

SNACKS

OSTRON FINE DE CLAIR.....39/st *
Shallot & champagne vinegar3 st/99

MARCONA ALMONDS.....65
Saltrosted from Marcona
Vegetarian

HAVGUS 12.....65
Danish terroir-cheese from Tistrup mejeri, rye bread chips & honey
Vegetarian

NOCELLARA & KALAMATA OLIVES.....65
Vegetarian

SERRANO GRAN RESERVA.....80

DIRTY FRIES.....75
Roasted aioli, pickled jalapeño & red onion and grated parmesan
Vegetarian

FRIED PIMIENTOS DE PADRÓN.....55
Chili & garlic oil
Vegetarian

FRANZ GARLICBREAD.....55
Roasted garlic, red jalapeño, parsley & parmesan
Vegetarian

SMALLER DISHES

SALMON TATAKI195
Salmon tataki with pickled cucumber, radishes, dill oil, crispy rye bread, lobster mayonnaise & fennel pollen
Vegetarian with avocado & aioli

STEAK TARTARE.....185/255
Swedish tender flank, beetroot, cornichons, shallots, capers, dijonnaise, cured egg, pommes alumettes & cress
Vegetarian with beets.....165/235

BURRATA.....185
Tomatoes from Viken, basil, dried olives, roasted marcona almonds, balsamic cream & aged olive oil
Vegetarian

FRANZ GUBBRÖRA.....195
Butter fried brioche, salmon roe, pickled herring from Norröna, hand peeled shrimps, new potatoes, caramelized onions, chopped egg & herbs



MAIN COURSES

RIB-EYE STEAK.....395
Wasabi butter, shimeji mushrooms, spring onions, miso sauce & crushed fried potatoes
Vegetarian with umami fried cauliflower.....245

NEW YORK STRIP STEAK.....395
Tender sirloin steak with dressing, red jalapeños & roasted garlic butter, bordelaise sauce, summer beans & crispy fries

BUTTER BAKED HAKE.....325
Lemon pickled cucumber, broccolini, trout roe, dill, browned butter sauce, fried buckwheat & potatoe puré

RISOTTO.....295
Grilled red shrimps, seafood stock, whipped mascarpone, green asparagus, lemon, parmesan, butter, chili & garlic oil

GRILLED CRAYFISH.....325
Grilled crayfish, chili & garlic butter, grilled lemon, roasted aioli, crispy fries with parmesan & parsley

STEAK TARTARE.....255
Swedish tender flank, beetroot, cornichons, shallots, capers, dijonnaise, cured egg, pommes alumettes & cress
Vegetarian with beets.....165/235

PIZZA SERRANO.....245
San marzano tomatoes, fior di latte, mozzarella, serrano ham, arugula, olive oil & grated parmesan
Vegetarian without serrano ham.....195

PRIME RIB BURGER.....245
Parmesan- & truffle mayonnaise, dill pickled cucumber, aged cheddar, red onion marmalade, crispy fries & aioli
Can be ordered plant-based or with halloumi

SIDES

Aioli.....25
Parmesan- & truffle mayonnaise.....25
Tomato- & onion salad.....35
French fries.....35

Talk to our service stars if you have any allergies or would like to know the origin of our meat.
*Oysters are foods that can cause allergic reactions in some cases

”Our summer menu is a celebration of the seasonal flavors. Fresh, colorful and crafted with the utmost care, each dish takes you on a culinary journey where ingredients and craftsmanship take center stage.”
– Franz



DESSERTS

STRAWBERRY SORBET.....	125
<i>Cooked rhubarb, fresh strawberries, white chocolate ganache & honeycomb</i>	
CHERRY ICE CREAM.....	125
<i>Chocolate dreams, roasted pistachios & cherry compote flavored with Karlshamns flaggpunsch</i>	
CRÈME BRÛLÉE.....	115
<i>Bourbon vanilla</i>	
A SCOOP OF SORBET OR ICE CREAM.....	35
CHOCOLATE PRALINE.....	29

COFFEE AND TEA

FILTER COFFEE.....	39
SINGLE ESPRESSO.....	25
DOUBLE ESPRESSO.....	35
CAPPUCCINO.....	43
CAFFE LATTE.....	46
TEA	39

Choose between: Earl Okej, Mega Fruit, Ginger Tronic, Green Haze & Hej Chai

AVEC Kr/cl

GRÖNSTEDTS VSOP.....	34
GRÖNSTEDTS XO.....	46
SARPA DI POLI GRAPPA	28
THE MACALLAN 12	38
BLANTON ´S GOLD BOURBON	42
DE MONTAL ARMAGNAC VSOP	36
BOULARD CALVADOS VSOP	34

COFFEE DRINKS

IRISH COFFEE.....	155
<i>Coffee, brown sugar, Irish whiskey & cream</i>	
BAILEYS COFFEE.....	155
<i>Coffee, Baileys & cream</i>	
ESPRESSO MARTINI.....	155
<i>Vodka, espresso, Kahlua & sugar</i>	

In case of allergy, please inform our staff and we will help you



BISTRO & BAR
♦ FRANZ ♦
ENGLISH

