

## - SNACKS -

### OLIVES

Marinated in chilli & garlic  
65 kr

### SPANISH ALMONDS

65 kr

### PIMIENTOS DE PADRÓN

Deep fried green chilli peppers with  
sea salt & grilled lemon  
75 kr

### FRIED PORK RINDS

Served with kimchi mayonnaise  
65 kr

### POTATO CHIPS & DIPPING SAUCE

60 kr

## - COCKTAILS -

### DRINK OF THE WEEK

155 kr

### STENHUSE

Rum, Lemon, Raspberry Foam  
155 kr

### EKSTA

Vodka, Cointreau, Rhubarb, Lemon  
155 kr

### ELDERFLOWER SPRITZ

Elderflower Liqueur, Sparkling Wine, Mint  
155 kr

### OLD FASHIONED

Bourbon, Angostura Bitter, Orange  
155 kr

### BUCKTHORN

Buckthorn, Gin, Vanilla, Lemon  
155 kr

## - WHOLE DISHES -

### HALLOUMI BURGER

Fried halloumi with pickled cucumber, pickled white  
onion, roasted garlic aioli & dijonmustard.  
Served with french fries & truffle mayonnaise.  
225 kr

### HAMBURGER

Made from Swedish beef with aged cheddar,  
dijonmustard, roasted garlic aioli, pickled cucumber  
& pickled white onion.  
Served with fries & truffle mayonnaise.  
225 kr

### GRILLED REDFISH WITH KING PRAWN GRATIN

Served with asparagus, luke warm spring vegetables  
& ramson sauce.  
395 kr

### GUTE'S GRILL PLATTER

Three specially selected cuts of meat. The meat is  
served a variety of sides & sauces, changing with the  
seasons. Served "family style" where everyone gets  
three cuts (minimum 2 persons).  
425 kr/person

### VEGETARIAN GRILL PLATTER

A selection of seasonal vegetables & roots,  
served with a variety of sides.  
Vegan option available.  
335 kr

## - GUTES 3-COURSE MENU -

### STEAK TARTAR

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

### GUTE'S GRILL PLATTER

with three different cuts of meat,  
served with selected sides  
& sauces.

### ICE CREAM/SORBET

one scoop of ice cream or  
sorbet, ask your waiter  
for todays flavor.

**595 kr/pers**  
(minimum 2 persons)

*From Glassvillan*

## - CUTS -



IBERICO BELLOTA FLANK 200 g (ESP).....295 kr



RIB EYE 300 g (SWE).....415 kr

SIRLOIN STEAK 250 g (SWE).....365 kr

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

## - STARTERS -

### BLEAK FISH ROE

With red onion & smetana. Served with  
wonton crisps  
145 kr

### WHITE ASPARGUS

Served with creamy chive sauce, browned butter  
& pickled red onion  
165 kr

### STEAK TARTARE

With onion crème, deep fried onion  
rings, caper mayonnaise & baked egg yolk  
Single 165 kr  
Double with fries 295 kr

### GUTES CHARCUTERIE PLATTER

Served as single or double  
175 kr | 285 kr

## - SIDES -

TOMATO SALAD with spring onion.....50 kr  
GREEN SALAD with lime vinaigrette.....50 kr  
FRENCH FRIES.....50 kr  
GRILLED GREEN ASPARGUS with parmesan.....50 kr  
ROASTED POTATOES with garlic & herbs.....50 kr

## - SAUCES -

BÉARNAISE.....50 kr  
RED WINE SAUCE.....50 kr  
ROASTED GARLIC AIOLI.....50 kr  
TRUFFLE MAYONNAISE.....50 kr  
HERB BUTTER.....50 kr

*Sweets*

## - DESSERTS -

### LEMON MERINGUE PIE

Lemon curd with italian meringue  
125 kr

### CRÈME BRÛLÉE

105 kr

### CHOCOLATE PRALINE

Ask for today's flavor from Chef Jungstedt  
45 kr

### ICE CREAM/SORBET

40 kr a scoop

*From Glassvillan*

### COFFEE

Darkness  
with full-bodied & round taste  
33 kr



### TEA

33 kr

### Mega Fruit

(Organic black tea with tropical fruit)

### Hej Chai

(Organic black tea filled with spices & heat)

### Green Haze

(Organic green tea with strawberry)

### Jooibos

(Organic Rooibos with red orange Decaffeinated)

## - DESSERT DRINKS -

### IRISH COFFEE

Jameson, brown sugar, coffee, cream  
155 kr

### HAZELNUT COFFEE

Kahlua, Frangelico, Coffee, Cream  
155 kr

### ESPRESSO MARTINI

Kahlua, Vodka, Espresso  
155 kr

### BUCKTHORN

Buckthorn, Gin, Vanilla, Lemon  
155 kr

## - DESSERT WINE -

### BUDAHÁZY

2018 Nyúlázó  
(Hárslevelu)  
Tokaj-Mád, Hungary  
110 kr (8 cl)

### CHURCHILLS

Late Bottled vintage Port 2012  
Douro, Portugal  
110 kr (8 cl)

### LIONS DU SUDIRAUT

2015 Sauternes  
(Sémillon)  
Bordeaux, France  
125 kr (8 cl)

# GUTE

GRILLAT KÅK SEDAN 2011

*English*