

PAUL'S

FÖRRÄTTER

- Ostron**.....30/st
Schalottenlöksvinägrett, Citron, Tabasco
- Halstrad Röding**..... 155
Crème Ninon, Bakad Purjolök, Picklad Lök, Trattkantareller, Löjrom
- Hummersoppa**165/265
Hummerkött, Smördeg, Lättvispad Grädde
- Saltbakad Rotselleri**..... 155
Vintertryffel, Brynt Smör, 63° Ägg, Hasselnötter
- Färsk Halstrad Anklever**..... 155
Bakade Päron, Portvinnsky, Kavringsskrisp, Krasse
- Råbiff**.....145/255
Oxinnanlår, Kapris, Rödlök, Cognac, Dijon, Friterad Rödbeta, Cornichoner, Äggula, Sallad, Valnötter
- Halv portion serveras med sallad.
Hel portion serveras med sallad & pommes frites.*

VARMRÄTTER

- Tortelloni**..... 275
Pumpa, Ricotta, Pecorinokräm, Semitorkade Tomater, Friterad Salvia
- Smörbakad Skreitorsk**.....315
Blåmusslor, Purjolök, Velouté, Potatis
- Grillad Hummer ½**..... 285
*Persilja & Vitlökssmör, Sallad, Dijonnaise, Sötpotatispommes
Hel Hummer Tillägg 200kr*
- Helstekt Duva**..... 285
Rotsellerikräm, Konfiterat Lår, Hasselnötter, Sky med smak av Kakao
- Grillad Entrecôte**.....335
Béarnaisesås, Grillad Löksallad med Valnötter & Comté, Pommes Frites
- Dubbel Cheeseburgare** 235
Högre, Lagrad Cheddar, Sallad, Syrad Rödlök, Saltgurka, Jalapeñodressing, Pommes Frites

PAUL'S

STARTERS

- Oysters**.....30/pcs
Shallot Vinaigrette, Lemon, Tabasco
- Seared Char**.....155
Crème Ninon, Baked Leek, Pickled Onion, Yellow foot Chantarelles, Bleak Roe
- Lobster Soup**165/265
Lobster Meat, Puff Pastry, Whipped Cream
- Salt Baked Celeriac**155
Winter Truffle, Browned Butter, Egg 63°, Hazelnut
- Fresh Seared Foie Gras**155
Baked Pears, Portwine Jus, Rye Bread Crisp, Cress
- Steak Tartare**145/255
Chuck Roll, Capers, Red onion, Cognac Dijon, Deep Fried Beetroot, Cornichons, Egg Yolk, Salad, Walnuts
- Half portion served with salad.
As a main served with salad & french fries.*

MAINS

- Tortelloni**275
Pumpkin, Ricotta, Pecorino Creme, Semi Dried Tomatoes, Deep Fried Sage
- Butter Baked Skrei Cod**315
Mussels, Leek, Velouté, Potato
- Grilled Lobster ½** 285
*Parsley & Garlic Butter, Salad, Dijonnaise, Sweet Potato Fries
Whole Lobster Supplement 200kr*
- Pigeon on the bone**..... 285
Celeriac Crème, Leg Confit, Hazelnuts, Jus flavored with Cocoa
- Rib Eye**335
Sauce Béarnaise, Grilled Onion Salad with Walnuts & Comté, French Fries
- Double Cheeseburger** 235
Chuck Roll, Aged Cheddar, Red Onion, Pickled Cucumber, Jalapeño Dressing, French Fries

OSTAR

- Ostar från Androuet** 155
Ett urval av ostar serveras med rostat levainbröd samt hemlagad marmelad.
- Fråga din servitör vilka ostar vi har för kvällen.*



COCKTAILS

- Dry Martini**166
Tanqueray 10 Gin, Noilly Prat Vermouth, Lemon Twist, Olive
- Manhattan**153
Bulleit Rye Whiskey, Sweet Vermouth, Angostura Bitters, Marshino Cherry
- Old Fashioned**..... 153
Buffalo Trace Whiskey, Sugar, Angostura Bitters Orange Zest, Marshino Cherry
- Negroni**.....156
Tanqueray 10 Gin, Campari, Antica Formula Vermouth, Orange Zest

