

## Öl/Beer/Cider

Stella Artois, tap 33cl, BEL	68 kr
Stella Artois, bottle 33cl, BEL	74 kr
Lefte blond, tap 33cl, BEL	78 kr
Lefte brown, bottle 33cl, BEL	84 kr
Hoegaarden, tap 33cl, BEL	72 kr
Spaten, bottle 50cl, GER	84 kr
Corona, bottle 35,5cl, MEX	74 kr
Selling England by the pint, bottle 33cl, SWE	84 kr
Czech your head Pils, bottle 33cl, SWE	84 kr
Park Life Session IPA, bottle 33cl, SWE	84 kr
Stockholm 08 IPA, bottle 33cl, SWE	84 kr
Seeds of love Grapefruit IPA, bottle 33cl, SWE	84 kr
Making beer great again 3,5% alc, bottle 33cl, SWE	68 kr
Mikkeller Drinking in the sun, non alc, bottle 33cl	56 kr
Galipette cider, bottle 33cl, FRA	76 kr

## Bubbel/Bubbles

Los Monteros Cava	110 kr/575 kr
Pride Prosecco	645 kr
Veuve Clicquot	155 kr/855 kr
Ruinart	995 kr
Dom Pérignon	2800 kr

## Vita viner/White wine

Le Harve, Colombard, FRA	110 kr/440 kr
Solebello, Vermentino, ITA	135 kr/540 kr
Embla, Verdejo, SPA	120 kr/480 kr
Gobbelsburg Gruner Veltliner, AUT)	540 kr
Dopff & Irion, Riesling, FRA	135 kr/540 kr
Les Garrigues, Sauvignon blanc, FRA	130 kr/520 kr
Hacienda, Chardonnay, SPA	145 kr/580 kr
Domaine des Hâtes Chablis, Chardonnay, FRA	695 kr
Bosman, Chenin Blanc, RSA	540 kr
Terlan, Pinot Grigio, ITA	610 kr
Tresor des Gabares, Sancerre, FRA	620 kr

## Röda viner/Red wine

Hardys Cabernet Sauvignon /Shiraz, AUS	110 kr/440 kr
Embla, Tempranillo / Cabernet Sauvignon, ESP	480 kr
Matua, Pinot Noir, NZL	140 kr/560 kr
Beringer, Cabernet Sauvignon, USA	130 kr/520 kr
Palazzo de la Torre, Corvina Veronese / Rondinella, ITA	140 kr/560 kr
Bourgogne Terroir Noble, Pinot Noir, FRA	620 kr
Solebella, Sangiovese, ITA	520 kr

## Rosévin/Rosé wine

Rosé Saint Louis de Provence, Grenache / Cinsault, FRA	115 kr/460 kr
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## Alkoholfritt/No alcohol

Lemonad	62 kr
Läsk/softdrink	42 kr
Juice	42 kr
Mjök/Milk	32 kr
Ginger beer	48 kr
Bubbelvatten/Sparkling water	65 kr
Kaffe/Coffee	39 kr
Te/The	39 kr
Cappuccino	48 kr
Caffé Latte	48 kr
Espresso enkel/single	37 kr
Espresso dubbel/double	43 kr
Macciato enkel/single	38 kr
Macciato dubbel/double	45 kr



# GLASHUSET

— Kajplats 18 —



## Drinks

### All cocktails 149 kr

#### Blossom

Italicus, Otto's rosé vermouth, lime, raspberry & pomegrante, bubbels

#### Glashusets 18

Gin, lemon, strawberry & pineapple, bubbels

#### Passion for Passion

Rom, vanilla, lemon, passionfruit, eggwhite

#### La Bomba

Rom x 3, lime, raspberry & pomegrante

#### Rabarbaro

Gin, lemon, rhubarb, vanilla, soda

#### A Ginger

Vodka, spiced rum, lemon, ginger, eggwhite

## Snacks

#### Bröd med topping

Bread with topping, changes daily

#### Oliver

Olives

#### Marcona mandlar

Marcona almonds

#### Boquerones, purjolöksolja

Boquerones, leek oil

#### Friterad stagg med dip

Fried whitebait with smoked mayo and lemon

#### Grillad zucchini inlagd i olivolja, citron och örter

Grilled zucchini in olive oil, topped with lemon and herbs

#### Mjölksyrade grönsaker med dip

Cultured milk, vegetables with dip

## Cold cuts

#### Dolce bastardo

55 kr

#### Fänkålssalami

Fennel salami

55 kr

#### Spalla

55 kr

## Lite mindre / Small Plates

#### Fisk och chips, fisk friterad i surölstempura

Fish & crisp's, fish fried in beer tempura batter with mustard mayo

120 kr

#### Langos med löjrom, sikrom och forellrom, gräddfil dill & gräslök

Langos (Swedish Bread) served with bleak roe, lavaret roe and trout roe, sour cream, dill & chives

