

Snacks

WARDAS BRÖD ☉☉ Smör	49 KR	DIRTY FRIES Jalapeñomajonnäs, parmesan, salladslök, rödlök, persilja	95 KR
TAPENAD ☉* Grillat bröd	59 KR	VITLÖKSBRÖD ☉*☉ Aioli	65 KR
PIMIENTOS DE PADRONES Havssalt	69 KR	OLIVMIX Vitlöksmarinerade	49 KR
CHARKEN ☉* Fänkålsalami, chorizo, prosciutto parma, oliver, cornichons, grillat bröd, aioli <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	2 PERS 239 KR 149 KR	MARCONAMANDLAR Rostade	75 KR
DELIKATESSFAT ☉*☉ Charkuterier, ostar, cornichons, grillat bröd, fröknäcke, marmelad, aioli <i>Vin rek: Valpantena Amarone DOC</i>	2-4 PERS 395 KR	RÄKOR Aioli, citron	STOR 195 KR 125 KR
		OSTEN ☉ Ädelost, brie, gammel knas, fröknäcke, fikonmarmelad <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	2 PERS 225 KR 129 KR

Förrätter

WARDAS SKAGEN ☉* Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	145 KR + löjrom, 10 g 55 kr	TOMATSOPPA PÅ SAN MARZANO TOMATER MED BURRATA ☉*☉ Basilika, smörstekta vitlökskrutonger <i>Vin rek: Sankt Annaberg No 2 Hölle</i>	125 KR + vitlöksbröd 49 kr
LÖJROMSTOAST ☉* Smetana, rödlök, dill, gräslök, toastbröd <i>Vin rek: Piper Heidsieck Brut Champagne</i>	VEGAN 119 KR 155 KR	RÅBIFF Jalapeñomajonnäs, picklad grön tomat, pistage, krasse <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	145 KR + pommes frites 49 kr
TIGERRÄKOR ☉*☉ Vitt vin, vitlök, persilja, chili, citron, smör <i>Vin rek: Sankt Anna, Riesling</i>	155 KR + vitlöksbröd 49 kr	*JULBORDSFÖRRÄTT Plocka från det kalla på julbordet <i>Dryckes rek: Julöl & snaps</i>	199 KR i kombination m. varmrätt 165 kr

Mellanrätt

CLUB SANDWICH ☉* Kycklingfilé, grillat bröd, jalapeño- majonnäs, sallad, tomat, rödlök, persilja, parmesan <i>Vin rek: Trinca Bolotas. Alicante Bouschet, Touriga Nacional, Aragonéz</i>	155 KR + pommes frites 49 kr
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Psst! Se även vår barnmeny på hemsidan

Varmrätter

OXFILÉPASTA ☉*☉* Oxfile, chili, vitlök, grädde, cocktailtomat, persilja, citron, parmesan <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	255 KR + vitlöksbröd 49 kr	BAKAD RÖDING ☉ Vitvinsås, smörbakad purjolök, räkor, nypressad potatis <i>Vin rek: Framingham Sauvignon Blanc</i>	285 KR
GRILLAD PRIME BEEF ☉* Tomat- & rödlökssallad, bearnaisesås, rödvinssås, pommes frites <i>Vin rek: Chateau Los Boldos Grande Reserve Cabernet Sauvignon</i>	395 KR	SMASHBURGER 2 X 90 G ☉*☉* Baconjam, jalapeñomajonnäs, cheddar, sallad, tomat, pommes fries <i>Vin rek: Three Finger Jack Old Vine, Zinfandel</i>	229 KR
TOMATSOPPA PÅ SAN MARZANO TOMATER MED BURRATA ☉*☉ Basilika, smörstekta vitlökskrutonger <i>Vin rek: Sankt Annaberg No 2 Hölle</i>	225 KR + vitlöksbröd 49 kr	PORTABELLOSCHNITZEL ☉ Sauterade grönsaker, örtmajonnäs, + pommes frites 49 kr <i>Vin rek: Saint Cosme Rouge Little James Basket Press</i>	VEGAN 215 KR
RÅBIFF Jalapeñomajonnäs, picklad grön tomat, pistage, krasse <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	255 KR + pommes frites 49 kr	GRILLAD KYCKLING PAILLARD ☉* Café de Parissmör, sauterade grönsaker, pommes allumettes <i>Vin rek: Sankt Anna, Riesling</i>	215 KR + pommes frites 49 kr
WARDAS SKAGEN ☉* Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd <i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	265 KR + löjrom, 10 g 55 kr		

