

# WELCOME

We at Steakhouse always strives to work with the best ingredients and we composes our dishes after season. For those who prefer to share and taste from the menu, we recommend three to four small dishes per person. Or you can choose something larger from the grill. Please consult the staff for any allergies before ordering.

## SNACKS

Roasted salted almonds	35:-
Olives	35:-
Smoked cheddar	55:-
Elk sausage	55:-

## BURGERS

SWEETBUN

<b>CHEFS BURGER</b>	239:-
Högre, rökt sidfläsk, rökt cheddar, karamelliserad lök, svamp, tryffelcreme	
<b>VEGGIE BURGER</b>	229:-
Quornburgare, panerad cheddar, picklad spetskål, rödbeta, barbecuesås	
<b>STEAK BURGER</b>	249:-
Grillad vegas strip steak, blåmögelostcreme, stekt lök, makesallad, jalapeno	

## SMALL PLATES

<b>BREAD &amp; BUTTER</b>	35:-
Husets bakade bröd med vispat smör	
<b>GARLIC BREAD</b>	65:-
Vitlöksbröd & aioli	
<b>ARTICHOKE</b>	85:-
Hel kronärtskocka, vispat tryffelsmör	
<b>BEETROOT &amp; CHÈVRE</b>	95:-
Picklad rödlök, vårlök, rostade pumpafrön, honung	
<b>FISH &amp; CHIPS</b>	109:-
Jordärtskocka, ramslökscreme	
<b>SWEDISH COLDCUTS</b>	119:-
Kallskuret från svenska skogar, oliver, rotfruktschips	
<b>SPICY BBQ RIBS</b>	129:-
Coleslaw	
<b>BEEF CHILI</b>	129:-
Högre, tortilla, smetana, rökt cheddar, selleri, jalapeno	
<b>STEAK TARTAR</b>	139:-
Råbiff på husets vis	

## FISH

<b>MOULES FRITES</b>	229:-
Pommes frites & aioli	
<b>POACHED SALMON</b>	239:-
Vårlök, kokt dillpotatis, körvel & lökcreme, rostade pumpakärnor	



## KIDS

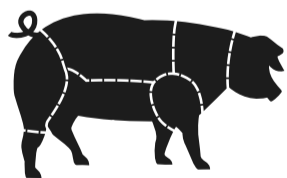
UNDER 12ÅR

<b>CHEESEBURGER</b>	99:-
Ostburgare med pommes frites	
<b>FLANKSTEAK</b>	129:-
Svensk flanksteak med pommes frites & bearnaisesås	

## TOMAHAWK STEAK

Recommended for two ca 900gr. Choose sides and sauce separately. Origin: Ireland

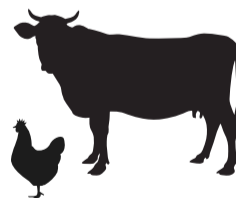
Rekomenderas till två personer ca 900gr. Välj tillbehör och sås separat. Ursprung: Irland



## GRILL

CHOOSE SIDES AND SAUCE SEPARATELY

<b>CHICKENFILLÉT</b>	229:-
Svenskt kycklingbröst från Bjäre med kryddig chimichurri Origin: Sweden	
<b>FLANKSTEAK</b>	239:-
Marinerad i kolrökt smör Origin: Sweden	
<b>FILLÉT OF LAMB</b>	299:-
Lammytterfilé i persilja, citron & vitlöksrub Origin: New Zealand	
<b>ENTRECÔTE</b>	299:-
Café de parissmör Origin: Uruguay	
<b>PEPPARSTEAK</b>	319:-
Oxfile med grönpepparsås Origin: New Zealand	



## SIDES

French fries	39:-
Sweet potato fries	49:-
Mac & Cheese	39:-
Marinated carrots	49:-
Butterfried asparagus	55:-
Tomato salad	49:-

## SAUCE

Bearnaise	17:-
Trufflemayo	17:-
Barbeque	17:-
Aioli	17:-
Onioncreme	17:-

## DESSERT

<b>VAHLRONA CHOCOLATE TRUFFLE</b>	30:-/ST	<b>ETON MESS</b>	89:-
		Vaniljgrädde, maräng, lemoncurd, jordgubbar, crumble	
<b>ICE CREAM</b>	45:-/KULA	<b>CHOCOLATE CAKE</b>	99:-
Från KÖLDS glass		Saltkola, marshmallow, glass kanderade nötter	
<b>BANANAS FOSTER</b>	79:-		
Banan, kolasås, rostad mandel, glass			

Steakhouse  
Lilla Torg



@steakhouselillatorg



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STEAKHOUSE LILLA TORG IS A CASH FREE RESTAURANT.

## THE HOUSE WINE glas 85:- flaska 385:-

**THE PAVILLION RED**  
Shiraz, Cabernet Sauvignon

**THE PAVILLION WHITE**  
Chenin Blanc, Viognier

**THE PAVILLION ROSÉ**  
Merlot, Cabernet Sauvignon, Shiraz

## SPIRITS & AVEC

YOU FIND THE MENU ON THE TABLE.  
SE MENY PÅ BORDET.

