



— P R E D I N N E R —

Aperol Spritz 145:-

Aperol, Prosecco, Orange

Elderflower Tom Collins 145:-

Gin, Elderflower, Lemon

Negroni 145:-

Gin, Sweet vermouth, Campari, Orange

SPARKLING BY THE GLAS

Tattinger brut réserve, Champagne 145.-

2011 Tattinger, Comtes de Champagne, blanc de blanc 395.-

Cava Segura Viudas reserva, Katalonien 110.-



— S N A C K S | S T A R T E R S —

Nocellara olives 45 kr

Salted Chips 25 kr

Grilled garlicbread with tapenade 75 kr

Oysters, Fine de Claire 40 kr

30g Kalix vendace roe, butterfried toast, smetana, red onion & lemon 395 kr

Burratina mozzarella, confit tomatoes, artichoke & wild garlic gremolata 155 kr

Salmoncarpaccio, trout roe, crips potatoes, smoked smetana & horse radish 185 kr

Steak tartare on beef tenderloin, dijonnaise, horse radish, capers, egg yolk & spring onion 225 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, onion ring, aioli & Stadsvaktens French fries

155 kr

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

155 kr

After 18,00 225 kr



CHEF'S CHOICE

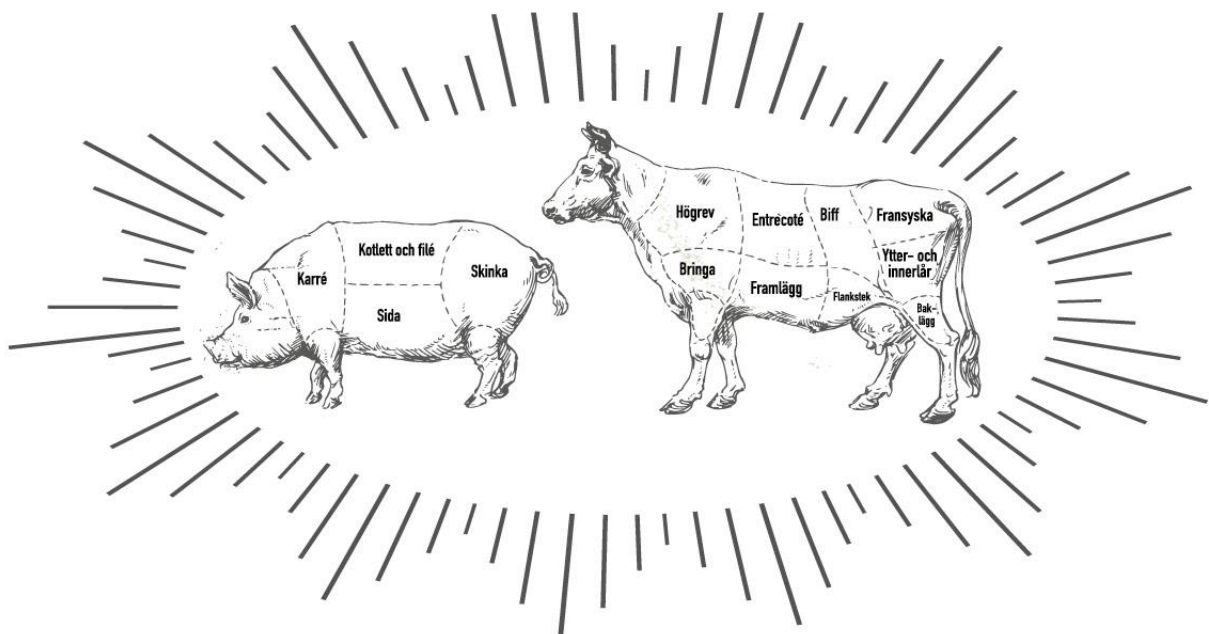
Searred Mackerel, fennel crudité, lemon-& dillmayonnaise, rye bread cruton
and new potatoes with cider mustard 255 kr

Stadsvakten Caesarsalad, bacon, tomato, red onion & herb crutons
Chicken 235 kr | Shrimps 255 kr

Grilled Secreto iberico, salad with glassnudels, frissésallat, carrot, chili, lime & cilantro 275 kr

Baked celeriac with potato gnocchi, salvia butter, roots & wild garlic crème 275 kr

Steak tartare on beef tenderloin, dijonnaise, horse radish, capers, egg yolk & spring onion
Served with french fries 395 kr





— 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!

Entrecôte 300g dry-aged 6 weeks 475 kr

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

Flapsteak 200g 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 495 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

Porterhouse steak 950g dry-aged 6 weeks 1250 kr

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

Clubsteak 950g dry-aged 8 weeks 1150 kr

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

35° BLEU
42° RARE
47° MEDIUM RARE
52° MEDIUM
60° MEDIUM WELL
72° WELL DONE



— E X T R A O N T H E S I D E —

included to the steak:

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



DESSERT

Tartlette with lemoncurd, rhubarb ice-cream, almonds & meringue 115 kr

Vanilla spongecake, yozosorbet and ice cold consommé on strawberries & champagne 115 kr

Crémé Brûlée 110 kr

Chefs sorbet 75 kr

Chocolate truffle with 50 kr

DESSERT VIN 8 CL

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| 2016 Delas, "La pastourelle", Muscat de Venice, Rhône, France | 95 sek | Valdespino, El Candado Pedro Ximenez (sweet), Jerez, Spain | 95 sek |
| 2016 Phillipe de Rothschild, Mouton Cadet, Sauternes, France | 95 sek | Taylor's Tawny Port 10 years Tawny Port, Douro, Portugal | 125 sek |
| 2018 La Spinetta, Moscato d'Asti, "Bricco Quaglia" Piemonte, Italia | 95 sek | Taylor's Tawny Port 20 years Tawny Port, Douro, Portugal | 145 sek |
| 2015 Kracher, Cuvée Beerenauslese, Burgenland, Austria | 105 sek | 2008 Graham's Late Bottled Vintage Port, Douro, Portugal | 135 sek |



KAFFE

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| Coffee | 35 sek |
| Espresso | 38 sek |
| Cappucino | 43 sek |
| Latte | 46 sek |
| Macciato | 38 sek |
| Thea | 30 sek |