Kork
vinbar

OUR BRUNCH CLASSICS *(gluten-free bread available)*

Eggs Benedict / toasted English muffin, poached egg, browned butter hollandaise, baby spinach Choice of smoked salmon, mushroom or speck		**170 :-**
Avocado Toast / toasted sourdough, avocado, poached egg, feta cheese, chil		**170 :-**
Grilled Sandwich / prosciutto, Delice de Bourgogne, marmalade, side salad		**135 :-**
American Pancakes / berry compote, bacon, maple syrup		**145 :-**
Full Steak Tartare / peanuts, parsnip, napa cabbage, gochujang sour cream, coriander, fries		**309 :-**

SNACKS & SEAFOOD

Marcona almonds		**55 :-**
Olives / Bella di Cerignola from Apulia		**65 :-**
Lightly salted chips		**39 :-**
Cornichons / lemon sour cream, honey, Lao Gan Ma		**79 :-**
Fries / tossed with herbs and parmesan		**55 :-**
Dip / choose from aioli, kimchi mayonnaise, chive mayonnaise or tarragon mayonnaise		**25 :-**
Cheese 40g / choice of Kaltbach Creamy, Delice de Bourgogne, Gammelknas		**65 :-**
Charcuterie 30g / choice of Coppa di Parma, Speck, Prosciutto		**60 :-**
Tapas platter / selection of cheeses, charcuterie, olives, almonds, marmalade, crackers		**269 :-**
Scallop / puffed rice, champagne foam	(**4 pcs 210 :-**)	**65 :-**
Oysters / Gillardeau oysters, shallot vinaigrette	(**4 pcs 175 :-**)	**49 :-**

STARTERS

Chanterelle Toast / sourdough bread, parmesan		**169 :-**
Cured Tuna / avocado, lime, yoghurt, coriander, nduja-panko		**179 :-**
Half steak tartare / peanuts, parsnip, pickled cabbage, gochujang sour cream, coriander		**169 :-**
Deer /pickled lingonberry, horseradish cream, brioche, gammelknas cheese		**179 :-**

DESSERTS

Chocolate brownie/ hazelnuts, sea salt, vanilla ice cream	(**249 :- ink. 8cl Reccioto**)	**139 :-**
Cloudberry tartlet / Italian meringue , dulce de leche ice cream	(**259 :- ink. 8cl Sauternes**)	**149 :-**
Gammelknas & wine / 8cl Vin Jaune		**269 :-**
Kaltbach Creamy & wine / 8cl Riesling Auslese		**170 :-**
Scoop of Ice cream / Ask your server about today's flavors!		**69 :-**

Allergies or questions about ingredient origins?
Please feel free to ask us!

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DRAFT BEER

Melleruds / Pilsner 4,2 % (30cl eller 40cl)	**90 :- / 100 :-**
Gotlands Bryggeri / Southern Bulldog IPA 6,7% (30cl or 40cl)	**110 :- / 125 :-**

BEER & CIDER

This is how / Vienna Classic Lager 5.6% (33cl)	**110 :-**
This is how / How to Highlight IPA 5.9% (33cl)	**110 :-**
This is how / How to create a cloud PITEÅ HAZE 6,5 % (33cl)	**110 :-**
Collective Arts / Radio the mothership DIPA 8.5 % (35cl)	**115 :-**
Les Clos des Citons / Cidre Brut 4.5% (33cl)	**125 :-**

COCKTAILS

Mimosa / Prosecco, orange juice	**130 :-**
NY Sour / Red wine, whisky, lemon, sugar, egg white	**170 :-**
White wine Margarita / White wine, tequila, cointreau, lemon	**165 :-**
Aperol Spritz / Prosecco, Aperol, orange, soda	**160 :-**
Negroni Sbagliato / Prosecco, Campari, vermouth	**155 :-**
French 75 / Champagne, gin, lemon	**165 :-**
Red Sangria / Red wine, orange juice, light rum, lemon	**140 :-**

NON-ALCOHOLIC

Odd Bird / Non-alcoholic sparkling wine (12cl)	**95 :-**
Rudenstam / Sparkling white currant (33cl)	**95 :-**
Rudenstam / Sparkling blackberry (33cl)	**95 :-**
Mellerud / Non-alcoholic pilsner (33cl)	**70 :-**
Gotlands Bryggeri / Easy Rider Bulldog IPA (33cl)	**80 :-**
Soft Drinks / Coca-Cola, Coca-Cola Zero, Fanta, Sprite (33cl)	**50 :-**
San Pellegrino / Mineral water (25cl)	**45 :-**

COFFEE

Brewed coffee	**35 :-**
Espresso	**40 :-**
Double espresso	**50 :-**
Cappuccino	**60 :-**