

# BRUNCH

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## OUR BRUNCH CLASSICS

**Eggs Benedict 170:-** Roasted English muffin with poached egg, hollandaise and spinach. Choose between **smoked salmon, mushroom** or **smoked ham**

**American pancakes 145:-** Pancakes with blueberry compote, bacon & maple syrup

**Prawn salad 215:-** Hand shelled prawns, poached egg, dill mayonnaise and mixed salad

**Large steak tartare with fries 279:-** Minced beef, caramelized onion smetana, pickled onion, grated Gammel Per cheese and panko

**Half steak tartare 139:-**

**Mushroom Taco 139:-** Oyster-mushrooms, pickled red cabbage, jalapeno and coriander

## SNACKS

**Olives 49:-**

Bella di Cerignola

**Marcona Almonds 39:-**

**Garlic bread 49:-**

Roasted bread with garlic butter and parmesan

**Fries 55:-**

Herb and parmesan tossed fries

**Cornichones 59:-**

Smetana, chilli and honey

**Bread crisps 49:-**

Caramelized onion sour cream

**Svedjan cheese tartlet 59:-**

**3 st 145:-**

Apricot, Svedjan cheese, cream cheese and fennel pollen

## CHARCUTERIE

**Cheese - 40 grams**

*With marmalade & biscuits*

**Svedjan 68:-**

**Kalbach Creamy 60:-**

**Delice De Bourgogne 65:-**

**Meats - 20 grams**

**Prosciutto 60:-**

**Speck 54:-**

**Coppa di Parma 58:-**

**Tapas Plate 249:-**

Tonight's charcuterie & cheese with olives, macrona almonds & seed crackers

## SHELLFISH

**Oysters 47:-**

Shallot vinaigrette

**OYSTERS**

**4 for 175kr**



**Allergies?  
Kindly speak to your  
server!**



## DESSERT

### **Körsbär 109:-**

Almond meringue, salt caramel, almonds, cherry cream

*Med 5cl Brachetto d'Acqui 185:-*

### **Brownie 109:-**

Björnbärskrämm, chocolate crunch, cream

*With 5cl Recioto della Valpolicella 185:-*

### **Coffee:**

Coffee 30:-

Espresso 30:-

Dubbel espresso 40:-

Cappuccino 45:-



## BEER/CIDER

### **MELLERUDS: PILSNER**

(TAP 30cl/40cl) 80/95:-

### **OMAKA: A2 DIPA**

(TAP 30cl/40cl) 105/120:-

### **LOBIK:**

(33cl) 105:-

### **GREEN FLASH WEST COAST IPA**

(33cl) 105:-

### **DAURA DAMN LAGER**

Glutenfree (33cl) 90:-

### **SAUCERY SESSION IPA**

Glutenfree (33cl) 95:-

### **CIDER: Clos Des Citons Brut**

(33cl) 125:-

## COCKTAILS

### **APEROL SPRITZ 135:-**

Aperol, Prosecco

### **WHITE SANGRIA 135:-**

White wine, Elderflower, Lemon

### **NEGRONI SBAGLIATO 150:-**

Campari, Rosso, Prosecco

### **FORESTBERRY MOJITO 165:-**

Rom, Forestberries, Mint, Rosé wine

### **FRENCH 75 155:-**

Gin, Champagne, Lemon

### **BLOODY MARY 145:-**

Vodka, Tomato, Tabasco

### **MIMOSA 120:-**

Prosecco, Orange juice

## NON-ALCOHOLIC

### **ODD BIRD**

(25 cl) Sparkling wine 109:-

### **RUDENSTAMS**

Sparkling white current 95:-

### **LAPLAND BERRIES**

Sparkling Blueberries 95:-

### **MELLERUDS ALKOHOL FREE LAGER**

(33cl) 55:-

### **BEAVERTOWN LAZER CRUSH ALKOHOL FREE IPA**

(33cl) 70:-

### **SOFT DRINKS**

Cola / Cola Zero / Fanta / Sprite 40:-

### **SAN PELLEGRINO**

Mineral Water 40:-

### **ORANGE JUICE 40:-**

