



— P R E D I N N E R —

Stads Dry Martini 155:-

Hernö Old tom gin, noily prat, Olives & lemon zest

Hankypanky 145:-

Beefeater, Antica Formula & Fernet Branca

French 75 155:-

Beefeater, Lemon & Champagne

SPARKLING BY THE GLAS

Nicolas Feuillatte brut r serve, Champagne 125.-

Moet & Chandon Imp rial brut, Champagne 155.-

2007 Tattinger, Comtes de Champagne, blanc de blancs 345.-

Cava Vega Median Ecologico, brut, Katalonien 95.-



— S N A C K S | S T A R T E R S —

Marinated olives 45 kr

Salted Chips 25 kr

Oysters, Fine de Claire 35 kr

Oysters, Gilladredeau 45 kr

30g Kalix vendace roe, butterfried toast, smetana, red onion & lemon 295 kr

30g Oscietra Caviar, butterfried toast, smetana, red onion & lemon 595 kr

Sashimi on Salmon, Halibut & Tuna 175.-

Tataki on Swedish iWagyu from Bjursunds s teri 225.-

Served with ponzu, horseradishcr me, chilidressing, gari & wakame

Steak tartare on Swedish beef tenderloin, mushroomduxell ,
pickled chanterelles & horseradish 255 kr

Stadsvaktens charcuteries, matured cheeses, olives, aioli & grilled bread 225 kr



STADSVAKTENS AFTERNOON DEAL

every day before 18,00

Cheeseburger on beef from Bjursunds slakteri
Cheddarcheese, beerbraised onions, onionring, aioli & Stadsvaktens French fries

149 kr

Fish -& shellfish casserole with cod, mussels & shrimps,
white wine, garlic, cream, chili, potatoes, roots, fennel & croutons

149 kr

After 18,00 215 kr



CHEF'S CHOICE

Seared Halibut, burre blanc, butterfried mushrooms, smoked troutroe, beets & potatopurée 375 kr

Cabbage dolmas with zucchini, aubergine & soybeans, tomato concassé,
pickled onions & butterfried potatoes 245 kr [VEGAN]

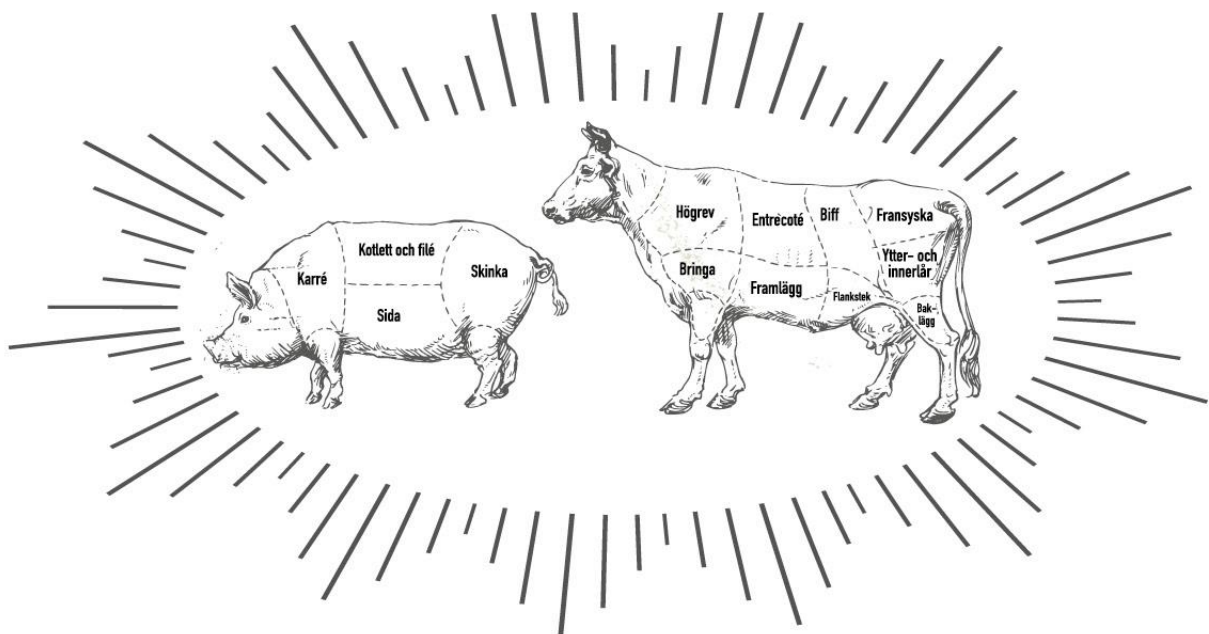
Red wine braised beef cheeks, smoked bacon & potato purée with grated truffle 275 kr

