

## - COCKTAILS -

### DRINK OF THE WEEK

155 kr

### RASPBERRY LEMONADE

Rum, Lemon, Raspberry Foam  
155 kr

### ELDERFLOWER COLLINS

Gin, Elderflower, 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 -

### TRUFFLE SALAMI

60 kr

### OLIVES

Marinated in chilli & garlic  
75 kr

### SPANISH ALMONDS

75 kr

### SALAMI STICKS

75 kr

### POTATO CHIPS

50 kr

## - STARTERS -

### CHARCUTERIES

185 kr

### CHUCK BEEF CHILI

With smetana & pickled red onion  
165 kr

### CREAMY JERUSALEM ARTICHOKE SOUP

With black cabbage chips,  
truffle oil & crispy bacon  
145 kr

### STEAK TARTARE

With onion cream, deep fried onion,  
caper mayonnaise & baked egg yolk  
165 kr

### FOCCACIA

With whipped "smetana" & olive oil  
85 kr

## - FAVORITES OF GUTE -

### LONG COOKED NECK OF PORK

Served with fries, tomato salad, BBQ-sauce  
& chimichurri  
185 kr

### GUTE'S GRILL PLATTER

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

### STEAK TARTARE

With onion cream, deep fried onion,  
caper mayonnaise, baked egg yolk, fries & truffle  
mayonnaise  
295 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

### SEARED TUNA

Served with fries, mango salad, pickled chili, aioli  
& coriander  
355 kr

### COLESLAW

35 kr

### GRILLED PORTABELLO

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

### FRIES WITH

### AIOLI

75 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 PIE**  
With Italian meringue  
115 kr

**CRÈME BRÛLÉE**  
115 kr

**CHOCOLATE TRUFFLE**  
45 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

120 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)

### MILES MADEIRA

3 y (Tinta Negra)  
Madeira, Portugal  
110 kr (8 cl)