TIGERRÄKOR ☉*☉ Vitt vin, vitlök, persilja, chili, citron, smör <i>Vin rek: Sankt Anna, Riesling</i>	265 KR + vitlöksbröd 49 kr
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Efterrätter

CRÈME BRÛLÉE ☉ <i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>	99 KR	BANOFFEE PIE A LA VARDA ☉☉ Smörkaka, banan, dulce de leche, amarettogrädde <i>Vin rek: Muscat Beaumes de Venise</i>	99 KR
CHOKLADBROWNIE ☉☉* Chokladcrème, halloncoulis, kanderade hasselnötter, hallonsorbet <i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>	VEGAN 99 KR	CHOKLADTRYFFEL ☉ <i>Vin rek: Offley Ruby</i>	40 KR
1 KULA GLASS ☉ <i>Vin rek: Muscat Beaumes de Venise</i>	40 KR	OSTAR ☉ Ädelost, brie, gammel knas, fröknäcke, fikonmarmelad <i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>	2 PERS 225 KR 129 KR
1 KULA SORBET <i>Vin rek: Muscat Beaumes de Venise</i>	VEGAN 40 KR	*JULBORDSDESSERT Plocka från det söta på julbordet	150 KR

Julbord 23/11-21/12

*Serveras endast kvällstid
Inkl lättglögg, kaffe

Tisdag-torsdag 495 KR
Fredag-lördag 650 KR



Snacks

VARDAS BREAD ☉☉	49 KR
Butter	
TAPENAD ☉*	59 KR
Grillat bröd	
PIMIENTOS DE PADRONES	69 KR
Sea salt	
CHARCUTERIE ☉* 2 PERS	239 KR 149 KR
Fennel salami, chorizo, prosciutto Parma, olives, cornichons, grilled levain, aioli	
<i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>	
DELICACY PLATE ☉*☉ 2-4 PERS	395 KR
Charcuteries, cheeses, pickles, grilled bread, flat bread, marmelad, aioli	
<i>Wine rec: Valpantena Amarone DOC</i>	

DIRTY FRIES	95 KR
Parmesan, jalapeño mayonnaise, spring onion, red onion, parsly	
GARLIC BREAD ☉*☉	65 KR
Aioli	
OLIVES	49 KR
Garlic marinated	
MARCONA ALMONDS	75 KR
Roasted	
PRAWNS LARGE	195 KR 125 KR
Aioli, lemon	
CHEESE ☉ 2 PERS	225 KR 129 KR
3 x cheese, seed crispbread, fig jam	
<i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>	

Starters

VARDAS SKAGEN ☉*	145 KR
Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr grilled bread, red onion, dill, lemon, horseradish	
<i>Wine rec: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	
BLEAK ROE TOAST ☉* VEGAN	119 KR 155 KR
Smetana, red onion, lemon, dill, bread	
<i>Wine rec: Piper Heidsieck Brut Champagne</i>	
TIGER PRAWNS ☉*☉	155 KR
White wine, parsly, chili, lemon, butter	+ garlic bread 49 kr
<i>Wine rec: Sankt Anna, Riesling</i>	

TOMATOSOUP ON SAN MARZANO	125 KR
TOMATOES WITH BURRATA ☉*☉ + garlic bread 49 kr	
Basil, butter fried garlic crutons	
<i>Wine rec: Sankt Annaberg No 2 Hölle</i>	
STEAK TARTARE	145 KR
Jalapeño mayonnaise, pickled green + French fries 49 kr tomato, cress, pistachio	
<i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>	