## DRAFT BEER

	25cl/40cl
GRÄNGESBERG PILSNER Svensk pilsner	49:-/73:-
KRUSOVICE Tjeckisk ljus lager	55:-/83:-
THE TAIL OF A WHALE Svensk veteöl	57:-/85:-
SHIP FULL OF IPA Svensk IPA	57:-/85:-

## BOTTLED BEER/CIDER

MARIESTADS EXPORT 50cl Svensk lager	88:-
MARIESTADS DUNKEL 50cl Svensk mörk lager	89:-
NEWCASTLE BROWN ALE 33cl Brittisk ale	73:-
VISBY LAGER 33cl svensk lager	71:-
WISBY STOUT 33cl Svensk stout	73:-
SÖDRA MALTFABRIKEN 33cl Svensk eko pale ale	78:-
SOL 33cl Mexikansk lager	73:-
DUVEL 33cl Belgisk ljus Ale	89:-
BLUE MOON 33cl Belgisk veteöl	79:-
CARLSBERG HOF 33cl Dansk lager	72:-
FIRESTONE EASY JACK 35,5cl Amerikansk ipa	85:-
BRISKA CIDER PÄRON 33cl Svensk cider	71:-
STRONGBOW APPLE 33cl Brittisk dry cider	75:-

## SOFT DRINKS

COCA COLA, FANTA, SPRITE, COLA ZERO	39:-
THOREAU Still/Sparkling 50cl	39:-
RED BULL	69:-
BRISKA CIDER FLÄDER 33cl	49:-
A SHIP FULL OF IPA 33cl	49:-
MELLERUDS PILSNER EKO 33cl	49:-
ALKOHOLFRI DRINK	79:-

## COFFEE

COFFEE / TEA	35:-
ESPRESSO	36:-/42:-
CAPPUCCINO	45:-
CAFFE LATTE	45:-

## ★★★ CHAMPAGNE

	glas/flaska/magnum
MERCIER BRUT	119:-/695:-
MOËT CHANDON BRUT	895:-/1795:-
PALMER & CO BLANC DE BLANC	895:-
PALMER & CO BRUT ROSÉ	849:-
VEUVE CLICQUOT BRUT	945:-
DOM PERIGNON VINTAGE 2009	2195:-

## RED WINE

	glas/flaska
<b>ARGENTINA</b>	
PHEBUS MALBEC	499:-
ALARIS Merlot, Malbec	82:-/365:-
<b>CHILE</b>	
CONO SUR EKO San Antonio Valley, Cabernet Sauvignon, Carmenère	439:-
<b>FRANCE</b>	
CYCLISTE CÔTES DU RHÔNE VILLAGES Ekologisk Grenache, Syrah	109:-/449:-
DOURTHE NO:1 BORDEAUX	569:-
MAUCOILI CHÂTEAUNEUF DU PAPE Syrah, Mourvèdre, Cinsault, Grenache	999:-
<b>ITALY</b>	
LE ROSELLE VALPOLICELLA RIPASSO Corvinone, Rondinella	145:-/599:-
SAN LEONINO CHIANTI CLASSICO	619:-
LE VOLTE DELL ORNELLAIA Sangiovese, Merlot, Cabernet Sauvignon	699:-
CASTEL MARE VALPOLICELLA AMARONE Corvina, Corvinone, Rondinella	799:-
VILLA FORTE BAROLO Nebbiolo	849:-
<b>SPAIN</b>	
PRIMICIA RIOJA CRIANZA Tempranillo	499:-
<b>SOUTH AFRICA</b>	
THE RIB SHACK RED Douglas Green, Pinotage Shiraz	99:-/429:-
<b>USA</b>	
THE CITY RUNNER Cabernet Sauvignon	499:-
COCOON ZINFANDEL	599:-
HAHN PINOT NOIR Pinot Noir	649:-

## WHITE WINE

	glas/flaska
<b>ARGENTINA</b>	
ALARIS Chardonnay	82:-/365:-
<b>CHILE</b>	
CONO SUR EKO Sauvignon Blanc, San Antonio Valley	99:-/439:-
DÁLAMEL CHARDONNAY Chardonnay	449:-
<b>FRANCE</b>	
MUSCADET SEVRE ET MAINE SUR LIE LOIRE Melon de bourgogne	399:-
POUILLY-FUME LES DEUX GAILLOUX Sauvignon Blanc	579:-
CHABLIS DOMAINE ALAIN GEOFFROY Chardonnay	145:-/649:-
<b>GERMANY</b>	
STEPP RIESLING Riesling	129:-/549:-

## ROSÉ WINE

	glas/flaska
<b>FRANCE</b>	
R DE ROUBINE Grenache, Syrah, Cinsault	105:-/449:-
<b>SOUTH AFRICA</b>	
THE PAVILLION ROSÉ Merlot, Cabernet Sauvignon, Shiraz	85:-/385:-

## SPARKLING WINE

	glas/flaska
MARTINI PROSECCO	95:-/449:-
MASÍA BACH BRUT CAVA	95:-/449:-
RODESTIU BRUT CAVA ROSÉ	95:-/449:-

## NON-ALCOHOLIC WINE

	glas/flaska
SPRING VILLAGE RED Cabernet sauvignon	69:-/319:-
SPRING VILLAGE WHITE Chardonnay	69:-/319:-
RICHARD JUHLIN BLANC DE BLANCS Non-Alcoholic Sparkling Wine	329:-

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