

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

G = CONTAINS GLUTEN **L** = CONTAINS LACTOS

CRISPY CHÈVRE CHAUD



G L

Panco-fried goat cheese, cranberry marmalade, pickled winter apples, roasted walnuts, water cress and pumpkin seeds.

119 kr

WHITE: Essence Riesling (halvtorr), Mosel, Germany 396 kr / 99 kr
BEER: Mariestads Ofiltrerad, Sweden 69 kr / 40 cl

SWEDISH "SKAGEN" AND ROE ON LANGOS BREAD

G

A freshly baked langos bread is topped with Swedish "skagen" made of schrimps in homemade mayonnaise, dill and horseradish. Also with herbs, lemon, fish roe, smetana and finely chopped onion.

149 kr

WHITE: Burgáns Albariño, Rías Baixas, Spain 476 kr / 119 kr
BEER: The Tail of a Whale Unfiltered, Sweden 79 kr / 40 cl

STEAMED BUNS BAO

G

2-3 bao = starter / 4-5 bao = main course

49 kr/each

Chinese fluffy steamed small bread filled with ginger pickled vegetables, coriander and your choice of filling.

- 1) Pork belly - hoisin sauce - peanuts**
- 2) Tofu - avocado - red onions**
- 3) Raw marinated salmon - mango salsa - chili**

WHITE: Tahbilk Marsanne, Victoria, Australia 436 kr / 109 kr
BEER: Shogun Bulldog JIPA, Sweden 79 kr / 33 cl

CHEESE & CHARKUTERIES

L

An italian start for dinner with parma ham, fennel salami and cheese like Grana Padano and Taleggio, served with marinated olives

119 kr

BUBBEL: Rotari Cuvée 28, Trentino, Italy 459 kr / 92 kr
RED: Torre del Falasco Ripasso, Veneto, Italy 476 kr / 119 kr
BEER: Birra Moretti, Italy 69 kr / 40 cl

STEAK TARTARE

Half 139 kr 80 g / Full 215 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 salad and aioli.

BEER: Krusovice, Czech 79 kr / 40 cl
SNAPS: O.P Anderson, Sweden 90 kr / 5 cl

STARTERS

We cook our meat over open fire, the high intense heat gives a delicious barbecue surface that emphasizes the character of the meat. The kitchen serves all beef "medium rare" for best results, please notify us if you wish otherwise. We do not recommend "well done".

GRILLED BEEF

L

Grilled beef with browned butter. **298 kr**
Tasty and marbled.
Taste intensity 8/10 | Tenderness 6/10 | Marbling 8/10

RED: Vinea Crianza, Cigales, Spain 460 kr / 115 kr

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

LONG BAKED PRIME RIB

G

Long baked prime rib with BBQ sauce. **235 kr**
Cooked for 12 hours.
Taste intensity 9/10 | Tenderness 8/10 | Marbling 3/10

RED: Torre del Falasco Ripasso, Veneto, Italy 476 kr / 119 kr

BEER: Ella The Twisted Brown Ale, Sweden 89 kr / 40 cl

BEEF TENDER LOIN

The most exclusive piece of beef fillet. **379 kr**
Taste intensity 5/10 | Tenderness 9/10 | Marbling 3/10

RED: Château de Segure, Languedoc-Roussillon, France, 476 kr / 119 kr

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

CHAR WITH HERBS AND GARLIC

Grilled fish "Mediterranean style". **265 kr**
Brushed with lemon and garlic oil.

WHITE: Terre de Mistral, Rhône, France 460 kr / 115 kr

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

GRILLED WINTER VEGETABLES



Grilled winter vegetables with cold-pressed rapeseed oil and walnuts. Today's choice of vegetables baked with rosemary and garlic. **219 kr**

WHITE: Columbia Chardonnay, Washington, USA 460 kr / 115 kr

BEER: Wisby Pils, Sweden 66 kr / 33 cl

MAKE A CHOICE:

G CLASSIC - homemade French fries, our own bearnaise, dijon mayonnaise, cocktail tomatoes with leaf spinach and green beans.

L SEASONAL - Pommes duchesse, **G** pepper sauce, mushroom and truffle mayonnaise, pickled root vegetables and fried onion rings.

GRILLED
SERVED ON A WOODEN PLANK
CHAR

ASIAN FUSION

We love tasty food. Here we have been inspired by various Asian cuisines and mixed it up with good ingredients from all over the world.

SASHIMI SUSHI BOWL

6

For those who like sushi!

199 kr

Tuna, Yellow finned tuna, Salma salmon, panko fried maki roll, sushi rice, ginger, wakame algae, miso mayonnaise and avocado on the same plate.

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

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

"JAMAICAN JERK" CHICKEN

6

Coal grilled spicy chicken fillet topped with fried onion and grilled lime. Served with sweet potato french fries, kimchi mayonnaise and salsa on mango, tomatoes red onion and coriander.

225 kr

WHITE: Iselis, Sardinien, Italy 556 kr / 139 kr

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

GREEN CURRY CLAM CHOWDER "THAI STYLE"

1 kg cooked blue mussels flavored with coconut milk, green curry, coriander and lime. Served with sweet potato french fries and kimchi mayonnaise.