Steak tartare on Swedish beef tenderloin, mushroomduxellé,
pickled chanterelles, horseradish & french fries 355 kr

RÔTISSERIE

½ Swedish chicken 400g 195 kr

Served with French fries, aioli & redwine gravy





— G R I L L —

STADSVAKTENS DRY-AGED MEAT

Together with our local butcher Bjursunds we select the best dry-aged beef for you.
All our meat is eco-friendly and biodynamic. Ask your waiter which farm the meat comes from today!

Rib-eye, Entrecôte 300g dry-aged 6 weeks 435 kr

Flavor intensity 7/10 Tenderness 6/10 Marbled fat 7/10
"tastefull with marbled fat"

Flapsteak 250g dry-aged 5 weeks 295 kr

Flavor intensity 7/10 Tenderness 4/10 Marbled fat 6/10
"tastefull steak with bigger fibre"

Beef tenderloin 200g dry-aged 4 weeks 455 kr

Flavor intensity 5/10 Tenderness 9/10 Marbled fat 4/10
"Tender & exclusive, rolled in pepper"

FROM THE DRY-AGING ROOM, FOR 2 PERSONS

Tomahawk 900g dry-aged 8 weeks 985 kr

Flavor intensity 8/10 Tenderness 6/10 Marbled fat 7/10
"Rib-eye on the bone"

Porterhouse steak 900g dry-aged 8 weeks 985 kr

Flavor intensity 8/10 Tenderness 6/10 Marbled fat 7/10
"sirloin and tenderloin on the bone"

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| <p>35° BLEU 42° RARE 47° MEDIUM RARE 52° MEDIUM 60° MEDIUM WELL 72° WELL DONE</p> | |
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— E X T R A O N T H E S I D E —

included to the steak choose on set:

CLASSIC - Stadvaktens French fries, tomato salad, our béarnaise & red wine gravy

FALL- Potato purée with butterfried mushrooms and grated cheese



DESSERT

Rhum flambéed almondcake, warm cloudberries & vanilla ice-cream 135 kr

Nougat chiboust, salt caramel, sea buckthorn curd, blueberries & hazel nuts 115 kr

Crémé Brûlée 110 kr

Chefs sorbet 75 kr

Dark chocolate truffle 50 kr

DESSERT VIN 8 CL

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| 2016 Delas, "La pastourelle", Muscat de Venice, Rhône, France | 85 sek | Valdespino, El Candado Pedro Ximenez (sweet), Jerez, Spain | 95 sek |
| 2016 Phillipe de Rothschild, Mouton Cadet, Sauternes, France | 85 sek | Taylor's Tawny Port 10 years Tawny Port, Douro, Portugal | 95 sek |
| 2018 La Spinetta, Moscato d'Asti, "Bricco Quaglia" Piemonte, Italia | 75 sek | Taylor's Tawny Port 20 years Tawny Port, Douro, Portugal | 145 sek |
| 2015 Kracher, Cuvée Beerenauslese, Burgenland, Austria | 95 sek | 2008 Graham's Late Bottled Vintage Port, Douro, Portugal | 135 sek |



KAFFE

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| Coffee | 29 sek |
| Espresso | 32 sek |
| Cappucino | 35 sek |
| Latte | 38 sek |
| Macciato | 32 sek |
| Thea | 29 sek |