms, fennel and saffron aioli.

WHITE Riesling Tradition, Alsace, Frankrike 496 kr / 124 kr
BEER Duvel, BEL 89 kr / 33 cl

SWEDISH LUXURY

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

WHITE Chateau Briot Blanc, Bordeaux, Frankrike 436 kr / 109 kr
BEER Blue Moon Belgian White, USA 84 kr / 40 cl

CLASSIC-ISH PIZZAS

CAPRICCIOSA

Fresh mushrooms and light-smoked ham.

RED Montipagano Montepulciano, Abruzzerna, ITA 344 kr / 86 kr
BEER Heineken, NLD 69 kr / 40 cl

BELLA ITALIA

Fresh tomatoes, cured ham, fennel

salami, rucola, mozzarella, grated parmesan and lemon oil.
RED Barbera d'asti Surt, Piemonte, Italien 436 kr / 109 kr
BEER Bequertoun Neck Oil Session IPA, Storbrännan 89 kr / 40 cl

FICHI E PROSCIUTTO

Fresh figs, prosciutto di Parma, Gorgonzola.

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

LIMITED EDITION PIZZA

KOREA KIMCHI

Thin sliced beef steak, kimchi, roasted sesame seeds, green onions, coriander, bulgogi sauce and kimchi mayonnaise.

BEER Heineken, NLD 69 kr / 40 cl

AMERICAN DREAM

Pulled pork, bacon, jalapenos, topped with pickled onion, aioli and bbq sauce.

BEER Firestone Double Barrel Ale, USA 94 kr / 40 cl

SECOND / MAIN

MOULES FRITES (G)

A large pot with 1 kg mussels boiled in wine flavoured with herbs, garlic and cream. Served with our homemade french fries and aioli.

WHITE Chateau Briot Blanc, Bordeaux, FRA 436 kr / 109 kr
BEER Duvel, BEL 89 kr / 33 cl

THE FEAST "BEARNAISE" (G) 295 kr

Charcoal grilled pork tenderloin, crispy pork belly,

spicy veal sausage, salad of grilled peppers and caramelized onions. Served with sauce Bearnaise and french fries.

RED Coudoulet de Beaucastel, Rhône, FRA 620 kr / 155 kr
BEER A Ship Full of IPA, SWE 79 kr / 40 cl

ENTRECÔTE "CAFÉ DE PARIS" (G) 365 kr

Charcoal grilled tenderised 250g Entrecôte with the mythical the butter café de paris. Served with haccicos verts, grilled tomato, crispy onion rings and french fries.

RED Vinea Crianza, Cigales, Spanien 496 kr / 124 kr
BEER Firestone Double Barrel Ale, USA 94 kr / 40 cl

PORCHETTA (G)

An Italian classic. Grilled herb and garlic stuffed pork belly. Served with a rich ragu of tomato, eggplant and fennel and potato purée flavored with parmesan, parsley and lemon.

VEGETARIAN **MAKE IT VEGETARIAN** if you do not want to eat meat today, change porchetta to our good begoschnitzel.

RED Barbera d'asti Surt, Piemonte, ITA 436 kr / 109 kr
BEER Bequertoun Neck Oil Session IPA, GRB 89 kr / 40 cl

219 kr

ARCTIC CHAR (G)

Classic Swedish flavors. Steamed arctic char with dill hollandaise and bleak roe. Served with broccoli flavored with lemon, roasted marcona almonds and boiled potatoes from Patrik and Elisabet Axelsson's farms in Mållila.

WHITE Burgins Albarino, Rias Baixas, ESP 476 kr / 119 kr
BEER Maresstads Ölfilverad, SWE 69 kr / 40 cl

289 kr

GULDKANTS CLASSIC SCHNITZEL (U) 229 kr

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

MAKE IT SUPER SIZE Bearnaise sauce, parsley butter and sauteekraut + 35 kr

VEGETARIAN MAKE IT VEGO.

A crispy zucchini schnitzel with mozzarella and tomato sauce.

RED La Vieille Ferme Rouge, Rhône, Frankrike 396 kr / 99 kr
BEER Krusonic, Tjebcken 84 kr / 40 cl

GREEN SUPREME (G)

VEGETARIAN Grilled halloumi with sage, hazelnuts, browned butter, carrot tagliatelle, pumpkin purée with lemon and vanilla.

MAKE IT VEGAN: carrot falafel and lemon oil.

WHITE Altessevarloren Chenin Blanc, Sydafrika 460 kr / 115 kr
BEER Maresstads Continental, Sverige 59 kr / 40 cl

239 kr

ETON MESS DE LUXE

Homemade Italian vanilla ice cream with Valrhona chocolate sauce, vanilla strawberries, meringue, brownie and whipped cream.

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

CRÈME BRÛLÉE (G) *Fruktlös*

Our bestseller among the desserts. A creamy vanilla pudding with crispy blanket of burnt sugar. Served with berry compote flavored with cardamom.

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

BANOFFEE COCONUT

Home-cooked coconut fudge on digestive cake. Served with coconut banana ice cream, salty peanuts and whipped soy cream.

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

JENNIES COFFEE CANDY

Ask the staff for the evening's dessert selection.

35 kr

DESSERTS

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