Kork
vinbar

SNACKS & SHELLFISH

Marcona almonds /		55 :-
Olives / Bella di Cerignola from Apulia		69 :-
Lightly salted chips /		39 :-
Cornichons / lemon sour cream, honey, laoganma		79 :-
Fries / tossed with herbs and parmesan		55 :-
Svedjan Sticks / mojo rojo dip		109:-
Dip / choose from aioli, kimchi mayonnaise, chive mayonnaise or tarragon mayonnaise		25 :-
Cheese 40g / choose between Kaltbach Creamy, Delice de Bourgogne, Gammelknas		65 :-
Charcuterie 30g / choose between 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 :-

MAIN COURSES

Full steak tartare / peanuts, parsnip, pickled cabbage, gochujang sour cream, coriander, fries	319 :-
Entrecote / red wine sauce, artichoke puré, baked artichokes, fried artichoke crisps	409 :-
Rainbow trout / potato cake, lobster bisque, honey baked celeriac, carrot puré, pickled fennel	389 :-
Svamprisotto / mushroom duxelle, chanterelles, pumpkin puré, pumpkin seeds, lingon berries	339 :-
Mussels / coconut cream, lemongrass, galangal, lime leaf, fries, aioli	329 :-

KORK WINE BAR 3 COURSE MENU (**1095:- incl. wine**) **650 :-**

Starter / Chanterelle Toast
Main / Rib-eye steak or Rainbow Trout
Dessert / Chocolate Brownie

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 :-
Scoup 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

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 :-**