

# WINE

<b>Champagne, France</b>		Glass	Bottle
Nv	Royale Réserve Brut, Philipponnat	175,-	1050,-
Nv	Royale Réserve Brut Rosé, Philipponnat	185,-	1100,-

## Catalonia, Spain

Nv	Mont Ferrat Brut ECO	135,-	795,-
----	----------------------	-------	-------

## White wine / Rosé

	Riesling Hörner Steibock, Pfalz, GER	145,-	650,-
	Mucchetto Bianco, Chardannoay Pasqua Sicily ,IT	130,-	585,-
	Domaine Louis Moreau Petit Chablis, FRA	151,-	680,-
	Menetou Salon, Sauvignon Blanc, Durand , Loire FRA	167,-	750,-
	Grüner Veltliner Weinvierter, Groiss, DAC Eko, AUT	145,-	650,-
	Bourgogne Chardonnay, Louis Moreau, FRA	167,-	750,-
	Scalunera Etna Rosato ITA	135,-	610,-

## Red wine

	Mc Pherson, Don't tell Gary, Shiraz, AUS	145,-	650,-
	Mucchetto Nero D'avola, Pasqua Sicily ITA	130,-	585,-
	Edna Valley, Cabernet Sauvignon, California, USA	170,-	850,-
	Bourgogne Pinot Noir, Prestige, Henri Villamont, FRA	167,-	750,-
	Macmurray Russian River Pinot Noir, California, USA	170,-	850,-
	Barbera D'Alba Superiore D.O.C Castello di Nieve, ITA		895,-
	Griottes Beaujolais, Domaine P-M Chermettes, FRA 142:-		605,-

# COCKTAILS

5 cl

Spritz - Limoncello / Aperol	135,-
Negroni	165,-
Stockholms Bränneri Gin, Martini Rosso & Campari	
Apple punch	165,-
Stockholms Bränneri Gin, akvavit, apple, krondill	
Pink Paloma	165,-
Stockholms Bränneri Pink Gin, grapefruit, lime	
Sidecar	165,-
Tesseron, Cointreau, lemon, sugar	
Old Fashioned	165,-
Bourbon, bitter, sugar,	
Konsthallens Irish Coffee	165,-
Tesseron, coffee liquor, galliano, coffee, cream	
Konsthallens Espresso Martini	165,-
Tesseron, coffee liquor, cream, espresso	

# BEER AND CIDER

## Beer, Cider

Mellerud bottle, 4,8% 33 cl	75;	
Daura Estrella Damm, Gluten free, 33 cl	85;	
Wisby Stout, 5,0% 33 cl	95;	
Mariestad lager, draft 4,8%, 30cl / 50 cl	69,-	89,-
Sleepy Bulldog, Pale Ale 4,8% 30 cl / 50 cl	75,-	99,-
Third Mate Missing IPA, 5,9% 30 cl / 50 cl	75,-	99,-
Briska Cider 33 cl	75;	

## Alkoholritt / Non Alcoholic

Sparkling / White / Red Wine	75,-	350,-
Melleruds Alkohofria 0,5%		55,-
Easy Rider IPA 0,4%		55,-
Soda, Juice		40,-

## SNACKS

Oliver Olives	75,-
<b>Chips</b> Crisps	55,-
<b>Boquerones med grillad levain och citron</b> Boquerones with grilled bread and lemon	115,-
<b>Smetana, saltgurka och honung</b> Smetana, salted cucumber and honey	105,-
<b>Friterade ostron med hot sauce</b> Fried oysters with hot sauce	125,-
<b>Ostron fine de claire</b> Oyster fine de claire	37,-

## MATRÄTTER

<b>Råbiff, gruyèrekräm, picklad schalottenlök, jordärtskockschips, körvel</b> Steak tartar, gruyère crème, pickled shallots, artichoke crisps, chervil	175,-/285,-
<b>Moules marinière med pommes</b> Moules marinière with fries	255,-
<b>Friterad kronärtskocka med tryffelmajonnäs, parmesan</b> Fried artichoke with truffle mayonnaise, parmesan	135,-
<b>Grönärtsrisotto med brynt smör, hasselnötter, citron</b> Green peas risotto with browned butter, hazel nuts, lemon	235,-
<b>Torskrygg med brynt smör, ägg, räkor, pepparrot, dill, potatis</b> Fried cod with browned butter, egg, prawns, horseradish, dill, potatoes	385,-
<b>Steak Minute med tomatsallad, dragonsmör och pommes</b> Steak Minute with tomato salad, tarragon butter and fries	305,-

Allergier? Säg till så hjälper vi dig!  
Allergies? Let us know and we'll help you!

## PIZZA

<b>Bianco, pulled pork, lagrad svensk ost, rostade frön, friterad grönkål</b> Bianco, pulled pork, aged cheese, roasted seeds, froed green cabbage	215,-
<b>Mozzarella, tomat, basilika</b> Mozzarella, tomatoes, basil	195,-
<b>Mozzarella, tomat, basilika</b> Mozzarella, tomatoes, basil	195,-

## SIDES

<b>Grönsallad</b> Green salad	65,-
<b>Tomatsallad</b> Tomato salad	65,-
<b>Pommes</b> Fries	65,-

## NÅGOT SÖTT

<b>Crème brûlée</b> Crème brûlée	95,-
<b>Stekta kanelbullar med brynt kolasås och vaniljglass</b> Fried cinnamon rolls with browned caramel sauce and vanilla ice cream	115,-
<b>Chokladtryffel</b> Chocolate truffle	55,-
<b>Kvällens glass</b> Ice cream of the evening	55,-
<b>Churros med chokladsås</b> Churros with chocolate sauce	5,-