

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 G&K 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  
49 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 too 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

### PARMA AND MELON

119 kr

Parma ham and a fresh salad of melon, mint and olives served with parmesan cheese and oliveoil.

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

**BEER:** Birra Moretti, Italy 69 kr / 40 cl

### SALMON SASHIMI

139 kr

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

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

**BEER:** Sol, Mexico 66 kr / 33 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

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

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

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

Your head says gym,  
but your heart says

# PIZZA!

### BOUILLABAISSÉ **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 Surí, 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

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 L 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" L

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

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 L

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 BEETROOTS L

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

**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 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 WITH ALMONDS 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