

TRANAN

Why not start the night with a Sparkling cocktail 175

Cava Cocktail

Cava rum, lime, sage
155

French 75

Champagne, gin, lemon
175

Tranan Champagne

Champagne, lingonberry, gin lemon
175

Sparkling

2018 Els Vinyerons Pregaden
Xarel-lo Katalonien 125/690

Champagne

2013 Michel Gonet
Les 3 Terroirs Chardonnay
165/920

Sherry 8 Cl

Bodegas Baron Palo Cortado 125

Beer & Cider

Draft 26cl/35cl

TT Premium Lager 60/76

TT Mellanöl 56/70

Birra Moretti 71/89

Lagunitas IPA 71/89

Budvar 70/88

Samuel Adams Boston Lager 68/86

Sigtuna Organic Ale 67/84

St Eriks American pale ale citra 74/92

Weihenstephaner 68/86

Can/Bottle 33 cl

Sthlm Brewing India Pale Ale 92

Sthlm Brewing Saison 92

St Eriks Lager 74

St Eriks Rhubarb sour 84

Red Stripe 72

St Eriks IPA Gluten free 84

Estrella Gluten free Lager 72

St Eriks Porter 94

Duvel 92

St Peters Stout 50cl 105

Tosterups apple cider 37,5cl 95

Boulard Cider 88

Akvavit 24,-/cl

Bokhällarens 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% 60

Non Alcoholic Bitburger 0,0% 42/52

Weihenstephaner 0,5% 50cl 55

Coca Cola, Zero, Fanta, Sprite 35

Sparkling Water 35

Juice 35

Törst Real Lemon 55

Törst Real Raspberry 55

Tosterup apple juice from Österlen 86

SNACKS

Anchovies 75

Sinisiolives 55

Marcona almonds 70

Mixed nuts 55

STARTERS

Gambas tomato, lemon, parsley, garlic and chili 175

Toast Skagen lavaret roe 215

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

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

Snails Bourguignon grilled Levain 165

Cold cuts with olives, grilled Levain and aioli 165

THEATRE MENU 395

Small Toast Skagen

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Wallenbergare

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Chocolate truffle

SEAFOOD

(when available)

Oysters 35/pc

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 lavaret roe, red onion, chives and sour cream 275

Moules frites aioli 245

Turbot on the bone sugar peas, parsley butter and boiled potato 375

Fried baltic herring browned butter, lingonberries and potato purée 175

Pelle Janzon lavaret roe 325

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

Swedish pork sausage from Vaggeryd with stewed potatoes 215

Breaded pork schnitzel 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

Panzanella Italian bread and tomato salad with anchovies and olives 195

DESSERTS & CHEESES

Caramelized apple compote with puff pastry and
vanilla ice cream 125

Coupe Colonel lemon sorbet and vodka 120

Sorbet or ice cream of choice 45

Crème Brûlée 95

Chocolate mousse 75

Chocolate truffle 35

Cheese platter 195

A piece of cheese 65

DRINKS

Chanticleer 145

Gin, lingonberry, lemon

Zoo 145

Rom, Licor 43, raspberry, lemon,
cranberry, Sprite

Bourbon Collins 145

Bourbon, lime, Angostura, Soda

Gin Mule 155

Gin, mint, lime, brown sugar

Mexican Lingon Lemonade 145

Tequila, lingonberry, lemon

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM THE STAFF