

Start the evening with

DRINKS

COCKTAIL PITCHER MOJITO 4 drinks

Orange 400 kr
Elderflower 450 kr
Raspberry 450 kr



APEROL SPRITZ 99 kr

Aperol, sparkling wine, soda



HENDRICK'S CLASSIC GK 135 kr

Hendrick's gin, fever tree tonic,
cucumber



TIKI DREAMS 135 kr

Dark rum, light rum, falernum,
blood orange, lime, ginger



FRESH ME UP 139 kr

Hendrick's gin, blueberry,
basil, lemon, soda



LEMON DREAM 125 kr

Vodka, aperol, limoncello,
lemon, lemon balm, ginger



Bar

SNACKS

Olives flavoured with
herbs, garlic and lemon
36 kr

French fries - served
with garlic mayonnaise
and our own ketchup
59 kr

Mixed spicy nuts
44 kr

Cheese and spicy sausage
69 kr

Nachos with salsa
49 kr

Pork crackling
with a kimchidip
49 kr

STARTERS

Life is to
short to
skip the

SKAGEN LANGOS G

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

SALMON SASHIMI G

139 kr

Raw salmon with sesame/soy dipping sauce,
ginger, crispy salad and sesame.

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

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

BURRATA E POMODORO L

130 kr

Creamy italian Burrata cheese with a mix of
tomatoes, basil, balsamico and sunflower seeds.

WHITE: Villa Bianchi Verdicchio, Italiy 396 kr / 99 kr

BEER: Birra Moretti, Italy 69 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

SHELL-ON PRAWNS G

120 kr

Smoked swedish prawns. Served with garlic
mayonnaise, sour dough toast and lemon.

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

BEER: Wisby Klosteröl, Swe 74 kr / 40 cl

SUMMER, THE SWEDISH WAY L

120 kr

Swedish spicy herring with new potatoes, sour cream,
browned butter, boiled eggs and mature swedish cheese.

BEER: Wisby Pils, Swe 66 kr / 33 cl

SNAPS: Hallands Fläder, Swe 90 kr / 5 cl

Your head says gym,
but your heart says

PIZZA!

BOUILLABAISSE G L

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 G L

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 G L

149 kr

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

WHITE: Essence Riesling (halvtorr), Germany 396 kr / 99 kr

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

BEA G L

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 G L

159 kr

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

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

BEER: Birra Moretti, Italy 69 kr / 40 cl

AMERICAN DREAM G L

159 kr

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

RÜTT: Torre del Falasco Ripasso, Veneto, Italien 476 kr / 119 kr

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

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

In PIZZA we crust

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.

RÖTT: La Vieille Ferme Rouge, Rhône, Frankrike 396 kr / 99 kr
BEER: Krusovice, Czech 79 kr / 40 cl

VEAL "BERNAISE" **L**

Charcoalgrilled Veal cutlet, sauce bearnaise, herb butter, tomatoes, french fries and crispy onion rings.

RED: Allesverloren 1704, Swartland, South Africa 460 kr / 115 kr
BEER: Sleepy Bulldog Summer Pale Ale, Swe 84 kr / 40 cl

LAMB "PROVENCALE" **G**

Lamb Roast beef with herb and garlic crust, tapenade of black olives, roasted new potatoes and charcoal grilled salad.

RED: Chinon Les Parcelles, Loire, France 436 kr / 109 kr
BEER: A Ship full of IPA, Swe 79 kr / 40 cl

219 kr

219 kr

279 kr

285 kr

CHICKEN STICKY ASIAN **G**

Chicken breast with a hot and sweet asian glaze. Served with roasted sesame and peanuts, french fries of sweet potatoes and kimchi mayonnaise.

WHITE: Tahbilk Marsanne, Victoria, Australia 436 kr / 109 kr
BEER: Norrlands Ljus, Swe 64 kr / 40 cl

FILET OF CHAR

Oven baked char. Served with asparagus, fennel and radishes, hollandaise sauce with roe of char and new potatoes.

WHITE: Kuentz-Bas Riesling, Alsace, France 496 kr / 124 kr
BEER: The Tail of a Whale Unfiltered, Swe 79 kr / 40 cl

PIKE PERCH FISH & CHIPS "SUMMER STYLE"

Crispy pike perch with minted peas, summer salad, pickled onions, deep fried new potatoes and a dill sauce with horse radish.

WHITE: Allesverloren Chenin Blanc, Swartland, South Africa 460 kr / 115 kr
BEER: Sleepy Bulldog Summer Pale Ale, Swe 84 kr / 40 cl

SUMMER CABBAGE AND CARROT FALAFEL **L**

Lemonflavoured charcoal grilled summer cabbage. Served together with beetroot falafel, french goat cheese, roasted hazelnuts and hoummos of beetroots.

WHITE: Burgáns Albariño, Rías Baixas, Spain 476 kr / 119 kr
BEER: Birra Moretti, Italy 69 kr / 40 cl

249 kr

285 kr

279 kr

230 kr

Good
FOOD
Good
WINE
Good
FRIENDS
Welcome to
GULDKANT

G = CONTAINS
GLUTEN

L = CONTAINS
LACTOS

 = VEGETARIAN

You can't buy happiness but you can buy

DESSERTS

and that's kind of the same thing!

CRÈME BRÛLÉE WITH ALMONDS **L**

Our bestseller among the desserts. A creamy vanilla pudding with marcona almonds, crispy blanket of burnt sugar. Served with fresh berries.

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

98 kr

SUMMER DREAMING **G L**

Swedish strawberries with vanilla ice cream, warm caramel sauce, rhubarb and meringue.

SWEET: Moscato d'Asti Bricco Quaglia, Italien 68 kr / 6 cl

110 kr

SUMMER BERRIES **G L**

Soft almond cake with black currant sorbet, fresh raspberries, roasted oats and creamy white chocolate.

SWEET: Soellner Riesling, Wagram, Austria 84 kr / 6 cl

110 kr

CHOCOLATE TRUFFLES **L**

Two flavours. Salted caramel and passionfruit.

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

50 kr