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 Blood orange or lemon	39 KR
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

"ISTERBAND" 185 KR
Fermented and smoked sausage, served with warm beet salad and cider mustard sauce

SWEDISH MEATBALLS 235 KR
Served with gravy, mashed potatoes, freshly stirred lingonberries, and pickled cucumber

THIS WEEK'S SELECTED MEAT 565 KR
RIB EYE, 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