

Summer Menu



FÖRDRINKAR

PRE-DRINKS

**BEAUMONT DES CRAYÈRES
GRAND RESERVE NV** 759:-

**CASALFORTE PROSECCO
EXTRA DRY – Veneto, Italy** 99:- / 399:-

APEROL SPRITZ 125:-
Aperol, prosecco och soda.
Aperol, prosecco and soda water.

FÖRRÄTTER

STARTERS

SPARRIS 155:-
Sotad sparris, tryffelskum, picklad kålrabbi, parmesan-chips och rostade pinjenötter.
ASPARAGUS – Charred asparagus, truffle foam, pickled kohlrabi, parmesan crisps and toasted pine nuts.

S.O.S 175:-
Smör, ost, sill. Tre sorters sill, lagrad cheddar, Bulls knäckebröd, brynt vispat smör och dillpotatis.
BUTTER, CHEESE & HERRING – Butter, cheese, herring – three types of herring, aged cheddar, Bulls crispbread, browned whipped butter and dill potatoes.

SKAGEN 172:-
Skagenröra, smörstekt toast, skottsallad, rödlök och toppas med löjrom.
SKAGEN – Skagen mix, butter-fried toast, mâché, red onion, topped with bleak roe.

VITELLO TONNATO 165:-
Kryddstekt kalv, tonfisksås, friterad kapris, rucicola, torkad tomat och parmesan.
VITELLO TONNATO – Spiced veal, tuna sauce, fried capers, arugula, sun-dried tomato and parmesan.

CHARK 225:-
Fyra sorters charkuterier, surdegsbröd, picklade grönsaker, marmelad, färskost, hårdost och oliver.
CHARCUTERIE – Four kinds of cured meats, sourdough bread, pickled vegetables, marmalade, cream cheese, hard cheese and olives.

CHARK GRANDE 325:-
Fyra sorters charkuterier, surdegsbröd, picklade grönsaker, marmelad, färskost, hårdost och oliver.
CHARCUTERIE – Four kinds of cured meats, sourdough bread, pickled vegetables, marmalade, cream cheese, hard cheese and olives.

HUSETS OLIVMIX 65:-
Kalamata, gröna mammut och Nocellara – en medel-havsinspirerad blandning av tre klassiska olivsorter med olika textur och karaktär.
HOUSE OLIVE MIX – Kalamata, green Mammoth, and Nocellara – A Mediterranean-inspired mix of three classic olive varieties with distinct texture and character.

VITLÖKSBRÖD Aioli. 85:-
GARLIC BREAD – Aioli.

DESSERTER

DESSERTS

CRÈME BRÛLÉE 125:-
Serveras med färska bär.
CRÈME BRÛLÉE – Served with fresh berries.

PANNACOTTA 135:-
Vit chokladpannacotta, rabarbersorbet.
PANNA COTTA – White chocolate panna cotta, rhubarb sorbet

GRÄDDGLASS 135:-
Lime- & mynta marinerade jordgubbar, champagne-skum och kanderat havre
ICE CREAM – Lime & mint-marinated strawberries, champagne foam, and candied oats

VARMRÄTTER

MAIN COURSES

TONFISKSALLAD 255:-
Kryddstekt tonfisk, fetaost, hjärtsallad, oliver, tomat, gurka, rödlök, krutonger och citron dressing.
TUNA SALAD – Spiced seared tuna, feta cheese, baby gem lettuce, olives, tomato, cucumber, red onion, croutons and lemon dressing.

SPETSKÅL 235:-
Sotad spetskål, citron dressing, friterad lök, kapris, rostade pinjenötter och parmesan.
POINTED CABBAGE – Charred cabbage, lemon dressing, fried onion, capers, toasted pine nuts and parmesan.

RÖDSPÄTTA FILE 325:-
Kräfrisotto, sparris, champagnesås och picklad fänkål.
PLAICE FILLET – Crayfish risotto, asparagus, champagne sauce and pickled fennel.

FLANKSTEK 320:-
Grillad flankstek, pommes, balsamicostekta tomater, och ramslöksemulsion.
FLANK STEAK – Grilled flank steak, French fries, balsamic-roasted tomatoes and wild garlic emulsion.

OXFILE 495:-
Grillad oxfile, friterad potatiskaka, pepparsås och primörer.
BEEF TENDERLOIN – Grilled beef tenderloin, fried potato cake, pepper sauce and seasonal vegetable.

BULLS RÄKMACKA 275:-
200g handskalade räkor, tekaka, ägg, majonnäs, sallad, citron, rödlök.
BULLS SHRIMP SANDWICH – 200g hand-peeked shrimp, soft bun, egg, mayonnaise, lettuce, lemon, red onion.

+	AIOLI 30:-
	BEARNAISE 30:- Bearnaise sauce
	TRYFFELMAJONNÄS 30:- Truffle mayoe
	POMMES 45:- French fries
	SÖTPOTATIS POMMES 55:- Sweet potato fries
	MIXSALLAD 45:- Mix salad
	PARMESAN- & TRYFFELDRESSADE POMMES 80:- Parmesan & truffle dressed french fries

HAMBURGARE

HAMBURGERS

VEGETARISK GETOSTBURGARE 245:-
Panko panerad getost, pepparmajo, sallad, guinnesslök, friterad palsternacka, pommes, ketchup och aioli.
VEGETARIAN GOAT CHEESE BURGER – Panko-coated goat cheese, pepper mayo, lettuce, Guinness onions, fried parsnip, French fries, ketchup and aioli.

BULLS CHEESEBURGER 200G NÖTKÖTT 245:-
Sallad, tomat, rödlök, cheddar, dressing, pommes, ketchup och aioli.
BULLS CHEESEBURGER 200G BEEF – Lettuce, tomato, red onion, cheddar cheese, dressing, French fries, ketchup and aioli

**DUBBEL BACON
CHEESEBURGER 400G NÖTKÖTT** 295:-
Sallad, tomat, rödlök, cheddar, bacon, dressing, pommes, ketchup, aioli
DOUBLE BACON CHEESEBURGER 400G BEEF – Lettuce, tomato, red onion, cheddar cheese, bacon, dressing, French fries, ketchup and aioli.

GRUYÈREBURGARE 200G NÖTKÖTT 255:-
Pepparmajo, inlagd gurka, sallad, guinnesslök, pommes, ketchup och aioli.
GRUYÈRE BURGER 200G BEEF – Gruyère burger 200g beef. Pepper mayo, pickled cucumber, lettuce, Guinness onions, French fries, ketchup and aioli.

+	BACON 40:-
	LÖKRINGAR 40:- Onion rings
	PEPPARMAJO 35:- Pepper mayo
	EXTRA OST 30:- Extra Cheese

Allergier, innehåll och ursprung
– vänligen fråga personalen.

Allergies, ingredients, and origin
– please ask the staff