155 kr

#### Friterad färskpotatis, löjrom, tillbehör

Deep-fried fresh potatoes, served with bleak roe, sour cream dip

120 kr

#### Stekt bläckfisk med asiatisk sallad, vitlök och lime

Fried octopus with asian salad, garlic and lime

145 kr

#### Grillad gemsallad, secreto, yoghurtsås, dukkha, sobrasada, jordgubbar

Grilled gemsalad lettuce, yoghurt sauce, dukkha, sobrasada, strawberries

155 kr

#### Räksallad med Scotch egg, dillmajonäs

Shrimp sallad with Scotch egg, dill mayo

135 kr

#### Råbiff med rökt creme fraîche, lök på 4 olika sätt

Beef Tartare with smoked creme fraîche, and onion garnish

125 kr

#### Tempurafriterade sommargrönsaker med ramlöksmayo

Tempura fried summer vegetables with ramson mayo

95 kr

## Lite större / A bit bigger

#### Halloumi slider med avocado & sriratchamajonnäs

Halloumi slider with avocado & sriracha mayo

140 kr

#### Tonfisk slider, avocado, koriander, mynta, sesampicklad gurka

Tuna slider, avocado, coriander, mint, sesame pickled cucumber

160 kr

#### Beefslider, sesampicklad gurka, sriratchamajonnäs, rökt cheddar

Beef slider, sesame pickled cucumber, sriracha mayo, smoked cheddar

160 kr

#### Ssäm, med asiatisk råbiff, friterad vitlök

Thai Ssam, with asian raw beef, fried garlic

130 kr

## Större / Biggest

#### Grillad rödingfilé med gurk & hummersallad, forellrom, vit sparris samt beurre blanche

Grilled brook trout with cucumber & lobster salad, trout roe, white asparagus and beurre blanche

265 kr

#### Hel, grillad miniblomkål, med blomkålspuré, inkokt vit sparris och råstekt bella verde, currysmör (vego)

Grilled mini cauliflower, with cauliflower purée, white asparagus and fired raw bella verde, curry butter (vegetarian)

235 kr

#### Lammflank, röka rödbetor, rödbetspuré, rostad chèvreost, rödvinsås, sommarkål

Flank of lamb, smoked beetroots, beet root purée, roasted chèvre cheese, red wine sauce, summer cabbage

275 kr

## Störst / Even bigger

#### Biff/entrecôte, friterad potatis, sommarsallad, rödvinsås (4 pers.)

Biff/entrecôte, fried potatoes, summer salad, red wine sauce (4 people min)

950 kr

#### Friterad kyckling med dragon- och dijonmajonnäs, sommarsallad (4 pers.)

Fried chicken with dragon and dill mayo, summer salad (4 people min)

650 kr

#### Rödtunga Meunière med kokt potatis, pepparrot, brynt smör dill & gräslök (2 pers.)

Char Meunière with boiled potatoes, horse radish, seared butter, dill and chives (2 people min)

425 kr

## Sweets

#### SORBET / GLASSKULA

SORBET/BALL OF ICE CREAM, YOUR CHOICE

#### - Hallon & smultron lavendel

Raspberry, wild strawberry, lavender

55 kr

#### - Vanilj & whiskey glass

Vanilla & whiskey ice cream

55 kr

#### Sorbet à la nage, champagne toppad sorbet & sommarbär

Sorbet à la nage, sorbet topped with champagne & summer berries

120 kr

#### Mjölkipudding, whiskey glass, hallon, fänkål

Milk pudding, whiskey ice cream, raspberry, fennel

120 kr

#### Jordgubbar med flädergrädde

Strawberries with elderblossom cream

99 kr

#### Kaffegodis

Coffee treats

40 kr

## Super sweet

#### Bananazplit (3-4 pers.)

Banana split (3-4 people min)

450 kr

Alla våra rätter är laktosfria / All our dishes are lactose free