

# 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 & green beans*

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

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

### **Entrecôte / Ribeye 250 gram**

Entrecôte / Ribeye, SRB, Sverige	
<i>Smak 7/12 Marmorering 7/12 Mörhet 7/12</i>	555
Entrecôte / Ribeye, Mjölkkö, Polen	
<i>Smak 7/12 Marmorering 8/12 Mörhet 8/12</i>	545
Entrecôte / Ribeye, Highland Cattle, Skottland	
<i>Smak 8/12 Marmorering 5/12 Mörhet 6/12</i>	525
Entrecôte / Ribeye, Red/Black Angus, Argentina	
<i>Smak 8/12 Marmorering 7/12 Mörhet 7/12</i>	545

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

Biff / Sirloin, Black Angus, USA	
<i>Smak 6/12 Marmorering 8/12 Mörhet 8/12</i>	565
Biff / Sirloin, Highland Cattle, Skottland	
<i>Smak 8/12 Marmorering 6/12 Mörhet 6/12</i>	525
Biff / Sirloin, Mjölkkö, Sverige	
<i>Smak 8/12 Marmorering 7/12 Mörhet 7/12</i>	525
Biff / Sirloin, SLB, Sverige, 12 veckor hängmörad	
<i>Smak 11/12 Marmorering 7/12 Mörhet 8/12</i>	895

### **Övriga detaljer / Other cuts**

Biff / Sirloin, Japanese Black, Kagoshima, Japan, 100 g	
<i>Smak 8/12 Marmorering 12/12 Mörhet 12/12</i>	995
Oxfilé / Beef Tenderloin, SRB, Halland, Sverige, 150 g	
<i>Smak 7/12 Marmorering 5/12 Mörhet 10/12</i>	495
Picanha, Japanese Black, Stone Axe, Australien, 200 g	
<i>Smak 10/12 Marmorering 11/12 Mörhet 10/12</i>	895
Biff / Sirloin, Japanese Black, Stone Axe, Australien, 300 g	
<i>Smak 10/12 Marmorering 11/12 Mörhet 11/12</i>	1995

# KUNDKVÄLL 25 APRIL

<b>Halstrad kronärtskocka med chimichurri</b>	75
<i>Charred artichoke with chimichurri</i>	
<b>Tomatsallad med silverlök &amp; bloody mary vinägrett</b>	95
<i>Tomato salad with white onion &amp; bloody mary vinaigrette</i>	
<b>Karl-Johan kroketter med örtmajonäs &amp; parmigiano reggiano</b>	125
<i>Porcini croquettes with herb mayonise parmigiano reggiano</i>	
<b>AG´s nötrygg 100 gr med chimichurri</b>	125
<i>AG´s beef 100 gr with chimichurri</i>	
<b>Oxfilespett med tare</b>	145
<i>Beef tenderloin skewers with tare</i>	
<b>Vit sparris med cecina de leon, hollandaise, ramslöksolja &amp; ramslök</b>	265
<i>White asparagus with cecina de leon, hollandaise, ramson oil &amp; ramson</i>	
<b>Charktallrik med marconamandlar, färska oliver, banderillas &amp; ost</b>	265
<i>Assorted cold cuts with marcona almonds, green olives, banderillas &amp; cheese</i>	
<b>Oxfilé tartar med chilimajonnäs, jordärtskockschips &amp; gravad äggula</b>	215/335
<i>Tenderloin tartare with chilimayonnaise, jerusalem artichoke-chips &amp; cured egg yolk</i>	
<b>Biff Rydberg</b>	395
<i>A swedish classic with diced beef tenderlion, egg yolk &amp; mustardcream</i>	