



— S N A C K S | F Ö R R Ä T T E R —

Garlic bread with aioli SEK 85

Noceralla olives SEK 45

Root vegetable chips with aioli 55 SEK

Banderillas, Spanish pickles skewers 3 pcs SEK 50

Pickled cucumber, dill, smoked smetana, honey SEK 55
with 3 cl premium vodka SEK 140

Oysters Fine de claire
Served with shallot vinaigrette, tabasco & lemon
3 pcs/ 6 pcs/ 12 pcs
135sek/270sek/480sek

"The caviar of Kalix" with blinis, smetana, red onion & lemon 30g SEK 395

Smoked shrimp with aioli, grilled sourdough bread and lemon SEK 195

Burratina with baked tomato, herb croutons, basil gremolata & citrus SEK 185

Steak Tartar from Bjursund with egg yolk, pickled beetroot, capers, horseradish,
dijonaise & pommes pinnes SEK 235

Fired Japanese Wagyu, Kagoshima A5, toast, truffle salt & ponzu 50g SEK 345

Stadsvaktens charcuteries, matured cheeses, olives, aioli & grilled bread SEK 295

CHEFS CHOICE

Grilled rainbow trout fillet, Sandefjord sauce, trout roe, horseradish, first vegetables & new potatoes SEK 395

Cheeseburger on high rib from Bjursunds. cheddar cheese, beer-braised onions, aioli & fries
Singel 100g SEK 195 Double 200g SEK 265 Triple 300g SEK 345
(can be made vegetarian & vegan)

Stadsvaktens Fish stew with hake fillet, prawns & mussels
White wine, chili, cream, potatoes, root vegetables & herb croutons SEK 235

Steak Tartar from Bjursund with egg yolk, pickled beetroot, capers, horseradish, dijonnaise & Stadsvaktens pommes SEK 375

Stadsvaktens Caesar salad with chicken thigh fillet, bacon, parmesan, tomato, red onion and croutons SEK 225

Shrimp salad with baked egg, herb aioli, dill pickled cucumber, beet crudite, lemon & croutons SEK 295

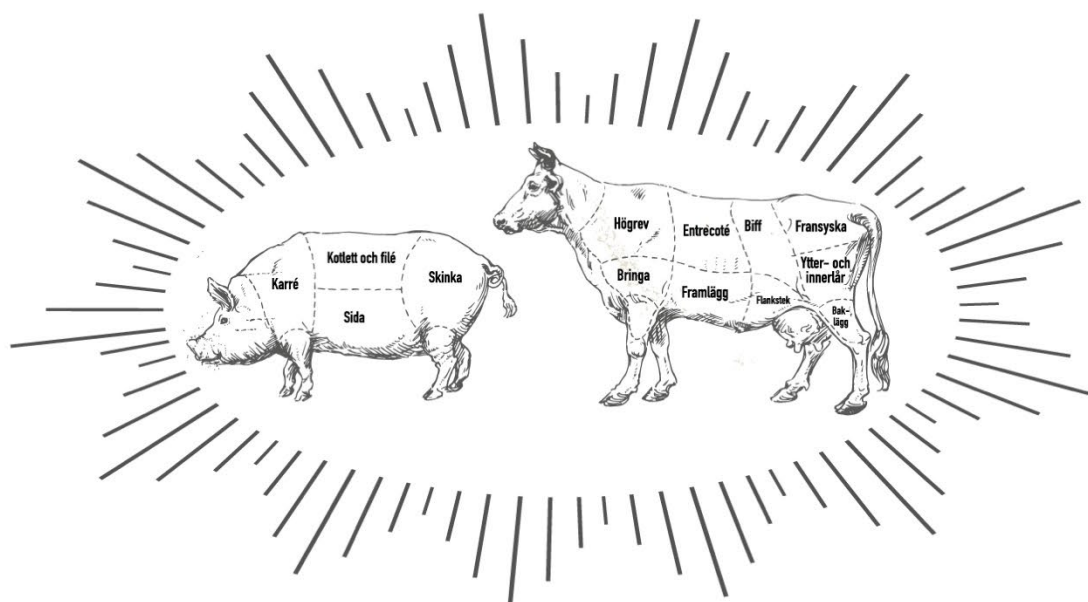
FRÅN RÔTISSERIET

Rôtisseries grilled ½ farm chicken, bbq-glaze, aioli & fries SEK 245

Rôtisserie grilled pork tenderloin with bbq-glaze, aioli & fried potatoes SEK 245

VEGETARISK

Grilled pointed cabbage with sautéed greens, herb aioli, grilled lemon & dried onion SEK 225



STADSVAKTENS MEAT LIST

Premium meat Sweden

*(All our Swedish hung tender meat is carefully selected from local farms and of course organic.
Unique marking means that the meat stock is specially selected for the Stadsvakten)*

