

- COCKTAILS -

DRINK OF THE WEEK

155 kr

RASPBERRY LEMONADE

Rum, Lemon, Raspberry Foam
155 kr

ELDERFLOWER COLLINS

Gin, Lemon, Soda
155 kr

GREEN APPLE

Vodka, Apple, Mint, Lemon
155 kr

GUTES FASHIONED

Bourbon, Amaretto, Vanilla, Orange
155 kr

HANSEN GIN TONIC

Knut Hansen Gin, Le Tribute Tonic,
Apple, Cucumber
165 kr

- SNACKS -

CHARCUTERIES

185 kr

SPICY BUFFALO WINGS

Served with ranch dip
& celery sticks.
115 kr

OLIVES

Marinated in chilli & garlic.
75 kr

SPANISH ALMONDS

75 kr

SALAMI STICKS

75 kr

POTATO CHIPS

50 kr

- STARTERS -

GRILLED GREEN ASPARGUS

Served with parmesan- & lemon cream,
pickled silver onion & potato crisps.
145 kr

SEARED VENISON CARPACCIO

Served with "Västerbottens" cream cheese, mâche
salad, pickled silver onion & smoked almonds.
165 kr

STEAK TARTARE

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

FRESHLY BAKED BREAD

With whipped "smetana" & olive oil.
85 kr

- SMALLER COURSES -

VEAL SCHNITZEL

Served with fries, caper butter,
red wine sauce & lemon.
195 kr

GRILLED IBERICO

Served with smoked carrot cream,
chimichurri & fried carrot.
175 kr

- CÔTE DE BOEUF -

Grilled rib eye on the bone, approximately 1kg.
Served with fries, tomato salad, red wine sauce,
béarnaise & herb butter with lemon.
1295 kr

Served for at least two people.
(This dish takes a little longer to cook)

- MAIN COURSES -

GRILLED RIB EYE 250 G

Served with fries, tomato salad,
red wine sauce & herb butter with lemon.
495 kr

BÉARNAISE

35 kr

SIRLOIN STEAK 250 G

Served with fries, tomato salad,
red wine sauce & herb butter with lemon.
465 kr

GUTE'S GRILL PLATTER

Three different cuts of meat served with fries,
mixed salad, coleslaw & red wine sauce.
360 kr/person

GRILLED PORTABELLO

Served with smoked carrot cream, beetroot,
spinach, chimichurri & pumpkin seeds.
295 kr

HAMBURGER

Minced beef with aged cheddar,
dijonmustard, roasted garlic aioli, pickled cucumber
& pickled white onion.
Served with fries & truffle mayonnaise.
Vegetarian option available.
185 kr

Sweets

- DESSERTS -

LEMON DREAM

Lemon Ice cream from Glassvillan,
cookie crumble, lemon curd & whipped cream cheese.
115 kr

CRÈME BRÛLÉE

115 kr

ICE CREAM/SORBET

45 kr a scoop



TEA

Mega Fruit
33 kr

Hej Chai
33 kr

Green Haze
33 kr

Jooibos
33 kr



COFFEE

Americano
36 kr

Latte
36 kr

Cappuccino
36 kr

Double Espresso
35 kr

Single Espresso
31 kr

Filter Coffee
33 kr

GUTE

GRILLAT KÅK SEDAN 2011

English

- DESSERT DRINKS -

IRISH COFFEE

Jameson, brown sugar, coffee, cream
155 kr

HAZELNUT COFFEE

Kahlua, Frangelico, Coffee, Cream
155 kr

GUTES ESPRESSO MARTINI

Vodka, Espresso, Vanilla, Chocolate
155 kr

HOTSHOT

135 kr

- DESSERT WINE -

BUDAHÁZY

2018 Nyùlázò
(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)