

Snacks

WARDAS BRÖD ☉☉ Smör	49 KR
TAPENAD ☉* Grillat bröd	59 KR
OLIVMIX Vitlöksmarinerade	49 KR
VITLÖKSBRÖD ☉*☉ Aioli	65 KR
ROSTAD BLOMKÅL Chipotledressing	59 KR
FRITERAD CALAMARES ☉ Aioli	75 KR
ST. LOUIS CUT RIBS BBQ glaze, chilimajonnäs	85 KR
EDAMAMEBÖNOR ☉*☉ Soja, sesam	65 KR
MARCONAMANDLAR ☉ Rostade	89 KR

DIRTY FRIES Chilimajonnäs, parmesan, salladslök, rödlök, persilja	95 KR
GRILLADE CORN RIBS ☉ Vitlök, smör, parmesan	65 KR
RÄKOR STOR 195 KR Aioli, citron	125 KR
OSTEN ☉ 2 PERS 225 KR 3 x ost, fröknäcke, fikonmarmelad <i>Vin rek: Crocera Barbera d'Asti</i>	129 KR
CHARKEN ☉* 2 PERS 239 KR Fänkålsalami, chorizo, prosciutto, oliver, cornichons, grillat bröd, aioli <i>Vin rek: Marqués de Cáceres Excellens Cuvée Especial, Rioja</i>	149 KR
DELIKATESSFAT ☉*☉ 2-4 PERS 395 KR Charkuterier, ostar, cornichons, grillat bröd, fröknäcke, marmelad, aioli <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC, Valpantena Amarone DOC</i>	



Förrätter

WARDAS SKAGEN ☉* Handskalade räkor, majonnäs, löjrom, 10 g 55 kr pepparrot, rödlök, dill, citron, grillat bröd <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	155 KR
LÖJROMSTOAST ☉* Smetana, rödlök, dill, gräslök, toastbröd <i>Vin rek: Leth Grüner veltiner, Piper Heidsieck Brut Champagne</i>	Tångkaviar 125 KR 175 KR
TIGERRÄKOR ☉*☉ Vitt vin, vitlök, persilja, chili, citron, smör <i>Vin rek: Sankt Anna, Riesling</i>	155 KR

HALSTRAD TONFISKTARTAR ☉*☉ Chilimajonnäs, sesam, mangosalsa, koriander, chili, räkchips <i>Vin rek: Sankt Anna, Riesling</i>	165 KR
RÅBIFF Tryffelmajonnäs, silverlök, picklade senapsfrön, dill- & potatiscrunch, parmesan <i>Vin rek: Graffigna Centario, Malbec</i>	159 KR

Varmrätter

OXFILÉPASTA ☉*☉* Oxfile, chili, vitlök, grädde, cocktailtomat, persilja, citron, parmesan <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	279 KR
SMASHBURGER 2 X 90 G ☉*☉* Baconjam, chilimajonnäs, cheddar, sallad, tomat, pommes frites <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	229 KR
GRILLAD BIFF ☉* Tomatsallad, bearnaisesås, rödvinssås, pommes frites <i>Vin rek: Clay Creek, Cabernet Sauvignon</i>	395 KR
GRILLGODIS MIN 2 PERS. 395 KR /P Biff, glazead kyckling, St. Louis cut ribs, nötfärsspet, bbq, mangosalsa, green slaw, chilimajonnäs, picklad rödlök, grillade corn ribs <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	
RÅBIFF Tryffelmajonnäs, silverlök, picklade senapsfrön, dill- & potatiscrunch, parmesan <i>Vin rek: Graffigna Centario, Malbec</i>	269 KR
GRILLAD KYCKLING PAILLARD Café de Parismajonnäs, sauterade grönsaker, pommes allumettes <i>Vin rek: Sankt Annaberg No 2 Hölle, Riesling Il Fortino Chianti Classico D.O.C.G.</i>	215 KR

