

# SMALL COURSES

## DRINK PAIRINGS

COCONUT GEISHA  
(COCKTAIL) 

### Okonomiyaki / Okonomiyaki 129 :-

Koreansk fermenterad kimchipannkaka, okonomiyaki BBQ-sås, böngroddar, picklad chili, rödlök, kewpie-mayo, rostade sesamfrön, koriander.

Korean fermented kimchi pancake, Okonomiyaki BBQ sauce, bean sprouts, pickled chili, red onion, kewpie mayo, toasted sesame, coriander.



EVEN AND ODD  
(RIESLING) 

### Blinis med rökt lax och kaviar / Blinis with smoked salmon and caviar 139 :-

Minipannkakor med rökt creme fraiche, gräsklök, rödlök och löjrom

Mini pancakes, Smoked crème fraiche, chives, red onion, vendace roe.



SMOKED NEGRONI  
(COCKTAIL) 

### Rökt Råbiff / Smoked Beef tartare 146 :-

Picklad rödkål, svartrot, skogsrökt senap, tryfflemulsion, örtolja, granskott och lingon

Pickled red cabbage, black root, forrest smoked mustard, truffle emulsion, herb oil, spruce shoot, lingonberry



TORRE DEL FALASCO  
(CORVINA) 

**KOCKENS FAVORIT**



**CHEFS CHOICE**

### Krispig getost / Crispy goat cheese 132 :-

Kikärtssnö, kryddigt bacon, rödbetsorbet, krispiga kikärtar, Maraschino Coulis.

Chickpea snow, spicy bacon, red beetroot sorbet, crispy chickpeas, maraschino coulis.



# SMALL COURSES

## DRINK PAIRINGS

ALTOS DEL CONDOR  
(CABERNET SAUVINGON  
& MALBEC) 

## PERFEKT FÖR TVÅ



## PERFECT FOR TWO

Ost- och charkbricka / Cheese and Chark board  
1 person 149 :- | 2 persons 259 :-

Ett urval av två av våra lokala favoritostar och köttprodukter. Fråga efter veckans urval.

Tomat- & chilichutney, rödlök, briochebröd & vattenkrasse

A selection of two of our favourite local cheese and meats, ask for this weeks selection.

Tomato & chili chutney, red onion, brioche, watercress



## Rentataki / Raindeer tataki 156 :-

Gin- och enbärsgravad ren, vårlök, lingon, ponzu, pepparrotsmajonäs, tataki

Gin & Juniper cured raindeer, spring onion, lingonberry, ponzu, horseradish mayonnaise, tataki.



CASTIGLIONE CHIANTI DOCG   
(MERLOT, SANGOVESE)

## BIG COURSES

## DRINK PAIRINGS

COCONUT GEISHA  
(COCKTAIL)NORRBOTTENS GT  
(COCKTAIL)HOW TO START A FIRE  
(AMERICAN PALE ALE)LA 4EME TOUR  
(PINOT GRIS)**Indisk Saag Aloo / Indian Saag Aloo 247:-**

Vegansk curry på blomkål och potatis, kokosflingor, koriander, gurkmeja-ris, krispig papadam, soygurt-raita.

Vegan cauliflower-potato-vegetable curry, coconut flakes, coriander, turmeric rice, crispy papadam, soyghurt raita.

**Nordisk Taco / Nordic Taco 268 :-**

BBQ-pulled-viltkött, hjortronsalsa med jalapeño, asiatisk slaw, srirachamajonäs, ginmarinerade lingon.

BBQ pulled game meat, cloudberry – jalapeño-salsa, asian slaw, sriracha mayo, gin-marinated lingonberries.

**DG11s Högrevsburgare / DG11's Burger 197 :-**

Briochebröd, svenskt nötkött, DG11s dressing, italiensk chili cheese, krispig sallad, tomat, pommes frites.

Brioche bun, beef patty, DG11's dressing, Italian chili cheese, crispy salad, fries.

**Nordisk Fiskgryta / Fishermans pie 279 :-**

Mix av vit och röd fisk, gruyeros- och dillsås, senapsmos, säsongens grönsaker

Mixture of red &amp; white fish, gruyere cheese &amp; dill sauce, mustard mash, seasonal vegetables.



## GRILL

## DRINK PAIRINGS

DON'T TELL GARY  
(SHIRAZ)

## Kockens "Butchers Cut" / Chefs Butchers cut

Halv 229 :- | Hel 349 :-

Fråga personalen om veckans kött.

