

TUNA TATAKI

Sesame- and soy-marinated raw tuna served with beansprouts, cashew and pickled ginger.

139 kr

WHITE: Jung Riesling Classic, Rheingau, Germany 496 kr / 124 kr
BEER: Paulaner Weissbier Hefe, Germany 89 kr / 50 cl

SWEDISH "SKAGEN" AND ROE ON LANGOS BREAD

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

CARROTS AND DEEPFRIED DUMPLINGS



Marinated ground carrots and veggie-filled dumplings served with kimchi flavoured mayonnaise, sesame and asian herbs

125 kr

WHITE: Jung Riesling Classic, Rheingau, Germany 496 kr / 124 kr
BEER: Mariestads Ofiltrerad, Sweden 69 kr / 40 cl

MOZZARELLA BURRATA



Italian creamy cheese served with semidried tomatoes flavored with garlic and chili, basil, crispy seeds, balsamic vinegar and olive oil.

125 kr

WHITE: Chablis Louis Moreau, Bourgogne, France 580 kr / 145 kr
BEER: The Tail of a Whale Unfiltered, Sweden 79 kr / 40 cl

OYSTERS "FINES DE CLAIRES"

1 - 39 kr / 3 - 95 kr / 6 - 165 kr / 12 - 255 kr

Iced oysters served with lemon, shallots, vinegar and tabasco.

WHITE: Château Briot Blanc, Bordeaux, France 436 kr / 109 kr
SPARKLING: Saint Gall Blanc de Blanc Brut Premier Cru, Champagne, France 770 kr / 129 kr

CHEESE & CHARKUTERIES

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

119 kr

SPARKLING: 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

G = CONTAINS GLUTEN

L = CONTAINS LACTOSE

STARTERS

ARE YOU ALLERGIC?

Ask us and we will help you!

GRILL SERVED ON A WOODEN PLANK CHAR

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

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Brushed with browned butter.
Tasty and marbled.

298 kr

Taste intensity 8/10 | Tenderness 6/10 | Marbling 7/10

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

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

VEAL RIB EYE "HERBES DE PROVENCE"

Flavoured with rosemary, thyme and garlic.

255 kr

Taste intensity 6/10 | Tenderness 5/10 | Marbling 8/10

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

BEER: Wisby Pils, Sweden 66 kr / 33 cl

TENDER PORK COLLAR "MOJO ROJO"

Flavoured with lime- and bellpepper salsa.

245 kr

Taste intensity 6/10 | Tenderness 8/10 | Marbling 8/10

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

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

CHAR WITH HERBS AND GARLIC

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

265 kr

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

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

HALLOUMI CHEESE AND MUSHROOM "PISTOU"



Topped with basil and garlic.

220 kr

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

BEER: Mariestads Ofiltrerad, Sweden 69 kr / 40 cl

MAKE A
CHOICE:

CLASSIC - homemade French fries, our own bearnaise, Guldkant gourmet ketchup, semi-dried cocktail tomatoes with leaf spinach and green beans.

L SEASONAL - buttered potatoes, baby spinach with asparagus, pickled red onion, kaleflavoured mayonnaise and browned lemonbutter.

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.

CHICKEN BREAST "KOREAN BBQ"

Char coal grilled chicken with chilipickled eggplant, bean sprouts, sweet and sour radish, sweet potato fries and kimchi flavoured mayonnaise. **229 kr**

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

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

PEKINGDUCK

Thin slices of duck breast to roll in home made sesame pancakes and flavour at your own likes with mangocoleslaw, spring onion, chinese BBQsauce, cilantro and cucumber. **255 kr**

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

BEER: Shogun Bulldog JIPA, Sweden 79 kr / 33 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 496 kr / 124 kr

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

TUNA TATAKI

Sesame- and soy-marinated raw tuna served with beansprouts, cashew and pickled ginger. A bowl of sushistyle rice on the side. **235 kr**

WHITE: Jung Riesling Classic, Rheingau, Germany 496 kr / 124 kr

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

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SIGNATURE DISHES

SCHNITZEL

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Classic 199 kr Arkåsen extra everything 239 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

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A large pot with 1 kg mussels boiled in wine flavoured with herbs, garlic and cream. Served with our homemade french fries and aioli. **199 kr**

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

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

PAN FRIED COD

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Green peas, mussels, spinach and fennel together with white wine sauce, tarragon and small boiled potatoes. **285 kr**

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

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

SHRIMP SANDWICH

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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, beet-root, 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*

GOAT CHEESE RAVIOLI

L G

Homemade pasta with goat cheese, eggplant and capers, deep fried artichoke and white wine sauce with browned butter. Served with fresh tomatoes and rocket. **220 kr**

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

BEER: *Duvel, Belgium 89 kr / 33 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 496 kr / 124 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, rocket, 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, Italy 69 kr / 40 cl*

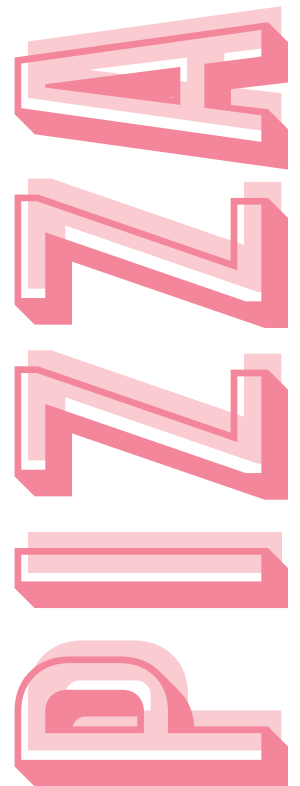
AMERICAN DREAM

G L

Tomato, cheese, pulled pork, bacon, jalapenos, topped with pickled red onion, aioli and bbq sauce. **159 kr**

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

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



**JENNIES
AWARD WINNING
CAKE! "JUNKYARD"**

G L

Chocolate - rum - star anise

95s kr

Extra-rich chocolate cake with dark rum, hazelnuts and star anise.

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

KEY LIME PIE

G L

Lime - coconut

95 kr

Lime pie filling with creamy ice cream and coconut granola.

SWEET: *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.

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

LITTLE SWEETS

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CHOCOLATE BALL - with cocoa

22 kr

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WHITE CHOCOLATE BALL - with vanilla

22 kr

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GULDKANT TRUFFLE - with dark chocolate

24 kr

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