STEKT RÖDING ☉* Dillslungad potatis, romsås, savoykål, citron <i>Vin rek: Mount Riley, Sauvignon Blanc</i>	285 KR
SKALDJURSPASTA ☉*☉* Räkor, musslor, calamares, chili, vitlök, tomatsås, cocktailtomat, persilja, citron, parmesan <i>Vin rek: Sankt Anna, Riesling</i>	279 KR
MOULES FRITES ☉* Blåmusslor, vitt vin, vitlök, blekselleri, grädde, persilja, aioli, pommes frites <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	269 KR
WARDAS SKAGEN 1/1 ☉* Handskalade räkor, majonnäs, pepparrot, rödlök, dill, citron, grillat bröd <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	279 KR
TIGERRÄKOR 1/1 ☉*☉ Vitt vin, vitlök, persilja, chili, citron, smör <i>Vin rek: Sankt Anna, Riesling</i>	265 KR
GRILLAD BLOMKÅL Örtmarinerad, Café de Parismajonnäs, sauterade grönsaker, pommes allumettes <i>Vin rek: Sankt Annaberg No 2 Hölle, Riesling</i>	215 KR

Vardas lagom

CLUB SANDWICH ☉* Kycklingfilé, grillat bröd, chilimajonnäs, sallad, tomat, rödlök, persilja, parmesan	159 KR
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Efterrätter

CRÈME BRÛLÉE ☉ <i>Vin rek: Pineau Laborie, Pinotage</i>	99 KR
WARDAS ALASKA ☉☉☉ (1 - 2 PERS.) Italiensk maräng, jordgubb, mandelbotten <i>Vin rek: Leth Beerenauslese, Grüner Veltliner</i>	149 KR
JORDGUBB ☉☉ Smuldeg, dulce de leche, vispgrädde <i>Vin rek: Marco Fabio Moscatel Dulce</i>	99 KR
CHOKLADTRYFFEL ☉ <i>Vin rek: Offley Ruby</i>	49 KR

1 KULA GLASS ☉ Fråga serveringspersonal om smak <i>Vin rek: Marco Fabio Moscatel Dulce</i>	49 KR
1 KULA SORBET Fråga serveringspersonal om smak <i>Vin rek: Marco Fabio Moscatel Dulce</i>	49 KR
OSTAR ☉ 2 PERS 225 KR 3 x ost, fröknäcke, fikonmarmelad <i>Vin rek: Crocera Barbera d'Asti</i>	129 KR

Tisdag–torsdag från kl. 17.00 Fredag från kl. 14.00 Lördag från kl. 12.00

☉=Laktos ☉=Gluten ☉=Nötter *=Rätten går att anpassa

Vid allergier fråga personalen

Snacks

VARDA'S BREAD ☉☉ Butter	49 KR	DIRTY FRIES Chili mayonnaise, parmesan, green onions, red onion, parsley	95 KR
TAPENAD ☉* Grilled bread	59 KR	GRILLED COB RIBS ☉ Garlic, butter, parmesan	65 KR
OLIVES Garlic marinated	49 KR	PRAWNS LARGE 195 KR Aioli, lemon	125 KR
GARLIC BREAD ☉*☉ Aioli	65 KR	CHEESE ☉ 2 PERS 225 KR 3 x cheese, seed crispbread, fig jam <i>Vin rek: Crocera Barbera d'Asti</i>	129 KR
ROASTED CAULIFLOWER Chipotle dressing	59 KR	CHARCUTERIE ☉* 2 PERS 239 KR Fennel salami, chorizo, prosciutto Parma, olives, cornichons, grilled levain, aioli <i>Vin rek: Marqués de Cáceres Excellens Cuvée Especial, Rioja</i>	149 KR
DEEP FRIED CALAMARES ☉ Aioli	75 KR	DELICACY PLATE ☉*☉ 2-4 PERS 395 KR Charcuteries, cheeses, pickles, grilled bread, flat bread, marmelade, aioli <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC, Valpantena Amarone DOC</i>	
ST. LOUIS CUT RIBS BBQ glaze, chili mayonnaise	85 KR		
EDAMAME BEANS ☉*☉ Soya, sesam	65 KR		
MARCONA ALMONDS ☉ Roasted	89 KR		

Starters

VARDA'S SKAGEN ☉* Hand peeled shrimp, mayonnaise, + bleak roe, 10 g horseradish, red onion, dill, lemon, grilled bread <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	155 KR	TUNA TARTAR ☉*☉ Chili mayonnaise, sesam, + Edamame beans 49 kr mangosalsa, coriander, chili, shrimp chips <i>Vin rek: Sankt Anna, Riesling</i>	165 KR
BLEAK ROE TOAST ☉* Tångkaviar 125 KR Toast, smetana, red onion, lemon, dill, bread <i>Vin rek: Leth Grüner veltiner, Piper Heidsieck Brut Champagne</i>	175 KR	STEAK TARTARE Truffle mayonnaise, silver onion, + French fries 49 kr pickled mustard seed, + dip 20 kr potato crunch, dill, parmesan <i>Vin rek: Graffigna Centario, Malbec</i>	159 KR
TIGER PRAWNS ☉*☉ White wine, parsly, chili, + garlic bread 49 kr lemon, butter <i>Wine rec: Sankt Anna, Riesling</i>	155 KR		