230 kr

WHITE: Jung Riesling Classic, Rheingau, Germany 460 kr / 115 kr

BEER: Shogun Bulldog JIPA, Sweden 79 kr / 33 cl

STEAMED BUNS BAO

6

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49 kr/each

Chinese fluffy steamed small bread filled with ginger pickled vegetables, coriander and your choice of filling.

1) Pork belly - hoisin sauce - peanuts

2) Tofu - avocado - red onions

3) Raw marinated salmon - mango salsa - chili

WHITE: Tahbilk Marsanne, Victoria, Australia 436 kr / 109 kr

BEER: Shogun Bulldog JIPA, Sweden 79 kr / 33 cl

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SIGNATURE DISHES

SCHNITZEL

L G

Classic 199 kr Arkåsen extra everything 229 kr

Our classic schnitzel is always served with our french fries, gravy, lemon wedge, tartar sauce and peas. If you want to have our "Arkåsen extra everything" that also includes parsley butter, sauerkraut and bearnaise.

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

BEER: *Krusovice, Czech 79 kr / 40 cl*

MOULES FRITES

L

A large pot with 1 kg mussels boiled in wine flavoured with herbs, garlic and cream.

199 kr

Served with our homemade french fries and aioli.

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

BEER: *Duvel, Belgien 89 kr / 33 cl*

STEAMED COD "SMÖGEN"

L

Steamed cod served with hand peeled shrimps, boiled egg, fresh horseradish, browned butter, crispy kale and boiled potatoes.

285 kr

WHITE: *Chablis Louis Moreau, Bourgogne, France, 556 kr / 139 kr*

BEER: *Mariestads Ofiltrerad, Sweden 69 kr / 40 cl*

RÄKMACKA

G

On our sourdough bread we serve hand peeled shrimps, egg, homemade mayonnaise, crispy salad, tomatoes, pickled red onion, dill and pea sprouts.

199 kr

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

BEER: *Wisby Pils, Sweden 66 kr / 33 cl*

STEAK TARTAR

Half 139 kr 80 g / Full 215 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 salad and aioli.

BEER: *Krusovice, Czech 79 kr / 40 cl*

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

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BOUILLABAISSE

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Tomato, cheese, hand peeled shrimp, mussels, fresh tomatoes, smoked salmon, mushrooms, fennel and saffron aioli. **175 kr**

WHITE: Jung Riesling Classic, Rheingau, Germany 460 kr / 115 kr

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

PIZZA BIANCO

G L

Garlic cream cheese, cheese, bacon, Parmesan, mushrooms, onions. Topped with fried green cabbage. **159 kr**

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

BEER: Birra Moretti, Italy 69 kr / 40 cl

CHÈVRE



G L

Tomato, cheese, goat cheese, honey, balsamico, rucola, pumpkin seeds and walnuts. **149 kr**

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

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

BEA

G L

Tomato, cheese, garlic marinated pork fillet, fresh tomatoes, mushrooms, onions, parsley and our own bearnaise sauce. **159 kr**

RED: Vinea Crianza, Cigales, Spain 460 kr / 115 kr

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

BELLA ITALIA

G L

Tomato, cheese, fresh tomatoes, cured Ham, fennel salami, rucola, mozzarella, grated parmesan and lemon oil. **159 kr**

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

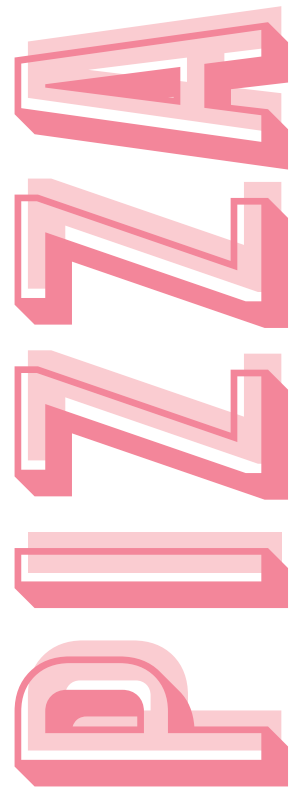
BEER: Birra Moretti, Spain 69 kr / 40 cl

HOT SRIRACHA

G L

Tomato, cheese, salami, chorizo, grilled peppers, fresh onion, sriracha chilli sauce, roasted onion, rucola and kimchi mayonnaise. **159 kr**

BEER: Ella The Twisted Brown Ale, Sweden 89 kr / 40 cl



**ROCKY
ROAD**

G L

Chocolate - Fudge - Peanuts

95 kr

Brownie with marshmallows, dulce de leche, salted peanuts, Italian meringue and browned butter ice cream.

SÖTT: *Rivesaltes Ambré, Roussillon, France 95 kr / 6 cl*

**WINTER
DELIGHT**

G L

Mango - Raspberry - White chocolate

95 kr

Mango mousse pastry with white chocolate bottom, raspberry sorbet and roasted white chocolate.

SÖTT: *Soellner Riesling, Wagram, Austria 84 kr / 6 cl*

**CRÈME
BRÛLÉE**

L

Vanilla - Caramel - berries

88 kr

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

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

LITTLE SWEETS

G L

CHOCOLATE BALL - with cocoa

22 kr

G L

WHITE CHOCOLATE BALL - with vanilla

22 kr

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GULDKANT TRUFFLE - with dark chocolate

24 kr

SORBET

35 kr

