

TRANAN

**Why not start the night with a
Champagne cocktail 175**

French 75

Champagne, gin, lemon,

Champagne Cocktail

Champagne, Cognac, Sugar

Sparkling

2018 Els Vinyerons Pregaden
Xarel-lo Katalonien 125/690

Champagne

N.V Deutz Classic Brut
Chardonnay Pinot Noir, Pinot Meunier
170/960

Sherry 8 Cl

Bodegas Baron Michaela Manzanilla 95
Bodegas Baron Micaela Amontillado 95
Bodegas Baron Michaela Oloroso 115

Beer & Cider

Draft 26cl/35cl

TT Premium Lager 60/76
TT Mellanöl 56/70
Birra Moretti 71/89
Lagunitas IPA 71/89
Sigtuna Organic Ale 67/84

Can 33 cl

Sthlm Brewing India Pale Ale 92
Sthlm Brewing Saison 92

Bottle 33 cl

St Eriks Lager 74
St Eriks Rhubarb sour 84
Red Stripe 72
Duvel 92
St Eriks IPA Gluten free 84
Bernards Gluten free Lager 50cl 92
Carnegie porter 80
Angry orchard appel cider 35.5cl 88

Akvavit 24:-/cl

Bokhällarens Akvavit
Mäskdrängens Akvavit
Jungfruns Brännvin
Aalborgs Jubileum
Bäska Droppar
Hallands Fläder
Lysholms Linie
OP Andersson
Pepparrot
Skåne

Non alcoholic

Leitz, Ein Zwei Zero,
Riesling, Rheingau 65
Leitz Ein Zwei Zero,
Sparkling Rheingau 75
Sigtuna Non Alco Pale Ale 0,5% 66
Non Alcoholic Bitburger 0,0% 45
Weihestephaner 0,5% 50cl 55
Coca Cola, Zero, Fanta, Sprite 35
Sparkling Water 35
Juice 35
Törst Real Lemon 55
Törst Real Raspberry 55
Berga Bruk Blueberry 42
Tosterup apple juice from Österlen 86

SNACKS

**Croquettes on iberico ham with
sriracha mayonnaise 75**

Marcona almonds 70

Sinisiolives 55

Culatello di Siena 135

Mixed nuts 55

STARTERS

Pulpo tomato, lemon, parsley, garlic and chili 195

Toast Skagen Kalix bleak roe 225

Matjes herring red onion, egg, browned butter, sour cream and potato 185

Burrata tomatoes from Assarssons farm and basil 195

Steak tartar truffle, parmesan, roasted almonds and mushrooms 100g/185

Cold cuts olives, grilled Levain and aioli 225

THEATER MENU 395

Small Toast Skagen
*
Wallenbergare
*
Chocolate truffle

SEAFOOD

(when available)

Oysters 35
6 pieces 195

SIDE ORDERS

Tomato salad 75
Green salad 55
French fries 45
Haricôt verts 45

MAINS

Salt cured salmon creamy dill potato 245

Hash brown Kalix bleak roe, red onion, chives and sour cream 345

Cold boiled trout fillet dill mayonnaise, pickled cucumber and boiled potatoes 255

Grilled Dorade fennel salad and salsa verde 265

Pelle Janzon with Kalix bleak roe 345

Steak tartare truffle, parmesan, roasted almonds, mushrooms and French fries 150g/255

Wallenbergare Swedish veal mousseline with green peas, bacon, lingonberries and potato purée 245

Breaded pork schnitzel a green salad and french fries 245

Biff Rydberg diced filet of beef with egg yolk and creamed horseradish 325

Grilled Swedish Entrecôte French fries, haricôts verts, tomato salad and Café de Paris butter 375

Shrimp salad asparagus, boiled egg and lemon cream 235

DESSERTS & CHEESES

Strawberries with vanilla ice cream
and oat crunches 120

Coupe Colonel lemon sorbet and vodka 120

Sorbet or ice cream of choice 45

Crème Brûlée 95

Cheeseplatter 195

A piece of cheese 65

Chocolate truffle 35

DRINKS

Dry Martini 155
Gin Vermouth Olives

Negroni 155
Gin, Campari, Vermouth

Whiskey Sour 150
Whiskey, lemon, Angostura Bitter

Aperol Spritz 145
Aperol, Cava, Soda

White Lady 145
Gin, Cointreau lemon

Bloody Tranan 155
Vodka, port wine, tomat juice,
Worcestershire sauce, Tabasco, lemon, celery

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM THE STAFF