

LUNCH

DRINKS

WINE ½ GLASS	69 KR
SMALL BEER	69 KR
COCA-COLA	39 KR
APPLE JUICE	39 KR
SAN PELLEGRINO WATER	39 KR
SAN PELLEGRINO SODA	39 KR
Blood orange or lemon	
BREWED COFFEE	36 KR
ESPRESSO	24 KR

STEAK TARTARE

	1/2	1/1
CLASSIC STYLE	155 KR	255 KR
ASIAN STYLE	155 KR	255 KR
SWEDISH FOREST	155 KR	255 KR

SIDES

FRENCH FRIES	65 KR
SMASHED POTATOES	65 KR
MASHED POTATOES - IBERICO	65 KR
MASHED POTATOES - TRUFFLE	65 KR
CAESAR SALAD	45 KR
GREEN PEPPER SAUCE	25 KR

SÖTT

CRÈME BRÛLÉE	95 KR
CHOCOLATE TRUFFLE	38 KR
PISTACHIO ICE CREAM	95 KR
LEMON SORBET WITH CAVA	95 KR
AFFOGATO	95 KR
AFFOGATO ROSSO	95 KR

MAIN COURSES

TODAY'S SPECIAL

CORNEB RISKET 195 KR

Served with root vegetables and horse radish sauce

SWEDISH MEATBALLS 235 KR

Served with gravy, mashed potatoes, freshly stirred lingonberries, and pickled cucumber

THIS WEEK'S SELECTED MEAT 425 KR

FLAT IRON, FRÖNSHULT WAGYU 250 G

Served with smashed potatoes, Caesar salad, grilled lemon, red wine sauce and Béarnaise sauce

T-BONE IN TWO SERVINGS 645 KR

SEARED TENDERLOIN TARTARE WITH

CHEESE FROM THE SAME COW AND THE

STEAK COOKED ON THE BONE.

Served with smashed potatoes, Caesar salad, grilled lemon and red wine sauce

VEGETARIAN 195 KR

Mushroom-stuffed potato dumpling with browned butter and freshly stirred lingonberries

STEAK SALAD 275 KR

Freshly seared beef on salad with wheat grains, chimichurri, and semi-dried tomatoes

GOFFA SANDWICHES

REUBEN 215 KR

Brisket, sauerkraut, Thousand Island dressing & Gruyère

BARBECUE 215 KR

Smoked brisket, coleslaw, chimichurri & aged cheddar

CHEVRE 185 KR

Panzanella salad, romaine lettuce, and honey

"SUPERRUBEN" 295 KR

Wagyu pastrami, freshly baked focaccia, sauerkraut, Dijon mustard, and aged Gruyère.

Allergier – Fråga personalen

Allergies – Talk to the staff