

Small Dishes

Baked Brie 135,- [MP,N]

Honey, poached pear, salted almonds

Skagenröra 195,- [G,M,SF]

Roasted levaine, lemon, dill

Fried Brussels sprouts 110,- [MP, M]

Herb salt, Parmesan, Dijon mayonnaise

Grilled Bratwurst 125,- [SU,M]

Sauerkraut, mustard, pickle

Cheese and Charcuterie tray 185,- [MP]

Main Courses

Pasta Salsiccia 195,- [G]

Tomato, artichoke, sage

Fish stew 295,- [MP,SU,CR,F,M,CE]

Salmon, cod, prawns, root moisture, saffron aioli

Gnocchi 190,- [G,MP]

Höstsvamp, tryffelolja, persilja, parmesan

Grillad Ryggbiff 365,- [MP]

Autumn vegetables, herb butter, red wine sauce, potato gratin

Double Burger 245,- [G,MP]

Double Swedish prime rib, cheese, truffle cream, pickled silver onion, pickled cucumber, crispy salad, potato bun, french fries.

Greenlicious & Pommes 189,- [G,CE]

Burger on Swedish peas, pickled red onion, truffle cream, crispy salad, vegan cheese and fries
Double up +40,-

Triangelns Steak Sandwich 265,- [G,M]

Dijon mayonnaise, semi-dried tomatoes, fried onions, horseradish

Caesar Sallad 235,- [G,MP,F]

Romaine lettuce, parmesan, caesar dressing, sourdough croutons.

Sides

Fries 65,-

Small Salad 85,-

Chips 35,-

Nuts 35,-

Almonds 80,-

Sweets

Crème brûlée 110,- [MP]

Classic on cream, egg, vanilla

Vanilla Ice cream 145,- [G,MP]

Warm gooseberries, crushed dreams

Chokladtarte 135,- (G,MP)

With frangelico marinated cherries and vanilla cream

Werthers Original Chewy Toffees 20,-

10 completely normal Werthers but the tough type.
Enjoy it with 4cl Makers Mark 146,-

Butterscotch + Butterscotch = Yummy!

Ice Cream

Affogato 65,- [MP]

Espresso with a scoop of vanilla ice cream

Sorbetto 110,-

Lemon sorbet with Prosecco

Italian Soft Ice cream 35,-

Vanilla, Pistachio or Lemon Sorbet

Match made in heaven!

A Japp and a RTD Espresso Martini 180,-

A Cold Pucko 38,-

It's fantastic with just about everything

Weekly Main Course!

Ask your waiter about the chef's selected Fall dish of the week

245,-

[G]- Gluten
[L]- Lactose
[MP] - Milk protein
[M] - Mustard
[SF] - Shelfish
[CR] - Crustacean
[F] - Fish
[SU] - Sulphite
[CE] - Celery
[N]- Nuts

Allergies?

Ask us about the content

Beer on Tap

Mariestad Export 83,-
Krusevice 91,-
Ship Full of IPA 93,-
Sleepy Bulldog 93,-

Beer & Cider by bottle

Mariestad Export 94,
Heineken 79,-
Daura Damm, Gluten fri 99,-
Ship Full of IPA Non-Alcoholic 0,0% 57,-
Heineken Non-Alcoholic 0,0% 57,-
Briska Cider 80,-
Briska Non-Alcoholic 0,0% 57,-
Galipette Cidre Brut 94,-

Sodas

Trocadero Zero, Cola, Cola Zero 38,-

Bubbles

Alexandre Bonnet Brut, Champagne 150/928,-
Codorniu Cava 98/ 572,-
Codorniu Zero 0,0%, 78/348,-

White

Maximo Viura, Sp 119/488,-
Mucchietto, Chardonnay It 128/530,-
Solitär Riesling, Tysk 145/600,-
Dom. De la Croix Sancerre Fr 170/700,-
Dom.Louis Moreau, Petite Chablis Fr 163/680,-

