



Thursday 21<sup>st</sup> September, 2017

**DINNER MENU**

<b>Bastardplanka .....</b>	<b>165</b>
<b>Marinated olives .....</b>	<b>45</b>
<b>Corn fritters .....</b>	<b>65</b>
<b>Grilled leeks &amp; boquerones on grilled bread .....</b>	<b>95</b>
<b>Pig's head terrine with piccalilli.....</b>	<b>95</b>
<b>Smoked cod roe &amp; cucumbers .....</b>	<b>95</b>
<b>Cured trout with green tomatoes, horseradish &amp; rye bread .....</b>	<b>115</b>
<b>Baby gem, anchovies &amp; salted lemon .....</b>	<b>115</b>
<b>Burrata with beetroot &amp; tarragon .....</b>	<b>125</b>
<b>Raw beef with rocket, egg &amp; grilled bread .....</b>	<b>165</b>
<b>Grilled chicken with farro &amp; wild mushrooms .....</b>	<b>185</b>
<b>Mussels with courgettes &amp; cress .....</b>	<b>155</b>
<b>Munka pork with cabbage &amp; plums .....</b>	<b>185</b>

**(PLEASE INFORM YOUR WAITER OF ANY ALLERGIES)**

**DESSERT**

<b>Chocolate sorbet with cream.....</b>	<b>75</b>
<b>Caramel ice cream .....</b>	<b>75</b>
<b>Cassata ice cream.....</b>	<b>75</b>
<b>Raspberry semifreddo with pistachio .....</b>	<b>85</b>
<b>Donut with chocolate custard .....</b>	<b>45</b>
<b>Assorted cheeses 1 piece/3 pieces .....</b>	<b>55/145</b>

**TONIGHT'S RECOMMENDATIONS**

<b>A Shubbery   Calvados, apricot brandy, apple, ginger &amp; bitters.....</b>	<b>135</b>
<b>2016   Nieva York   Microbio Wines   Rueda   Verdejo.....</b>	<b>105/620</b>
<b>2016   Fledermaus   2Naturkinder   Franconia   Müller-Thurgau... </b>	<b>120/480</b>
<b>2015   Rosso Campanino   Vigneti Campanino   Sangiovese.....</b>	<b>105/420</b>
<b>Cidre Brut   La Cave de Mirande   Frankrike   75 cl.....</b>	<b>75/300</b>



## COCKTAILS 135

- Pale Horse | Pisco, bay leaf, fennel, vermouth, lime, egg white & bitter  
Pussy Riot | Gin, lemon, ginger & bitter  
Kon-Tiki | Pistachio, cardamom, vanilla, brandy, vodka, cream & lime  
Don Damasco | Apricot, cognac, maple syrup & bitter  
High Pope | Calvados, Benedictine, sweet vermouth & bitter  
Buffalo 66 | Bourbon, honey, sage & bitter  
Smoking Man | Rum, chartreuse, clove, lemon, egg white & Laphroaig  
Cortez The Killer | Tequila, apple-ginger shrub, lime & salt  
Bramble | Gin, lemon & Crème de Mure  
Sazerac | Rye, sugar, bitter & Absinthe

## ALCOHOL FREE 65

- Pear & cardamom kvass  
Shrub Soda | Apple, ginger, sugar & vinegar

## ÖL

TT Mellanöl   draught .....	60
TT Premium   draught.....	65
Sigtuna Organic Ale   draught.....	75
Bøgedal Hvede   6,5%   galopp .....	85
Bastardapan   33 cl.....	85
Dark Days Porter   33 cl.....	85
Thy Pilsner   33 cl .....	65
Klackabacken   33 cl.....	85
American Dream   33 cl .....	85
Leon Omnipollo   33 cl.....	85
Tempel Monstrosity   33 cl .....	95
Drinkin' in the Sun, Alcohol free   33 cl.....	55
Sundancer, Light Beer 2,7%   33 cl .....	55

## CIDER

Cidre Brut   La Cave de Mirande   France   75 cl .....	75/300
Josgrop   Vin & Natur   Sweden   75 cl.....	250