

# KÖTTLISTA / MEAT LIST

**Alla rätter på köttlistan serveras med pommes, bearnaise smaksatt med hängmörad talg & haricots verts**

*All cuts are served with fries, sauce bearnaise & haricots verts*

## **Smak, Marmorering och Mörhet graderas 1 - 12**

*Taste, Marbling and Tenderness are graded 1-12*

### **Entrecôte / Ribeye 250 gram**

Entrecôte / Ribeye, SRB, Sverige, 250 g <i>Smak 7/12 Marmorering 8/12 Mörhet 7/12</i>	525
Entrecôte / Ribeye, Highland Cattle, Skottland, 250 g <i>Smak 8/12 Marmorering 7/12 Mörhet 7/12</i>	525
Entrecôte / Ribeye, Mjölkkö, Polen, 250 g <i>Smak 8/12 Marmorering 6/12 Mörhet 7/12</i>	545

### **Biff / Sirloin 250 gram**

Biff / Sirloin, Black Angus, USA, 250 g <i>Smak 6/12 Marmorering 8/12 Mörhet 8/12</i>	565
Biff / Sirloin, Highland Cattle, Skottland, 250 g <i>Smak 8/12 Marmorering 6/12 Mörhet 6/12</i>	525
Biff / Sirloin, Mjölkkö, Sverige, 250 g <i>Smak 8/12 Marmorering 7/12 Mörhet 7/12</i>	525
Biff / Sirloin, Mjölkkö, Spanien, 35 dagar hängmörad 250 g <i>Smak 9/12 Marmorering 7/12 Mörhet 7/12</i>	695

### **Övriga detaljer / Other cuts**

Biff / Sirloin, Japanese Black, Kagoshima, Japan 100 g <i>Smak 8/12 Marmorering 12/12 Mörhet 12/12</i>	995
Entrecôte / Ribeye, Rubia Gallega, Galicien, Spanien, Hängmörad 65 dagar, 1,3kg <i>Smak 10/12 Marmorering 9/12 Mörhet 10/12</i>	2995

## ÖVRIGT / SPECIALS

<b>Halstrad kronärtskocka med chimichurri</b>	75
<i>Charred artichoke with chimichurri</i>	
<b>Sobrasada toast med honung</b>	85
<i>Sobrasada toast with honey</i>	
<b>Tomatsallad med silverlök &amp; bloody mary vinägrett</b>	95
<i>Tomato salad with white onion &amp; bloody mary vinaigrette</i>	
<b>AG´s nötrygg 100 gr med chimichurri</b>	125
<i>AG´s beef 100 gr with chimichurri</i>	
<b>Omelett med getostkräm, spenat, skinka &amp; sallad</b>	155
<i>Omelette with goat cheese cream, spinach, ham &amp; salad</i>	
<b>Toast Jureskog med slarvsylta, ölkokt lök &amp; 10g löjrom</b>	195
<i>Toast Jureskog with braised &amp; pulled pork, beer stewed onions &amp; 10g vendace roe</i>	
<b>Oxfiletortar med salsa romesco, manchego &amp; banderillas</b>	215/335
<i>Beef tenderloin tartare with salsa romesco, manchego &amp; banderillas</i>	
<b>Charktallrik med marconamandlar, färskas oliver, banderillas &amp; ost</b>	265
<i>Assorted cold cuts with marcona almonds, green olives, banderillas &amp; cheese</i>	
<b>Biff Rydberg</b>	395
<i>A swedish classic with diced beef tenderlion, egg yolk &amp; mustardcream</i>	

**Veckans lunch:  
Biff à la Lindström  
175kr**