

KVÄLLENS BUBBEL

Fråga personalen

VITT

2022 Cazottes, Champêtre, Sud-Oeste, FR	135/650
2023 La Grange aux Belles, Les Moyens du Bord, Loire, FR	155/750
2023 Andréa Calek, Blonde, Ardèche, FR	175/850

ORANGE/ROSÉ

2022 Arnaud Combier, Vents Contraires, Beaujolais, FR	155/750
2023 La Bande à Sulauze, Pomponette, Provence Rosé, FR	140/675

RÖTT

2023 Benjamin Taillandier, Klunk Klunk, Languedoc, FR	125/600/1150
2022 Armand Heitz, Folie Sauvage, Bourgogne, FR	155/750
2019 Podere le Ripi, Sogni & Follia, Rosso di Montalcino, IT	185/900

ÖL/CIDER

S:t Eriks Ljus Lager	45/90
Brasserie Sulauze, Clef des Champs, Provence, Lager	130
Peter, Pale and Mary, Mikkeller <i>Glutenfri</i>	100
This Is How, How to Get Juicy, Hazy IPA	100
This Is How, How to Switch Modes, Tropical Sour	100
Clos de Citots, Cidre Pomme Biologique	95

ALKOHOLFRITT

Sparkling Rabarber, Färna odlingar	85
Two Face, Citrus Soda	65
Honey Hunter's Elixir, Gudars dryck, 20cl	120
Westerås Lager, Coppersmith's 44cl	70
This is How, How to Drink & Drive IPA	70
Ginger Beer, Fentimans	45
Äpplemust, Santana, Köping Musteri	85

SNACKS

Bröd, smör	65	Kikärtor, sumak	45
Kaviar 15g/30g	350/700	Saltgurka, honung	75
Ostron FdC/Special	45/65	Almnäs Tegel	100
Oliver	60	Kycklinglever	75
Mandlar	60	Saucisson	60

LITE MINDRE

Gös, tomat, lardo	155
Fransk lantpaté, picklade vinbär, senapsfrön	155
Krabbtoast, rädisa, wasabi	160
Kantareller, majs, matvete	150

LITE STÖRRE

Porchetta, pistagecrème, bönor, pecorino	240
Regnbåge, kantareller, beurre blanc, forellrom	260
Ängamat, böncreme, misosås	215

DESSERT

Drottningorsorbet	55
Tarte tatin, vaniljglass	125
Lakritsglass, havtorn, myskmadra	105
Madeleinekakor 1/2 eller 1/1 dussin	85/150

Vid eventuella allergier fråga personalen