

TEATERBRASSERIET

SUMMER NIGHTS & CITY VIBES

VI ÖNSKAR ALLA VÅRA GÄSTER
EN FANTASTISK SOMMAR

CHARKUTERIER

OST | SAINT MAURE
Getost, Fra 65:-
FRANSK BONDOST
Halvmjuk, Fra 55:-
BLEU D'AUVERGNE
Grönmögelost, Fra 55:-
OSTLÅDA 155:-

FÄNKÅLSSALAMI Ita 45:-
LOMO Spa 45:-
IBERICO DE CEBO Spa 65:-
IBERICO CHORIZO SALAMI Ita 55:-
CHARKBRICKA serveras med oliver, crostini
& kycklingleverpastej 195:-

EFTERRÄTTER

SORBET ELLER GLASS fråga efter dagens smaker 55:-
CRÈME BRÛLÉE 95:-
CHOKLADTRYFFEL 45:-
OSTLÅDA 155:-

FÖRRÄTTER

TOAST SKAGEN räkor, majonnäs & dill 165:-/215:-
RÅBIFF på svenskt ytterlår med rödbeta, rödlök,
kapis, majonnäs & dijonsenap 155:-/215:-

GRILLRÄTTER

KALVENTRECÔTE serveras med bakad tomat, Café de Parissmör rödvinssås,
grönsallad & pommes frites 295:-
GC'S HAMBURGARE med jalapeñomajonnäs, grillbacon, cheddarost,
tomat, krispsallad & rödlök serveras med pommes frites 205:-
BEYOND BURGER 100% växtbaserad hamburgare med ostcrème, krispig panko,
rostad lök & relishdressing serveras med pommes frites 215:-

TEATERMENY

TOAST SKAGEN

2017 Chablis Chardonnay, Domaine des Hâtes

GRILLAD KALVENTRECÔTE

serveras med bakad tomat, Café de Parissmör, rödvinssås, grönsallad & pommes frites

2016 Lafage Authentique, Languedoc Roussillon

GC'S CHOKLADTRYFFEL

2015 Ca'Rugate La Perlara Recioto di Soave

KAFFE

TEATERMENY 475:- / DRYCKESPAKET 397:-

HUVUDRÄTTER

FISK- OCH SKALDJURSGRYTA med saffransinlagda rotsaker
serveras med aioli & crostini 265:-

KÖTTBULLAR med gräddsås, lingon, pressgurka
& potatispuré 215:-

RISOTTO med gremolata gjord på nässlor, sparris,
ärtor & lagrad parmesan 195:-

CAESARSALLAD med cajunkryddat kycklingbröst,
bacon, parmesan & crostini 195:-

RÅKSALLAD med krämig äggula, friterad
pepparrot, brynt sojasmör, tomat, rädisor,
sparris & sakurakrasse 195:-

THIRSTY?
TRY ONE OF OUR REFRESHING COCKTAILS
138:-

PERAS LECHE Pisco waqar, Merlet pear liqueur, lemon juice,
passion & pear sugar syrup & condensed milk

STHLM CALLING Stockholms Gin, rhubarb-infused Sherry, Lemon,
Vanilla syrup & Grape bitter

REFRESH Vodka, Limoncello, grape cordial, elderflower liqueur,
lemon & elderflower foam

FBI OPEN UP Dark rhum, liquer 43, lemon, passionfruit
& pineapple syrup & Angostura Bitter

TEATERBRASSERIET

SUMMER NIGHTS & CITY VIBES

WE WISH ALL OUR GUESTS
A FANTASTIC SUMMER

CHEESE

SAINTE MAURE Fra 65:-
FARMER CHEESE Fra 55:-
BLEU D'AUVERGNE Fra 55:-
ASSORTED CHEESE 155:-

CHARCUTERIE

FENNEL SALAMI Ita 45:-
LOMO Spa 45:-
IBERICO CEBO HAM Spa 65:-
IBERICO CHORIZO SALAMI Ita 55:-
ASSORTED CHARCUTERIES served with olives, crostini
& chicken foie gras 195:-

DESSERTS

SORBET OR ICE CREAM ask for today's taste 55:-
CRÉME BRÛLÉE 95:-
CHOCOLATE TRUFFLE 45:-
ASSORTED CHEESE 155:-

STARTERS

TOAST SKAGEN shrimps, mayonnaise, dill 165:-/215:-
STEAK TARTARE made of Swedish beef with red beetroot,
red onion, capers, mayonnaise & dijon mustard 155:-/205:-

FROM THE GRILL

VEAL ENTRECÔTE with baked tomato, Café de Paris butter, red wine sauce,
green salad & french fries 295:-
GC'S HAMBURGER med jalapeño mayonnaise, bacon, cheddar cheese,
tomato, crisp salad & red onion served with french fries 205:-
BEYOND BURGER 100% plant-based hamburger med cheese crème, crispy panko,
deep-fried onion & relish dressing served with french fries 215:-

THEATRE MENU

TOAST SKAGEN

2017 Chablis Chardonnay, Domaine des Hâtes

VEAL ENTRECÔTE

served with smoked tomato, Café de Paris butter, red wine sauce,
green salad & french fries

2016 Lafage Authentique, Languedoc Roussillon

GC'S CHOCOLATE TRUFFLE

2015 Ca'Rugate La Perlara Recioto di Soave

COFFEE

THEATRE MENU 475:- / WINE RECOMMENDATION 397:-

MAINS

FISH AND SHELLFISH CASSEROLE with saffron pickled root
vegetables, aioli & crostini 265:-

MEATBALLS with cream sauce, lingonberries, pickled
cucumber & potato purée 215:-

RISOTTO with nettle gremolata, asparagus, peas
& parmesan cheese 195:-

CAESAR SALAD with cajun seasoned chicken breast,
bacon, parmesan cheese & crostini 195:-

SHRIMP SALAD with creamy egg yolk, deep-fried
horseradish, browned soya butter, tomato,
radish, asparagus & sakura cress 195:-

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Vanilla syrup & Grape bitter

REFRESH Vodka, Limoncello, grape cordial, elderflower liqueur,
lemon & elderflower foam

FBI OPEN UP Dark rum, liquer 43, lemon, passionfruit
& pineapple syrup & Angostura Bitter

If you suffer from any food allergies or intolerance, let our staff know
before ordering your food and drinks and we'll guide you.