***JULBORD STARTER** 199 KR
 Pick from the cold food In combination with
 on the christmas table a main course 165 kr
Drink rec: Julöl & snaps

Side dish

CLUB SANDWICH ☉*	155 KR
Chicken, jalapeño mayonnaise, + French fries 49 kr salad, tomato, red onion, parsly, parmesan	
<i>Wine rec: Trinca Bolotas, Alicante Bouschet, Touriga Nacional, Aragonéz</i>	

Main course

FILLET OF BEEF PASTA ☉*☉*	255 KR
Chili, garlic, cocktail tomato, + garlic bread 49 kr sour cream, parsly, lemon, parmesan	
<i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>	
GRILLED PRIME BEEF ☉*	395 KR
Tomato- & red onion salad, bearnaise, red wine sauce, French fries	
<i>Wine rec: Chateau Los Boldos Grande Reserve Cabernet Sauvignon</i>	
TOMATOSOUP ON SAN MARZANO	225 KR
TOMATOES WITH BURRATA ☉*☉ + garlic bread 49 kr	
Basil, butter fried garlic crutons	
<i>Wine rec: Sankt Annaberg No 2 Hölle</i>	
STEAK TARTAR	255 KR
Jalapeño mayonnaise, pickled green + French fries 49 kr tomato, cress, pistachio	
<i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>	

VARDAS SKAGEN ☉*	265 KR
Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr horseradish, red onion, dill, lemon, grilled bread	
<i>Wine rec: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>	

TIGER PRAWNS ☉*☉	265 KR
White wine, parsly, chili, lemon, butter	+ garlic bread 49 kr
<i>Wine rec: Sankt Anna, Riesling</i>	

Desserts

CRÈME BRÛLÉE ☉	99 KR
<i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>	
CHOCOLATE BROWNIE ☉☉* VEGAN	99 KR
Chocolate crème, raspberry coulis, candied hazelnuts, raspberry sorbet	
<i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>	
ICE CREAM ☉	40 KR
<i>Wine rec: Muscat Beaumes de Venise</i>	
SORBET	VEGAN 40 KR
<i>Wine rec: Muscat Beaumes de Venise</i>	

CHAR ☉	285 KR
White wine sauce, butter-baked leeks, prawns, freshly pressed potatoes	
<i>Wine rec: Framingham Sauvignon Blanc</i>	
SMASHBURGER 2 X 90 G ☉*☉*	229 KR
Bacon jam, jalapeño mayonnaise, cheddar, salad, tomato, French fries	
<i>Wine rec: Three Finger Jack Old Vine, Zinfandel</i>	
PORTABELLO SCHNITZEL ☉ VEGAN	215 KR
Vegetables, herb mayonnaise, + French fries 49 kr pommes allumettes	
<i>Wine rec: Saint Cosme Rouge Little James Basket Press</i>	
GRILLED CHICKEN PAILLARD ☉*	215 KR
Café de Paris butter, sauteed + French fries 49 kr vegetables, pommes allumettes	
<i>Wine rec: Sankt Anna, Riesling</i>	

Julbord 23/11-21/12

*Served only in the evening
 Incl lättglögg, coffee



Tuesday-thursday 495 KR
 Friday-saturday 650 KR

BANOFFIEE PIE A LA VARDA ☉☉	99 KR
Biscutis, banana, dulce de leche, amaretto cream	
<i>Wine rec: Muscat Beaumes de Venise</i>	
CHOCOLATE TRUFFLE ☉	40 KR
<i>Wine rec: Offley Ruby</i>	
CHEESE ☉ 2 PERS	225 KR 129 KR
3 x cheese, seed crispbread, fig jam	
<i>Wine rec: Torre Del Falasco Valpolicella Ripasso Superiore</i>	
*JULBORD DESSERT	150 KR
Pick from the sweets on the christmas table	