



Tuesday 15th September, 2020

MENU

Bastardplanka | 175

Marinated olives | 45

Grilled corn & jalapeño butter | 75

Summer vegetables, sunflower seed tahini & black sesame | 110

Porcini, fennel, rocket, hazelnuts & pecorino | 125

Baby gem, Blå Kornblomst, plums & walnuts | 125

Raw Rödkulla, pistachio & green olives | 175

Pizza, mozzarella, leeks, porcini & provolone | 175

Pizza, mozzarella, kale, chili & tomato | 155

Red bream, courgettes & girolles | 235

Chicken, broccoli, spinach, green peppercorns & anchovy | 235

Munka pork, coco de paimpol, tomato, bread & marjoram | 215

Cheese | Comté | 95

Raspberry semifreddo & pistachio | 95

Chocolate & walnut cake, malaga raisins & crème fraîche | 95

Plum galette & ginger cream | 95

Grape sorbet & Passito | 85

Vanilla & gooseberry ripple | 75

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES
WE ONLY ACCEPT CREDIT CARD PAYMENTS



COCKTAILS 145

Lux Interior | Bourbon, lavender, maraschino, lemon & soda

Harry Toledo | Rum, okar, falernum & lemon

Yuma | Rye, Amaro, Bénédictine, tonic & lime

Häxa | Wine, Cointreau, orange, lemon & diverse liqueurs

Vaya Con Andy | Mezcal, green Chartreuse, luxardo & lime

Den svarta strömmen och Helena och Jag | Empirical Helena,
black currant leaf & bitters

Unholy Water | Tequila, falernum, habanero, vermouth & bitters

BEER & CIDER

Bastard Organic Lager, 4,6% draft | 75

Bastardapan, 5,0% draft | 85

To Øl | Reperationsbajer, gluten free Pale Ale, 5.8% 33cl | 95

Fejø | Cider, Tender Brut 2017, 5% | 90/360

ALCOHOL FREE & LIGHT DRINKS

Hibiscus, lemon & soda | 45

Apple juice | 45

Mikkeller | Drink'in the Sun Lager alc. free beer, 0,3% 33 cl | 55

Sövde | Äppelsider, 2,0% | 55/215

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES
WE ONLY ACCEPT CREDIT CARD PAYMENTS