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SÖDRA LARM

BAR & BISTRO

Snacks

Nocellara olives 45

Mixed nuts 55

Mangalica ham with grilled bread 95

French fries with grated parmesan and dijonaise 75

Sardines with grilled bread and lemon 95

Gruyere gran reserva with honey from Kållered 85

Oysters

One natural with shallot onion vinaigrette 35 /st

One grilled with butter sauce and celeriac 45 /st

1/2 dozen oysters 185

Burrata

with cherry tomatoes, roasted tomato juice, lemon, parsley, garlic and grilled sourdough bread

155

Beef tartare

served with dijonnaise, egg yolk, capers, chopped onion, mustard pickled beetroots and cress

145

add french fries 40

Coal grilled crayfish tails

with a garlic and parsley butter, fennel and celery cruditè, grilled sourdough bread

155

Herring

with egg, dill, iced red onion, boiled potato, browned butter and mature cheese 125

snaps 75

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"Chevre Chaud"

goats cheese,
salt baked beetroots,
cherry tomatoes,
red onion,
roasted hazelnuts and a
mustard dressed salad

185

Shrimp sandwich

served with lemon,
and dill mayonnaise,
boiled egg, capers,
lemon and dill

265

BEEF TARTARE

big tartare served with dijonnaise,
egg yolk, capers, chopped onion,
mustard pickled beetroots and
cress, french fries
with grated parmesan

255

"Biff Rydberg"

diced potatoes, beer
braised onion,
horseradish, mustard
cream and an egg yolk

255

Meatballs

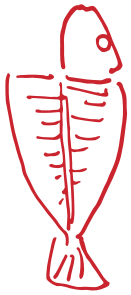
with potato puré, pickled cucumber,
lingon berries and cream sauce

195

Baked cod

with potato croquettes,
deep fried jerusalem artichokes,
shallot onion cream,
grilled butter sauce and
black cabbage

265



TUNA

grilled tuna with a gremolata
dressing, tomatoes, roman
salad, pickled jalapenos,
broccoli tempura, grilled
sourdough bread with garlic
and parsley

245

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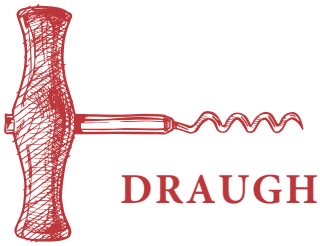
Sparkling wine

Miquel Pons Brut Nature Reserva – xarello, macabeo, parellada	110/500:-
Louis Massing Brut - chardonnay, pinot meunier, pinot noir	125/550:-
Pommery Brut Royal – chardonnay, pinot noir, pinot meunier	150/850:-
Pommery Apanage Blanc de Blanc – chardonnay	950:-
Pommery Brut Royal Rosé – pinot noir	990:-
Pommery Grand Cru - chardonnay pinot noir	1150:-
Pommery Cuvée Louise Brut Nature 2004 –chardonnay , pinot noir	1850:-
Pommery Brut Royal – chardonnay, pinot noir, pinot meunier 1,5 L	1850:-

Non-alcoholic

Oddbird Mousserande 0,0% - France	80/480:-
Mikkeller Limbo riesling 0,3%- Sweden	65:-
Birra Moretti alcohol free 33cl 0.5% – Italy	59:-
Kronenbourg Blanc 25cl 0.5% – France	35:-
Fritorps apple juice 33cl - Sweden	55:-
Rudenstams sparkling white current soda- 33cl - Sweden	55:-
Soft drinks - 33cl	35:-



DRAUGHT BEER

Budvar 40cl 5% - Czech Republic	70:-
Göteborgs Starkpilsner 40cl 5.7% – Sweden	75:-

BOTTLED BEER

Weihenstephaner Weissbier 50cl 5.4% Germany	80:-
Gallia Paris West IPA 33cl 6% – France	75:-
Gallia Paris Sauvages 33cl 8.1% – France	87:-
Birra Moretti 33cl 4.6% – Italy	65:-

CIDER

Galipette 33cl 4.5% - France	70:-

White wine

FRANCE

Little James Basket Press Blanc – sauvignon blanc, viogner	100/490:-
Marcel Hugg Riesling Reserve Saint Jean – riesling	120/550:-
Chablis Millet – chardonnay	140/650:-
Sancerre Le Mont – sauvignon blanc	150/690:-
Marcel Hugg Riesling Grand Cru Kanzlerberg – riesling	890:-
Arnaud Baillot Bourgogne Montagny Premier Cru – chardonnay	990:-

ITALY

Alpi Retiche Bianco IGT – nebbiolo	130/590:-

SPAIN

Lukka DO Rias Baíxas - albarino	130/590:-

USA

Shadow Point - chardonnay	140/650:-

AUSTRIA

Leth - grüner veltliner	120/550:-

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Red wine

FRANCE

Saint Cosme Cote du Rhone – syrah	110/500:-
Arnaud Baillot Bourgogne – pinot noir	180/890:-

ITALY

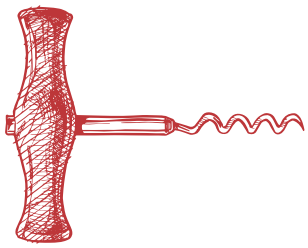
Tenuta IL Cascinone - barbera d´ asti	100/490:-
Chianti DOCG - sangiovese	120/550:-
La Tense Sassella - nebbiolo	150/690:-

SPAIN

Mingua DO Montsant - moristel, garnatxa, tempranillo	130/590:-
Gregoriano Robel DO Campo de Borja - garnatxa, tempranillo, cabernet sauvignon	130/590:-
Vina Valoria Reserva 2014 Rioja - tempranillo	140/650:-
Baloiro Seleccion en Vina Crianza – mencia	180/890:-

Rosévin

White Tropez AOC Côtes de Provence - grenache, cinsault, rolle	140/650:-



Coffee

Brewed/Tea	35:-
Single Espresso	35:-
Double Espresso	40:-
Cappuccino	45:-
Café Latte	45:-

Dessert wine

85:-

Dessert

Pralines 2st

handmade pralines
from Kampanilen

55

Chocolate cream and almond cake

with browned butter,
caramelised hazelnuts
and raspberry sorbet

125

Crème Brûlée

with sorbet

105

Dessert wine

85/glas

Coffee

Brewed coffee/ Tea	35
Single Espresso	35
Double Espresso	40
Capuccino	45
Latte	45

Coffee drinks

Irish Coffee
whiskey, brown sugar, coffee, cream
139

Calypso
dark rum, khalua, coffee, cream
139

Kaffe Karlsson
cointreau, baileys, coffee, cream
139

Espresso Martini
vodka, khalua, espresso
159

Avec

Cognac

Braastad VSOP	32/ cl

Calvados

Boulard VSOP	32/ cl

Rum

Zacapa 23y	38/ cl
Diplomatico	30/ cl

Whiskey

Laphroaig 10y	35/ cl
Highland park 12y	40/ cl
Macallan 18y	44/ cl

Grappa

Rossi d´Angera Trailaghi Grappa di pinot nero	30/ cl
Scaramellini Amarone di valpolicella	35/ cl