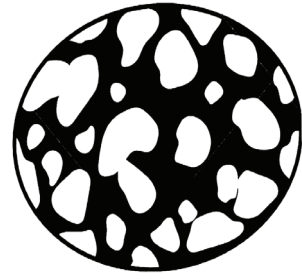


HAUS



— VORSPEISEN —

OBAZDA

BAVARIAN DELICACY. AGED SOFT CHEESE SEASONED WITH PAPRIKA AND BEER, SERVED WITH PRETZEL AND RED ONION

97KR

FLAMMKUCHEN

SERVED WITH BACON, SOUR CREAM, ONION AND VÄSTERBOTTEN CHEES

125KR

VEGETARIAN FLAMMKUCHEN

PEAR, WALNUTS, ROCKET, OLIVE OIL AND CHÈVRE 125KR

FRIED CAMEMBERT

WITH FRIED PARSLEY, LINGONBERRY PRESERVE AND PEAR 97KR

SNACKPLATTE

DELI PLATE WITH A SELECTION OF COLD CUTS AND FLATBREAD CHIPS

169KR

WÜRSTCHEN BONUS VORSPEISEN

ALWAYS SERVED WITH SAUERKRAUT AND OUR HOMEMADE MUSTARD

BUTIFARRA NEGRA BLOOD SAUSAGE

BRATWURST

KÄSEKRAINE

NURNBERGER- BRATWURST

SEK 109 EACH

CURRYWURST OR SOJA-CURRYWURST

WITH FRIES, MAYONNAISE AND KETCHUP 129KR
LARGE 179KR

BRETZEL WITH MUSTARD 45KR

SIDE ORDER OF FRIES

WITH MAYONNAISE AND KETCHUP 55KR

HAUPTSPEISEN

BROILED ARCTIC CHAR

WITH SMASHED POTATOES AND
SEASONAL VEGETABLES TOSSED IN
BUTTER 265KR

WIENERSCHNITZEL

SERVED WITH SARDINE BUTTER,
BUTTER-FRIED CAPERS, POTATOES,
BARBEQUED LEMON 249KR

SLOW-COOKED PORK BELLY

WITH BREAD DUMPLINGS,
SAUERKRAUT AND BEER GRAVY 215KR

SCHWEINSHAXE

WITH BREAD DUMPLINGS, SAUERKRAUT,
MUSTARD AND BEER GRAVY 225KR

SPRING CHICKEN

SERVED WITH SEASONAL VEGETABLES
TOSSED IN BUTTER AND RED WINE
SAUCE 215KR

PRETZEL BURGER

SERVED WITH BACON, CHEDDAR,
CHILI MAYONNAISE, LETTUCE,
TOMATO AND RED ONION 185KR

CHEVRÉ AND

PORTABELLO BURGER

SERVED WITH LETTUCE, TOMATO, RED
ONION AND CHILI MAYONNAISE AND
PICKLED VEGETABLES 185KR

SCHLACHTEPLATTE

MIXED PLATE WITH A SELECTION OF CUTS
AND SAUSAGES, SERVED WITH SAUCES
AND ACCOMPANIMENTS 299KR P/P

(MINIMUM 2 PERSONS)

WURSTPLATTE

MIXED SAUSAGES WITH SAUERKRAUT,
PICKLED VEGETABLES, MUSTARD AND
BOILED POTATOES 209KR

BARBEQUED FLANK STEAK

SERVED WITH CHIMICHURRI, FRIES
AND RED WINE SAUCE 235KR

CURRYWURST DELUXE

WITH FRIES, MAYONNAISE, SAUERKRAUT
AND PICKLED VEGETABLES 179KR

SOJA CURRYWURST DELUX

MED POMMES, MAJONNÄS, SURKÅL
OCH PICKLADE GRÖNSAKER 179KR

NACHTISCH

APFELSTRUDEL

Served with vanilla ice cream and
fresh berries (contains hazelnuts) 98KR

CREME BRULÉE

Classic with fresh berries 105KR

SORBET

Chef's selection, one scoop 35KR

CHOCOLATE TRUFFLE

35KR