





-SNACKS -

FRIED DUMPLINGS

meat, seafood or vegetarian. Served with three different sauces 3 pcs 45 kr 6 pcs 85 kr 9 pcs 120 kr

ROOT VEGETABLE CRISPS

with goat cheese créme 55 kr

PIMIENTO DE PADRÓN

deep fried mild green chilli peppers with sea salt 60 kr

ROASTED CORN KERNELS

55 kr

FRIED PORK RINDS

with bottarga mayonnaise 60 kr

FRENCH FRIES

with cheddar cheese dip 60 kr

OLIVES

marinated in chili & garlic 45 kr

-STARTERS -

GUTES CHARCUTERIE PLATTER

served as single, double or tripple 145 kr/250 kr/375 kr

FRIED SCALLOPS

with mushroom consommé, pumpkin, pickled mooli & pancetta 135 kr

GRILLED KING PRAWNS

with browned garlic butter, chilli & parsley 115 kr

REINDEER TACO

with swedish deer, parsley mayonnaise, deep fried parsnip, chopped red onion & lingonberries 105 kr

STEAK TARTAR

with onion créme, deep fried onion rings, caper mayonnaise & baked egg yolk 130 kr Double, with french fries 220 kr

RISOTTO

with pumpkin, rocket pesto & sauteed mushrooms
105 kr

- GUTES 3-COURSE MENU -

STARTER

Tartar with onion crème, deep fried onion rings, caper mayonnaise & baked egg yolk.

MAIN COURSE

GUTES Grill platter with four different cuts of meat, served with five selected sides & sauces.

DESSERT

1 scoop of ice cream or sorbet, ask your waiter what todays flavor is.

(minimum 2 persons)

485 kr

Allergies? Please ask the staff about recommendations.

CÔTE DE BOEUF (2-8 people)

Grilled rib eye on bone, approximately 1 kg. We combine the meat with selected sides & sauces, such as double fried french fries, herb butter, bearnaise, pepper sauce, tomato salad & pimiento de padron. (this course takes a bit longer to prepare).

980 kr/2 pers

-CUTS-

For the best experience, we recommend two sides & a sauce with every cut.
We will gladly assist with recommendations!

-SAUCES -

BÉARNAISE BBQ SAUCE CHEDDARGLACE MOJO ROJO TRUFFLE MAYONNAISE MUSHROOM CREAM SAUCE PEPPER SAUCE HERB BUTTER	40 kr 40 kr 40 kr 40 kr 40 kr 40 kr
NORWEGIAN BUTTER SAUCE with trout roe	40 kr
- SIDES -	
SAUTÉED MUSHROOMS	40 kr
COLESLAW	40 kr
TOMATO SALAD & SPRING ONION	40kr
GREEN SALAD & LIME VINAIGRETTE	40kr
BEAN SPROUTS with chilidressing	40 kr
CORN ON THE COB	
with chili mayonnaise & parmesan	
FRENCH FRIES	
ROASTED ROOT VEGETABLES	
POMMES ANNA	40kr
CRUSHED SWEET POTATO	

with cheese, lemon juice & herbs......40 kr

Allergies? Please ask the staff about recommendations.

- COMPLETE COURSES -

VEGETARIAN GRILL PLATTER

The very best vegetables & root vegetables we get hold of, varying by season. Slow cooked, grilled or poached to it's perfection. Served with mojo rojo, garden salad, roasted root vegetables & bean sprouts with chili. Vegan platter available.

245 kr

VEGETARIAN BURGER

Grilled portabello mushroom burger & parmesan. Served with onion rings, avocado, chili mayo & double fried french fries.

195 kr

RED WINE BRAISED OX CHEEK

with crispy pancetta, garlic-fried mushrooms, roasted root vegetables & green sallad with lime vinaigrette. 275 kr

GUTE'S GRILL PLATTER

The very best meat we get hold of, in a mix of grilled delicacies. The meat comes with selected sides & sauces, varying by season.

Served "family style" where everyone gets four cuts (minimum 2 persons).

360 kr/pers

THE GUTE BURGER

Our burger, made from minced chuck, with brioche, smoked pork, cheddar mayo, pickled onion & gruyere. Served with double fried french fries & truffle mayonnaise.

205 kr

- DESSERTS -

CHOCOLATE TERRINE

served with white chocolate sorbet, crispy chocolate mousse, kumquat cream & pistachio 95 kr

PUMPKIN CHEESECAKE

with yoghurt & thyme ice cream & blackberries 95 kr

GINGERBREAD CAKE

with sweet & sour pears, oat flakes & vanilla ice cream 90 kr

LIME PIE

with almond, soy cream & fresh berries 90 kr

ELDERFLOWER PANNACOTTA

with rosehip, poached spiced pears & brown butter crumble 90 kr

GUTES HOMEMADE COFFEE CANDY

25 kr a piece or 3 pcs/70 kr

ICE CREAM/SORBET

30 kr a piece or 3 pcs/85 kr

GUTE'S FAMILY-DESSERT

Taste our different desserts, lots of goodies at one & the same time! Served for minimum two people. 90 kr/pers

Allergies? Please ask the staff about recommendations.