"Unique marking" Rib eye 250g, dry aged 8v <i>Flavor intensity 9/10 Tenderness 7/10 Marbled fat 8/10</i> <i>"Specially selected for Stadsvakten. Tasty & marbled with interspersed fat"</i>	Olerum, Östra Ryd	SEK 595
Flap steak 200g, dry aged 4v <i>Flavor intensity 8/10 Tenderness 4/10 Marbled fat 5/10</i> <i>"Further detail so much flavor with coarser fibers & greater chewing resistance"</i>	Stensgård, Loftahammar	SEK 365
Beef tenderloin 180g, dry aged 5v, <i>Flavor intensity 5/10 Tenderness 9/10 Marbled fat 4/10</i> <i>"Tender & fine, the most exclusive piece of the fillet. Pepper rolled for the best experience"</i>	Stora Visätter, Linköping	SEK 545
Porterhouse ca 1000g dry aged 6v, <i>Flavor intensity 7/10 Tenderness 6/10 Marbled fat 7/10</i> <i>"Steak & fillet with the backbone in between, don't forget to chew on the bone, that's where the most flavor is" is recommended to share.</i>	Hestad Lantbruk, Vikbolandet	SEK 1150/kg
Herb marinated Secreto 225g <i>Flavor intensity 8/10 Tenderness 4/10 Marbled fat 5/10</i> <i>"Secreto is an exclusive cut of pork that is often called "the secret of the pig""</i>	Ugglarp, Halland	295 kr

International Premium Steak

(Sometimes there is good steaks outside of Sweden as well)

Black Angus Rib eye 275g, Grass feed, 3+ <i>Flavor intensity 7/10 Tenderness 6/10 Marbled fat 6/10</i> <i>"Tasty with interspersed fat"</i>	Uruguay	SEK 445
Black Angus Sirloin steak 250g, Grass feed, 3+ <i>Flavor intensity 7/10 Tenderness 5/10 Marbled fat 5/10</i> <i>"Tasty detail with the fat remaining during cooking"</i>	Uruguay	SEK 395
"Prime" Entrecôte 225g, Hängmörad 200 dagar+ <i>Smakintensitet 8/10 Mörhet 8/10 Marmorering 8/10</i> <i>"Endast ett fåtal portioner finns, 5+ marmorering, Grain feed premium. Smakrik & marmorerad med insprängt fett"</i>	Argentina	695 kr
Wagyu Flap steak 140g <i>Flavor intensity 8/10 Tenderness 8/10 Marbled fat 9/10</i> <i>"What distinguishes the meat is its marbling, tenderness and sweet taste"</i>	Snake River Farms, USA	SEK 695
Tomahawk ca 1000g <i>Flavor intensity 7/10 Tenderness 5/10 Marbled fat 6/10</i> <i>"Rib eye on the bone, buttery and intense flavor" is recommended to share.</i>	Polen	SEK 1100/kg
Mix grill for sharing (Flapsteak, Sirloin steak, pork tenderloin, Secreto) <i>(for at least 2 people)</i> SEK 555 /per person		

