

APPERTIZER

HOLLANDIAS HOMEMADE TONIC

served with Beefeater gin and lemon zest • 135 kr

RATTLEDOG...Gogh's lemonade

Overholt rye whiskey, absinthe, cassis, lemon, egg white • 135 kr

GIN & RABALDER...kryddigt lanne

Beefeater gin, ginger & rhubarb liquour, lemon, sugar, celery bitter • 135 kr

HALF OR WHOLE?

CHEESE AND CHARCUTERIES • Half 90 kr / Whole 180 kr

VENDACE ROE (CAVIART 70 KR / 140 KR)

served with chopped red onion, smetana and fried dill on a crispy langos • Half 95 kr / Whole 190

STEAK TARTARE

Handcut fillet of beef with truffle mayo, parsnip crisps, fried capers, beetroot puree and egg yolk. Whole served with triple cooked fries.

• Half 135 kr / Whole 270 kr

BUTTERNUT SQUASH SOUP

with cumin, orange and carrot crisps. Served with grilled bread,

• Halvan 65 kr / Helan 130 kr

SWEDISH CLASSIC OF THE WEEK

• Halvan 70 kr / Helan 140 kr

CHICKPEA CROQUETTES

with spinach, artichoke, pine nuts, parmesan and honey and soy dressing

• Halvan 95 kr / Helan 190 kr

MAINS

BURGER made with Swedish chuck steak and brisket served on a brioche bun with dijonnaise, lettuce, pickled red onion and Gruyère. Served with pickles, red cabbage slaw, aioli and triple cooked fries • 195 kr

HOLLANDIAS VEIL SCHNITZEL with peas, capers and anchovy butter. Served with triple cooked fries and red wine jus • 225 kr

PAN FRIED COD with horseradish beurre noisette, potato puree, bacon and thyme • 225 kr

FISH & CHIPS

Beer battered cod, mushy peas, tartare sauce, triple cooked fries

SANGRIA

Rosé wine, fruit, love • 1 pers 65 kr / 2 pers 130 kr / 4 pers 250 kr

CAVA

Glass 75 kr • Bottle 370 kr

WEEKLY CRAFT BEER X 2

75 kr

FROM THE GRILL

VEAL RIBEYE 200g • 245 kr

SIRLOIN 200g • 245 kr

FILLET OF BEEF 200g • 325 kr

CÔTE DE BEOUF SERVES 2 500g, 2 sides & 3 sauces • 730 kr

All served with chef's salad.

Your choice of side and sauce is included, choose between:

Triple cooked fries / Mashed potatoes with bacon & thyme / Caprese

Grilled gem lettuce with black pepper cream and parmesan

Sauce béarnaise / Peppercorn sauce / Truffled red wine jus / Sauce Diane

Extra side charged at 30 kr.

OUR MEAT

Our meat supplier, Fällmans Kött, strive for the animals' welfare aspect to be a natural part of the business. They distance themselves from hormone treated meat and are actively working for an ethical production.

DESSERTS

CHOCOLATE AND COFFEE MOUSSE

with our own biscotti and rum and macadamia infused orange • 55 kr

PANNACOTTA

Rosemary, ginger, raspberry coulis, honey • 55 kr

ICE CREAM BY HOLLANDIA

1 scoop • 30 kr

CHOCOLATE TRUFFLE • 25 KR

