

MATHIAS KÖK & RUM

Sides

Garlic Bread 35 sek

Side Salad 40 sek

Entrees

Kitchen shrimp-sandwich

Small 75 sek Large 140 sek

Jerusalem artichoke Soup

With crayfish tails wipped creme fraiche & cheesesticks

110 sek

Beef Carpaccio

With arugula, pinenuts, pharmesan cheese and semi dried tomatoes

115 sek

Tapas

Parma ham, sausage, salami, cheese, olives, nuts with pesto & bread

135 sek

Cesar salad

Choose between Chicken or Shrimps

Small 95 sek Large 165 sek

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Main courses

Classic Swedish homecooking of the evening

125 sek

Chantarellepasta

With parma ham , pharmesan cheese, arugula and oliveoil.

165 sek

Baked pike-perch fillet

With champagnesause, potato ecrassé with ramson, fried yellow peas and fresh herbs.

210 sek

Herbbaked lammracks

With a rosemarysauce, roasted greens and roasted potato.

195 sek

Fillet of beef

With a madeirasauce, chantarelles & a potatoe cake. 295 sek

Veal

With a sautera winesauce, green asparagus & Jerusalem artichoke puree

225 sek

Brisket Burger

*With romaine, red onion, aged priest cheese, bacon, onion rings, truffel aioli
& sweet potatoes.*

179 sek

Affes schnitzel

With potato of the kitchen, gravy and herb butter 175 sek

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Desserts

Classic Crémé Bruléé

With rhubarb

110 sek

Vanilla Cheesecake

With Chocolate ice cream & fresh strawberries.

110 sek

Orange Marinated cherry tomatoes

With honeyflame & basil ice cream and lime-syrup.

100 sek