



MENU

BRUNCH

SMALL SERVINGS

- Assorted cheeses ^v 165
with fig marmalade and crispbread from "Bagar'n Hornstull"
- Pimientos de padrón ^{VL} 95
with seasalt and olive oil
- Burratina ^v 115
with sliced tomato and green olives

BURGERS, SANDWICHES & TOASTS

- Crispy halloumi burger ^v 149
with pickled red cabbage, green salad, avocado creme, jalapeno mayonnaise & french fries
- Grilled double chuck steak burger 195
with cheddar cheese, parmesandressing, silver onion, jalapeno mayonnaise & french fries
- Avocado sandwich ^v 105
with cream cheese, citronette, sesame seeds & chilli
- Grilled rib eye 295
on sourdough with tomato, red onion, roasted garlic creme & french fries

SALADS

- Caesar salad 189
with green salad, free range chicken, crispy salad, bacon, anchovies & parmesan
- Crispy Tuna 215
with with green salad, pak choi & chilidressing
- Hand peeled shrimp 195
with green salad, avocado, dijonaise, egg & matured hard cheese

EGG DISHES

- Mushroom omelette ^v 185
with creamy autumn mushrooms, pickled chanterelles, crispy green salad & french fries
- Ham & cheese omelette 189
with smoked blacky ham, baked tomato, dijon mustard, crispy green salad, french fries & italian hard cheese



MAIN COURSES

Swedish meatballs "Meatballs for the people" 215
balls of veal with potato purée, lingon berries, pickled cucumber,
cream sauce & browned butter

Steamed char 225
with gratinated potato puré, shrimp, broccoli and seafood bisque

Steak tartare 225
with capers, parmesan, tarragon & french fries

DESSERTS

Chokladboll 35
rolled in coconut flakes

Chokladtryffel 35
rolled in cacao

E.T.C. 140
espresso, truffle & cognac

ICE CREAM & SORBET

One scoop 35
Ask your server what today's tastiest variety is!



BRUNCH DRINKS

Ö17's bloody mary 145
Vodka, tomato juice & our "secret" bloody spice mix

Paloma 145
Tequila, mezcal, lime, grapefruktsoda & salt

Bellini 120
Peach purée & prosecco

Mimosa 120
Freshly squeezed orange juice & champagne

COFFEE FROM JOHAN & NYSTRÖM

Filter coffee.....	36
Fika is a rich and round coffee which has hints of mild cocoa	
Cappuccino.....	36
Cortado.....	30
Double espresso.....	34
Single espresso.....	28
Double macchiato.....	34
Latte.....	42
Americano.....	28
Tea.....	34

NON ALCOHOLIC

Melleruds Pilsner.....	42
Mikkeller Drink'in The Sun, Wheat Ale.....	48
Easy Rider IPA.....	48
Leitz Zero Riesling.....	65
Lemon Squash Ginger/Mint.....	60
Bitter Spring.....	60
Sodas (Sparkling water).....	38
Sparkling Riesling, Eins Zwei Zero.....	65

BOTTLES, CANS & DRAFT BEER

Wisby Lager.....	60/72
Sweden, Fatöl, 4,7%, 30cl / 40cl	
Tail of a Whale, Veteöl.....	67/82
Sweden, Fatöl, 4,8%, 30cl / 40cl	
Sitting Bulldog, IPA.....	75/89
Sweden, Fatöl, 6,4%, 30cl / 40cl	
Wisby Kloster, Unfiltered lager.....	70/82
Sweden, Fatöl, 5,0%, 30cl / 40cl	
To Øl Snublejuice, Gluten Free Session IPA.....	76:-
Denmark, burk, 4.5%	
Samuel Smith Nut, Brown Ale.....	86:-
Sweden, 5.5%	
Mikkeller Kärlek, Pale Ale.....	80:-
Denmark, 5.0%	
Dugges Tropic Thunder, Sour Fruit Ale.....	88:-
Sweden, 4.5%	
Dugges Fresh, IPA.....	90:-
Sweden, 7.0%	
Bistro Lager, Pilsner.....	68:-
Sweden, 4.2%	
Galipette, Cidre Brut.....	86:-
France, 4.5%	

ROSÉ

2017 Österlånggatan 17, Rosé.....	115/460
Laurent Miquel, Languedoc, France	

BUBBLES

NV Cava Villa Conchi Reserva.....	120/600
Penedès	
NV rémant de Loire Brut.....	125/620
Langlois Chateau, Loire	
NV Mumm Grand Cordon.....	150/875
Champagne	

