

Start the evening with

DRINKS

COCKTAIL PITCHER

4 drinks

Orange 400 kr
Peach 450 kr
Pomegranate 450 kr
Aperol Spritz 350 kr



COCKTAILS



APEROL SPRITZ 99 kr

Aperol, sparkling, soda



HENDRICK'S CLASSIC 135 kr

Hendrick's gin, fever tree tonic, cucumber



BRING ME PINE 135 kr

Giffard pine, mezcal, dark rum, lime, mint



PURPLE TWIST 125 kr

Gin, violet liqueur, lemon



MY ELDERFLOWER 139 kr

Hendrick's gin, St. Germain, elder flower tonic, lemon



PEACHY WIC 135 kr

white rum, Aperol, peachtree, lemon, cranberry



POMEGRANATE MULE 125 kr

Vodka, pomegranate, lime, gingerbeer, mint



ORANGE MOJITO 125 kr

white rum, Cointreau, lime,



STARTERS

Life is too short to skip the

SKAGEN LANGOS

135 kr

A freshly baked langos bread is topped with Swedish "skagen" made of schrimps in homemade mayonnaise and dill.

WHITE: Château Briot Blanc, France 436 kr / 109 kr

BEER: The Tail of a Whale Unfiltered, Swe 79 kr / 40 cl

VEGAN LANGOS

125 kr

A variant of our popular appetizer "skagen" we make it with tofu in a vegan mayonnaise with dill and red onion. It is served on a langos bread and is topped with chopped herbs.

WHITE: Chablis Moreau, Bourgogne, France 580 kr / 145 kr

BEER: Norrlands Ljus, Swe 64 kr / 40 cl

CHÈVRE CHAUD

135 kr

Honey gratinated goat cheese on Guldkant's homemade fruit and nut bread, served with apple compote flavored with cranberries. Topped with crispy seeds and nuts.

WHITE: Essence Riesling, Germany 396 kr / 99 kr

BEER: Wisby Klosteröl, Swe 74 kr / 40 cl

STEAK TARTARE Half 139 kr 80 g / Full 219 kr 160 g

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, Czech 79 kr / 40 cl

SNAPS: O.P Anderson, Swe 90 kr / 5 cl

SWEDISH CRAYFISH SOUP 139 kr

Tasty soup with carrot tartar with crayfish, dill and fried green cabbage.

WHITE: Burgáns Albariño, Rías Baixas, Spain 476 kr / 119 kr

BEER: Norrlands Ljus, Swe 64 kr / 40 cl

Bar SNACKS

Olives 36 kr

flavoured with herbs, garlic and lemon

French fries 59 kr

served with garlic mayonnaise and our own ketchup

Mixed spicy nuts 44 kr

Cheese and spicy sausage 79 kr

Nachos with salsa 49 kr

PIZZA!

BOUILLABAISSE

175 kr

Tomato, cheese, hand peeled shrimp, mussels, fresh tomatoes, smoked salmon, mushrooms, fennel and saffron aioli.

WHITE: Tradition Riesling, Alsace, France 496 kr / 124 kr

BEER: The Tail of a Whale Unfiltered, Swe 79 kr / 40 cl

PIZZA BIANCO

159 kr

Garlic cream cheese, cheese, bacon, Parmesan, mushrooms, onions. Topped with fried green cabbage.

WHITE: Burgáns Albariño, Spain 476 kr / 119 kr

BEER: Wisby Klosteröl, Swe 74 kr / 40 cl

CHÈVRE

149 kr

Tomato, cheese, goat cheese, honey, balsamico, rocket, pumpkin seeds and walnuts.

WHITE: Essence Riesling, Germany 396 kr / 99 kr

BEER: Paulaner Weissbier Hefe, Germany 89 kr / 50 cl

BEA

159 kr

Tomato, cheese, garlic marinated pork fillet, fresh tomatoes, mushrooms, onions, parsley and our own bearnaise sauce.

RED: Vinea Crianza, Cigales, Swe 496 kr / 124 kr

BEER: A Ship full of IPA, Swe 79 kr / 40 cl

BELLA ITALIA

159 kr

Tomato, cheese, fresh tomatoes, cured Ham, fennel salami, rucola, mozzarella, grated parmesan and lemon oil.

RED: Barbera d'Asti Surí, Piemonte, Italy 436 kr / 109 kr

BEER: Birra Moretti, Italy 69 kr / 40 cl

AMERICAN DREAM

159 kr

Tomato, cheese, pulled pork, bacon, jalapenos, topped with pickled red onion, aioli and bbq sauce.

