



MENY 13/5



SMÅ SERVERINGAR

- **Pimientos de padrón**.....99:-
med chili cheesedip & syrlig rödlök
- Friterad steam bun**.....115:-
med kräftskaen, västerbottenost & citron
- **Buffelmozzarella**.....115:-
med ramslökspesto, rostade solrosfrön & picklad grön tomat

FÖRRÄTTER

- ½ Oxtartar**.....155:-
på grovmalet nötytterlår med syrad- & krispig schalottenlök, dragoncremè, picklade senapskorn & tomat
- Ö17:s bästa charkuterier**.....165:-
med lagrad italiensk hårdost, cornichonger & marinerde oliver

SALLADER

- Räksallad**.....229:-
krispig grönsallad på handskalade nordhavsräkor med krämigt hönsägg, avokado, citron & aioli
- **Quinoasallad**.....189:-
med frasig halloumi, senapskål, jalapenorelish, grillad röd paprika, koriander & sesam

HUVUDRÄTTER

- Grillad entrecôte**.....249:-
med pimientos de padrones, syrlig ruccolasallad, pommes frites & lagrad italiensk hårdost
- **Svampomelett**.....185:-
Omelett med gräddstuvad höstsvamp, krispig grönsallad, gryyérest & pommes frites
- "Meatballs for the people" - kalvköttbullar**.....215:-
med potatispuré, råörda svarta vinbär, pressgurka & brynt smör
- **Dinkelrisotto**.....195:-
med gröna vårgroönsaker, västerbottensost, saltrostade mandlar & kallpressad rapsolja
- Oxtartar**.....229:-
på grovmalet nötytterlår med syrad- & krispig schalottenlök, dragoncremè, picklade senapskorn, tomat & pommes frites

DESSERT

- Crème Brûlée**
med brynt smör, dulce de leche & havssalt.....95
- Nysnurrad glass & sorbet**
fråga vilka sorter vi har idag.....35/kula
- Chokladboll**
rullad i kokos.....35
- Chokladtryffel**
rullad i kakao.....35

* Vegetarisk och laktosfri.
** Vegetarisk.



Vill du veta exakt vad maten innehåller?
Fråga din servitör om eventuella allergener.



MENU 13/5



SMALL STARTERS

- **Pimientos de padrón**99:-
with chili cheese dip & red onion
- Fried steam bun**115:-
with crayfish skagen, Västerbotten cheese & lemon
- **Buffalo mozzarella**115:-
with ramsons pesto, roasted sunflower seeds & pickled green tomatoes

APPETIZERS

- ½ Tartare of beef**155:-
coarsely ground with pickled and crispy shallots, tarragon cremè, pickled mustard seeds & tomato
- Ö17's best charcuterie board**165:-
with matured Italian hard cheese, cornichons & marinated olives

SALADS

- Shrimp salad**229:-
Crispy green salad with hand-peeled north sea prawns with egg, avocado, lemon & aioli
- **Quinoa salad**189:-
with crispy halloumi, arugula, jalapeño relish, grilled red bell pepper, cilantro & sesame

MAIN COURSES

- Grilled Rib Eye**249:-
with pimientos de padrones, tart arugula salad, french fries & aged Italian hard cheese
- **Mushroom omelette**185:-
Omelette with creamy autumn mushrooms, crispy green salad, gruyèreost & french fries
- "Meatballs for the people" - Swedish meatballs of veal**215:-
with potato purée, blackcurrant berries, pickled cucumber & browned butter
- **Dinkel risotto**195:-
with green spring vegetables, Västerbotten cheese, salt roasted almonds & cold pressed rapeseed oil
- Tartare of beef**229:-
coarsely ground with pickled and crispy shallots, tarragon cremè, pickled mustard seeds, tomato & french fries

DESSERTS

- Crème Brûlée**
with browned butter, dulce de leche & sea salt95
- Ice cream & sorbet**
Ask your waiter for our flavours35/scoop
- Chocolate ball**
rolled in coconut flakes35
- Chocolate truffle**
rolled in cacao35

* Vegetarian and lactose-free.
** Vegetarian.



Want to know exactly what a menu item contains?
Ask your waiter about possible allergens.