

KÖTTLISTA / MEAT LIST

Alla rätter på köttlistan serveras med pommes, bearnaise smaksatt med hängmörad talg & tomatsallad med riven pepparrot.

All cuts are served with fries, sauce bearnaise & tomato salad with horseradish

Smak, Marmorering och Mörhet graderas 1 - 12

Taste, Marbling and Tenderness are graded 1-12

Entrecôte / Ribeye 250 gram

Entrecôte / Ribeye, Holstein, Polen, 250 gr
Smak 7/12 Marmorering 7/12 Mörhet 8/12 525

Entrecôte / Ribeye, SRB, Sverige 250 gr
Smak 7/12 Marmorering 8/12 Mörhet 7/12 525

Entrecôte / Ribeye, Highland Cattel, Skottland 250 gr
Smak 8/12 Marmorering 6/12 Mörhet 7/12 525

Biff / Sirloin 250 gram

Biff / Sirloin, Black Angus, USA 250 gr
Smak 7/12 Marmorering 8/12 Mörhet 8/12 545

Biff / Sirloin, Black/Red Angus, Argentina 250gr
Smak 7/12 Marmorering 7/12 Mörhet 7/12 445

Biff / Sirloin, Highland Cattel, Skottland, 250 gr
Smak 8/12 Marmorering 6/12 Mörhet 7/12 485

Biff / Sirloin, Mjölkkko, Sverige, 250 gr
Smak 8/12 Marmorering 7/12 Mörhet 7/12 515

Övrigt / Specials

Omelett med pata negra, piquillos, dagens ost & grönsallad 145
Omelette with pata negra, piquillos, today's cheese & salad

Kycklingbröst med rotselleripuré, sparris, rödbetor, chevre och rostade valnötter 165
Chicken breast with celeriac puree, asparagus, beets, chevre and roasted walnuts

Rentartar med friterad färskpotatis, wrångebäcksost & dijonnaise 175/245
Reindeer tartare with fried potatoes, wrångebäck cheese & dijonnaise

Biff Rydberg 325
A swedish classic with diced filet of beef, egg & mustardcrème