Tuesday–thursday from 5 pm Friday from 2 pm Saturday from 12 am

☉=Lactose ☉=Gluten ☉=Nuts *=The dish can be adjusted

In case of allergies ask the staff



Psst! Se även vår barnmeny på hemsidan

Main course

FILLET OF BEEF PASTA ☉*☉* Chili, garlic, cocktail tomato, + garlic bread 49 kr sour cream, parsley, lemon, parmesan <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	279 KR	FRIED CHAR ☉* Dill tossed potatoes, trout roe sauce, savoy cabbage, lemon <i>Vin rek: Mount Riley, Sauvignon Blanc</i>	285 KR
SMASHBURGER 2 X 90 G ☉*☉* Baconjam, chili mayonnaise, + dirty fries 49 kr cheddar, salad, tomato, French fries <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	229 KR	SEA FOOD PASTA ☉*☉* Shrimp, clams, calamari, chili, + garlic bread 49 kr garlic, tomato sauce, cocktail tomato, parsley, lemon, parmesan <i>Vin rek: Sankt Anna, Riesling</i>	279 KR
GRILLED PRIME BEEF ☉* Tomato salad, bearnaise, red wine sauce, French fries <i>Vin rek: Clay Creek, Cabernet Sauvignon</i>	395 KR	MOULES FRITES ☉* Mussels, white wine, garlic, celery, cream, parsley, aioli, French fries <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	269 KR
GRILLGODIS MIN 2 PERS. 395 KR /P Beef, chicken, + French fries 49 kr St. Louis cut ribs, beef skewers, + bearnaise 20 kr bbq, mango salsa, green slaw, chili mayonnaise, pickled red onion, grilled corn ribs <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>		VARDA'S SKAGEN 1/1 ☉* Hand peeled shrimp, mayonnaise, + bleak roe, 10 g horseradish, red onion, dill, lemon, grilled bread <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	279 KR
STEAK TARTARE Truffle mayonnaise, silver onion, + French fries 49 kr pickled mustard seed, + dip 20 kr potato crunch, dill, parmesan <i>Vin rek: Graffigna Centario, Malbec</i>	269 KR	TIGER PRAWNS 1/1 ☉*☉ White wine, parsly, chili, + garlic bread 49 kr lemon, butter <i>Wine rec: Sankt Anna, Riesling</i>	265 KR
GRILLED CHICKEN PAILLARD Café de Paris mayonnaise, sauteed + French fries 49 kr vegetables, pommes allumettes <i>Vin rek: Sankt Annaberg No 2 Hölle, Riesling Il Fortino Chianti Classico D.O.C.G.</i>	215 KR	GRILLED CAULIFLOWER Herb marineted, + French fries 49 kr Café de Paris mayonnaise, sauteed vegetables, pommes allumettes <i>Vin rek: Sankt Annaberg No 2 Hölle, Riesling</i>	215 KR

Desserts

CRÈME BRÛLÉE ☉ <i>Vin rek: Pineau Laborie, Pinotage</i>	99 KR	ICE CREAM ☉ Flavours, ask the staff <i>Vin rek: Marco Fabio Moscatel Dulce</i>	49 KR
VARDA'S ALASKA ☉☉☉ (1 - 2 PERS.) Italian marangue, strawberry, almond cake <i>Vin rek: Leth Beerenauslese, Grüner Veltliner</i>	149 KR	SORBET Flavours, ask the staff <i>Vin rek: Marco Fabio Moscatel Dulce</i>	49 KR
STRAWBERRY ☉☉ Smuldeg, dulce de leche, vispgrädde <i>Vin rek: Marco Fabio Moscatel Dulce</i>	99 KR	CHEESE ☉ 2 PERS 225 KR 3 x cheese, seed crispbread, fig jam <i>Vin rek: Crocera Barbera d'Asti</i>	129 KR
CHOCOLATE TRUFFLE ☉ <i>Vin rek: Offley Ruby</i>	49 KR		

— Vardas lagom —

CLUB SANDWICH ☉* 159 KR
Chicken, chili mayonnaise, + French fries 49 kr
salad, tomato, red onion,
parsley, parmesan