Red

Maximo Tempranillo, Sp 119/488,-
Mucchietto Nero d'Avola It 128/530,-
Pasqua Valpolicella Ripasso It 165/680,-
Goichot Bourgogne, Pinot Noir, fr 163/680,-
Don't Tell Gary Shiraz, Aus 145/600,-

Pucko

Pucko is fabulously good and obviously deserves its own category! 38,-

Dumma Cocktails

Varm Pucko, Miintu, Cream 175,-
Varm Pucko, Havanna 3anos, Cream 175,-
Kall Pucko & Miintu 175,-
Dumm cocktail without alcohol 95,-

Handcrafted Cocktails

Served with 5cl

Aperol Sour 175,-
Aperol, Lemon, Sugar

Clover Club 175,-
Gin, Citron, Raspberry Syrup

The Paper Plane 175,-
Bourbon, Amaro Nonino, Aperol, Lemon

Paloma 175,-
Tequila, Lime, Grapefruit Soda

The Last Word 175,-
Gin, Green Chartreuse, Maraschino liqueur, Lime

Cocktails on Tap

Captain Morgan Strawberry Daiquiri 150,-
Spiced Caribbean Rum, Strawberry, Lime

Smirnoff Espresso Martini 150,-
Vodka, Coffee, Vanilla

Smirnoff Passion Fruit 150,-
Vodka, Passionfruit, Lime

Johnnie Walker Whisky Sour 150,-
Whisky, Lemon, Sugar

Spritz

Aperol Spritz 149,-
Aperol, Prosecco, soda

Limoncello Spritz 149,-
Limoncello, Prosecco, soda

St Germain Spritz 149,-
Elderberry, Prosecco, Mynta

Cassis Spritz 149,-
Blackcurrant, Prosecco, soda

Rose Wine Spritz 149,-
Raspberry Liqueur, lime, Rose, soda

Allergies?

Ask us about the content.

Wine List

Served only by bottle

Sparkling

Alexandre Bonnet Brut, Champagne, Fr 928,-
Pinot Noir, Chardonnay

Philipponnat Royale MAGNUM, Champagne, fr 1800,-
Pinot Noir, Chardonnay, Pinot Meunier

Codorniu Cava 572,-
Xerel-lo, Parellada, Macebeo

Codorniu Zero 0,0%, 348,-
Airén

Romio Prosecco, Ita 608,-
Glera

White

Expression de Chardonnay Loire, Fr 550,-
Chardonnay

Ogier Artesis Cotes du Rhone, fr 680,-
Viogner, Grenache Blanc, Bourboulenc, Mars

Macon Village, Bourgogne, Fr 720,-
Chardonnay

Dom. Roc de Chateauvieux Fr 590,-
Sauvignon Blanc

Dom. De Bieville Chablis, Fr 780,-
Chardonnay

Weingut Ingrid Groiss, Öst 640,-
Gruner Veltliner

La 4Eme Tour, Alsace, Fr 690,-
Pinot Blanc

Red

Reine Jeanne, Chatauneuf du Pape, Fr 1010,-
Grenache, Grenache blanc, Clariette m.fl

Plan de Dieu, Cote du Rhone, Fr 680,-
Grenache, Syrah, Mourvedre, Carignan

Chateau Grand Renom, Bordeaux, Fr 680,-
Merlot, Cab Franc

Mouton Cadet, Bordeaux, Fr 700,-
Cab Sauvignon, Merlot

San Zenone Amarone, Ita 980,-
Corvina Rondinella

Pagus Bisano Ripasso, Ita 600,-
Corvina, Rondinella, Molinara

Caldora Gran Sasso, Ita 626,-
Montepuliciano

Barolo Cantine Del Borg, Ita 980,-
Nebbiolo

Coto Mayor Crianza, Spa 600,-
Tempranillo

Dark Horse Zinfandel, USA 626,-
Zinfandel, Petit Sirah, Petite Verdot