GIN & TONIC

- The Classic**.....142
Tanqueray, Schweppes Premium Tonic, Lime
- The Swedish** 182
Hernö American Gin, Swedish Tonic, Lemon
- The Scottish**..... 174
Hendrick's Gin, Fever Tree Tonic, Cucumber Black Pepper
- The American** 208
Few American Gin, Fever Tree Tonic, Orange

CIDER

- Galipette** 72
Les Celliers Associés, Bretagne, France 4,5%

DESSERTER

- Crème Brûlée**..... 95
Citrus
- Chokladfondant**..... 105
Vaniljglass, Kolasås, Mandel- & Havrekrisp
- Citrongranité**..... 75
Mynta & Vodka
- Ganache med Olivolja**..... 45



DRAFT BEER

- Heineken, 40 CL** 76
- Firestone DBA, 40 CL**109
- Brutal Brewery Rotating, 40 CL**109
- Wisby Lager, 40 CL** 87

BOTTLED BEER

- Melleruds Utmärkta Pilsner**..... 72
Grängesberg, Sweden 4,5%
- Easy Jack IPA**..... 94
Firestone Walker Brewing Co, Paso Robles, USA 4,5 %
- Union Jack IPA**..... 94
Firestone Walker Brewing Co, Paso Robles, USA 7,5%
- American Pineapple Pale Ale**..... 96
De Proef Brouwerij, Lochristi-Hijfte, Belgien 5,9%
- Mikkeller Malmen Gluten Free Pale Ale**... 96
De Proef Brouwerij, Lochristi-Hijfte, Belgien, 4,6%
- Easy Rider Bulldog Non Alcoholic IPA**.....54
Gotlands Bryggeri, Sverige 0,4%

CHEESE

- Cheese from Androuet**.....155
A selection of cheese served with roasted levain and homemade marmelade.
- Ask your waiter for more information.*



CHAMPAGNE

- Alexandre Bonnet**137/860
Brut Grande Reserve
- Deutz**160/935
Brut Classic

WHITE WINE

- Domaine Laroche**..... 149/745
Chablis, Burgundy, France
- Weinbau Der Lebenshilfe 5 WRT**....145/650
Riesling, Pfalz, Germany
- La Croix, St Pierre** 110/495
Chardonnay/Sauvignon Blanc, Languedoc, France
- Bogle Vineyards**.....155/695
Chardonnay, California, USA

DESSERTS

- Crème Brûlée** 95
Citrus
- Chocolate Fondant**.....105
Vanilla Ice Cream, Caramel, Almond- & Oat Crisp
- Lemon Granite**75
Mint & Vodka
- Ganache with Olive Oil**..... 45



RED WINE

- Château Chêne-Vieux** 155/695
Cuvée Première, Bordeaux, France
- La Croix, St Pierre**.....110/495
Merlot/Syrah, Languedoc, France
- Pagus Bisano** 118/590
Valpolicella Ripasso, Veneto, Italy
- McManis** 135/595
Pinot Noir, California, USA

SWEET WINE

- Château Haut-Bergeron** 125
Sauternes, France
- Cave Languedoc-Roussillon**
- VdN "Sweet South Ambre"** 115
Rivesaltes, Languedoc, France

NON ALCOHOLIC

- Haymarket Apple Must** 55
Halfvede Musteri, Ingrid Marie, Gotland, Sweden
- Wällfar Estate** 110/450
- THERE IS NOTHING LIKE A WARM HUG FROM WITHIN...**
- Irish Coffee**127
Tullamore D.E.W. Demerara Sugar, Coffee, Whipped Cream
- Hot Shot!**.....105
Galliano. Coffee. Whipped Cream

Wine enthusiast?
Take a peek in our cellar list, where you'll find the rare & great ones.
Nothing makes the experience better than a really good wine.