RÖTT: Torre del Falasco Ripasso, Italy 476 kr / 119 kr

BEER: Firestone Easy Jack IPA, USA 79 kr / 40 cl

SPICY VEGAN FALAFEL

149 kr

Tomato sauce, violife mozzarella, mushrooms, crushed carrot falafel, fresh tomatoes, pickled red onion, rucola, garlic sauce and chilli sauce.

RED: Riesling Tradition, Alsace, France 496 kr / 124 kr

BEER: Wisby Klosteröl, Swe 74 kr / 40 cl

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

MAINS COURSES

MOULES FRITES **L**

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: Château Briot Blanc, Bordeaux, France 436 kr / 109 kr

BEER: Duvel, Belgium 89 kr / 33 cl

SCHNITZEL GULDKANT'S STYLE **G**

Crispy schnitzel served with a summer salad, french fries, tartar sauce and red pepper relish.

RED: La Vieille Ferme Rouge, Rhône, Frankrike 396 kr / 99 kr

BEER: Krusovice, Czech 79 kr / 40 cl

SIRLOIN STEAK "BERNAISE" **L**

Charcoalgrilled sirloin steak, sauce bearnaise, garlic mushrooms, semi-dried tomatoes, green beans and fried green cabbage, french fries.

RED: Vinea Crianza, Cigales, Spain 496 kr / 124 kr

BEER: A Ship full of IPA, Swe 79 kr / 40 cl

"CONFIT DE CANARD"

Crispy Duck Leg Confit with fennel, creamy risotto with wild mushroom, prosociano cheese, raw marinated mushrooms and marcona almonds.

RED: Chinon Les Parcelles, Loire, France 436 kr / 109 kr

BEER: A Ship full of IPA, Swe 79 kr / 40 cl

219 kr

229 kr

298 kr

285 kr

CHARCOAL GRILLED "CONFIT DE CANARD" **V**

Served with fennel, creamy risotto with wild mushroom, prosociano cheese, raw marinated mushrooms and marcona almonds.

WHITE: Riesling Tradition, Alsace, France 496 kr / 124 kr

RED: Barbera d'Asti Surí, Piemonte, Italy 436 kr / 109 kr

BEER: Sleepy Bulldog Pale Ale, Swe 79 kr / 40 cl

COD HOLLANDAISE **L**

Poached cod served with shrimp, browned butter, horseradish, herbs, hollandaise sauce and potato with dill.

WHITE: Chablis Louis Moreau, Bourgogne, France 580 kr / 145 kr

BEER: The Tail of a Whale Unfiltered, Swe 79 kr / 40 cl

PIKE PERCH FISH & CHIPS "AUTUMN STYLE" **G**

Crispy pike perch with pickled yellow beet, crushed beetroot, horseradish and mayonnaise flavored with Swedish cheese and fried potatoes with dill taste.

WHITE: Allesverloren Chenin Blanc, Swartland, South Africa 460 kr / 115 kr

BEER: Wisby Klosteröl, Swe 74 kr / 40 cl

NO FISH & CHIPS "AUTUMN STYLE" **V**

Carrot falafel instead of pike perch with pickled yellow beet, crushed beetroot, horseradish and mayonnaise flavored with Swedish cheese and fried potatoes with dill taste.

WHITE: Riesling Tradition, Alsace, Frankrike 496 kr / 124 kr

BEER: Mariestads Continental, Swe 59 kr / 40 cl

249 kr

285 kr

279 kr

229 kr

Good
FOOD
Good
WINE
Good
FRIENDS
Welcome to
GULDKANT

G = CONTAINS
GLUTEN

L = CONTAINS
LACTOS

V = SERVED
VEGAN IF WANTED

 = VEGETARIAN

You can't buy happiness but you can buy

DESSERTS

and that's kind of the same thing!

CRÈME BRÛLÉE **L**

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

SWEET: Very Old Pineau des Charentes 20 yrs, Cognac, France

89 kr / 6 cl

AUTUMN DREAMING **G L**

Dulce de leche ice cream with baked ginger apples, lingon caramel, marshmallows and crispy cake.

SWEET: Soellner Riesling, Wagram, Austria

84 kr / 6 cl

98 kr

NUTS FOR CHOCOLATE **G L**

Chocolate brownie with roasted nuts, homemade banana ice cream, chocolate syrup and banana crisp.

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

CHOCOLATE TRUFFLES **L V**

Two flavours:
Dark chocolate mint.
Mango passion fruit.

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

110 kr

50 kr