Included to the steak

Stadsvaktens French fries, tomato salad, our béarnaise & red wine gravy

Additional accessories

Call

Mixed salad with summer vegetables and French vinaigrette 70 SEK

Arugula and spinach with aged parmesan, pine nuts and sherry vinegar 65 SEK

Warm

Roasted new potatoes with chorizo butter and parmesan

Sautéed spring vegetables & Aleppo peppers 65 SEK

Butter

Garlic and herb butter 45 SEK

Chorizo and smoked paprika butter 45 SEK

Sauces

Green pepper sauce with cognac 55 SEK

Chimichurri 35 SEK



STADSVAKTENS KLASSISKA AFTERNOON DEAL

alla dagar innan 18,00

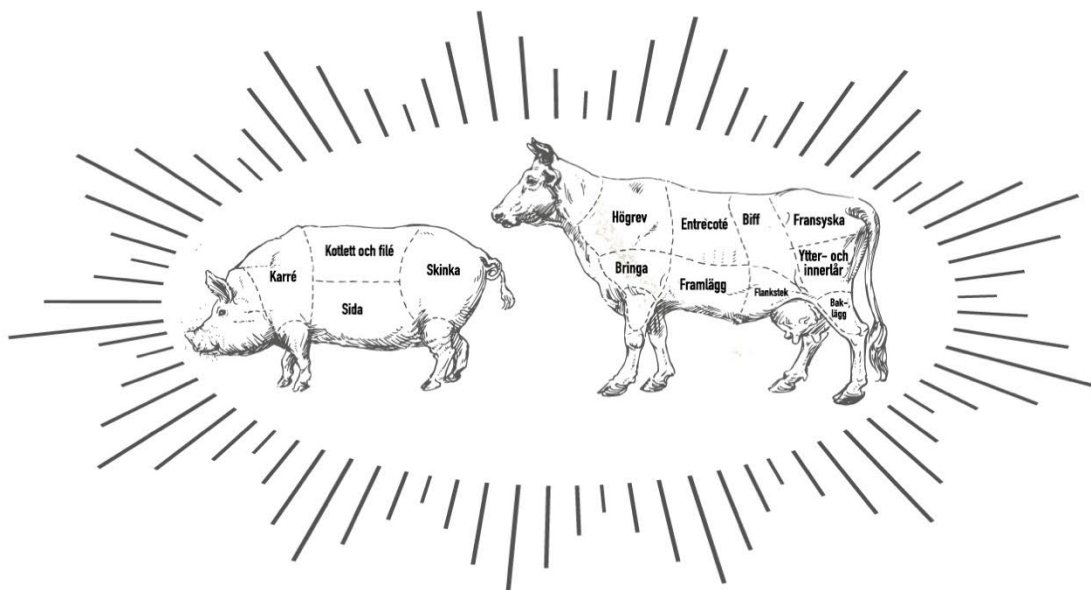
AFTERNOON DEAL

Every day before 18:00

Cheeseburger on high rib from Bjursunds. cheddar cheese, beer-braised onions, aioli & fries
Single 100g SEK 165 Double 200g SEK 225

Rôtisserie grilled pork tenderloin with bbq-glaze, red wine gravy, aioli & fried potatoes SEK 175

Stadsvaktens Fish stew with hake fillet, prawns & mussels
White wine, chili, cream, potatoes, root vegetables & herb croutons SEK 175





— D E S S E R T & O S T —

Sorbet of the evening 75 SEK

Crème Brûlée 110 SEK

Dark chocolate truffle 50 SEK

Vanilla-& browned butter ice cream, bubbly chocolate, crunchy sugar & aged PX sherry SEK 135
Can be had without PX sherry SEK 85

Rhubarb parfait with strawberry coulis, marinated strawberries and almond flakes 125 SEK

Milk chocolate ganache with salted caramel, raspberry sorbet, lemon curd & chocolate crumble 115 SEK

Cheese with marmalade and poppy seeds 85 SEK

AFTER DINNER COCKTAILS 155 kr

Espresso Martini – Vodka, Coffee liqueur, Espresso

French Coffee - Cognac, Coffee, Cream

Irish Coffee - Whisky, Coffee, Cream

Spanish Coffee – Licor 43, Coffee, Cream

Kaffe Karlsson – Baileys, Cointreau, Coffee, Cream

White Russian – Vodka, Coffee liqueur, Milk, Cream



— K A F F E —

Coffee	38kr
Espresso	38kr/48kr
Cappuccino	48kr
Latte	53kr
Tea (Black/Green/Red)	38kr

Beer & Cider

Draught Beer (40cl)

Stadsvaktens Ljusa Lager 5,2%	79kr
Bryggmästarens Bästa Pilsner 5,0%	94kr
Bron Lager 5,0%	94kr
Zlatopramen 4,9%	94kr
Peroni 5,2%	94kr
Hoegaarden Wit 4,9%	94kr
Murphy's Irish Stout 4.0%	94kr
Bron APA 5,6%	94kr
Dark Bryggmästarens 5,2%	94kr
Fullers ESB 5,5%	94kr
Bron Hazy IPA 5,9%	94kr
Bron IPA 6,4%	94kr

Lager

Åbro Original 5,2% 33cl	79kr
Bryggmästarens Mellanöl 4,2% 33cl	69kr
Asahi SuperDry 5,2% 33cl	89kr
Bryggmästarens Premium 5,7% 50cl	89kr
Arton 56 5,2% 33cl	79kr
Arton 56 5,2% 33cl/burk (Gluten free)	79kr
König Ludwig Weisse Hell 5,5% 50cl	98kr

Cider

Rekorderlig

Pear 4,5% 33cl	79kr
Passionfruit 4,5% 33cl	79kr

Boulard Apple Brut 4,5%33cl	89kr
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Non-Alcoholic Beverages

Lager Beer on draught

Bryggmästarens Alkoholfria 0,5% 40cl	65kr
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Pale Ale

To Øl Implosion 0,3% 33cl/can	65kr
Bron IPA alkoholfri 0,3% 33cl	65kr

Cider

Rekorderlig Strawberry-Lime 0,0% 33cl	65kr
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Red- White- Sparkling Non-Alcoholic Wine

Glass	69kr
Bottle	325kr

Virgin Cocktail

	79kr
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Yuzu / Ginger (Souer and fresh)

Peach / Mint / Boob Orange (Sweet and foamy)

Soft drinks

Coca Cola 33cl	42kr
Coca Cola Zero 33cl	42kr
Fanta Orange 33cl	42kr
Sprite 33cl	42kr

San Pellegrino

Limonata 33cl	42kr
Aranciata 33cl	42kr
Aranciata Rossa 33cl	42kr
Limone & Menta 33cl	42kr
Aranciata Rossa Zero 33cl	42kr

Red Bull	49kr
Red Bull Sugarfree	49kr

San Pellegrino Mineralwater 50cl	44kr
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Juice 30cl	38kr
Orange / Apple / Passionfruit / Pineapple / Cranberry	