Rotselleripuré, rödvinssås, inlagd spetskål &amp; skogssvamp, vattenkrasse, yorkshirepudding

Ask staff for the weekly cut.

Root celery puree, red wine sauce, pickled point caggabe &amp; forest mushrooms, watercress, yorkshire pudding, almond potatoes, fennel, onion, asparagus.



## DESSERTS

PUMPKIN GT  
(COCKTAIL)

## Pumpa Millifouse / Pumpkin Millifouse

135 :-

Söt pumpapuré, filobakelse, chai, kanel, spunnet socker

Sweet pumpkin puree, filo pastry, chai, cinnamon, spun sugar



## Spotted dick / Spotted dick

124:-

Citronsockerkaka, russin, vaniljcreme.

Lemon sponge cake, raisens, vanilla crème anglaise.

ESPRESSO MARTINI  
(COCKTAIL)

## DG11s chokladbrownie / DG11s chocolate brownie

114 :-

Rik chokladmousse toppad med vispad grädde, browniecrumble och kolasås

Rich chocolate mousse topped with whipped cream, brownie crumble and caramel sauce.



## Kvällens tryffel / Tonights chocolate truffle

39 :-

Fråga vår personal om kvällens smaker.

Ask our staff about tonight's flavours.



## Gelatoglasstrio / Gelato Trio

99 :-

Hemmagjord glass på italiensk vis. Fråga vår personal om kvällens smaker.

Homemade ice cream in italian way. Ask our staff about tonight's flavours.



## SNACKS

## DRINK PAIRINGS

NORRLANDS GULD  
(LAGER) Fermenterade pomes /  
Fermented Fries 98:-

Cheddarsås, picklad lök, tryffel mayo.

Cheddar sauce, pickled onion, truffle mayo.




Blandade oliver / Olive mix 59 :-

Rostade mandlar / Roasted Almonds 49 :-

UTMANINGAR  CHALLENGES

STOR Varmkorv / GIANT hotdog 276 :-

VODOO RANGER  
(HAZY IPA) 

Gigantisk varmkorv på hela 100 cm!! Klarar du att äta den själv eller behöver ni vara två?

Giant hot dog challenge, 100 cm sausage with bread. Big dog for big boys - share or single gobble up challenge.

VARNING!  WARNING!KYCKLINGVINGARNA SERVERAS MED  
HANDSKAR OCH MJÖLK AV EN ORSAK!THESE WINGS ARE SERVED WITH  
GLOVES AND MILK FOR A REASON!

MJÖLK/MILK

Nordiska heta kycklingvingar x5/  
Nordic Fire Wings x5 119 :-

Carolina reaper kycklingvingar.

Carolina reaper chicken wings.

# KIDS MENU

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**Barnens grill/Kids grill** 155:-

Grillat nötkött, pommes, ketchup, sallad

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Grilled beef, fries, ketchup, salad.**Barnens burgare/Kids burger** 127 :-

Husets hamburgare med svenskt nötkött, krispsallad, tomat, ost, ketchup, pommes.

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House made swedish meat burger, crisp salad, tomato, cheese, ketchup, fries.**Pannkakor/Pancakes** 95 :-

Vaniljsocker, sirap, husets sylt.

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Vanilla sugar, syrup, house made jam.**Köttbullar/Meatballs** 95 :-

Serveras med pommes och ketchup.

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Served with fries and ketchup.

# RED



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ALTOS DEL CONDOR CABERNET	99:-	299:-
DON'T TELL GARY SHIRAZ	129:-	549:-
SINGLE VINEYARD PINOT NOIR	149:-	579:-
FALASCO CORVINA	99:-	339:-
CASTIGLIONE CHIANTI DOCG	139:-	569:-
TORRE DEL FALASCO RIPASSO	129:-	529:-

# WHITE



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LA 4ÈME TOUR RIESLING EKO	149:-	599:-
GIESEN ORGANIC SAUVIGNON EKO	155:-	629:-
EVEN AND ODD RIESLING	109:-	375:-
TONI GRÜNER VELTLINER	139:-	565:-

# ROSÉ



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IL FATTORINO ROSATO	95:-	339:-
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# SPARKLING



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PROSECCO DOS TREVISO	95:-	425:-
SIGNAT CAVA BRUT	95:-	359:-
PHILLIPPONAT ROYALE RESERVE	-	759:- ½ bottle
SAINT MARCEUAX	-	1190:-

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OSÄKER PÅ VAD DU VILL DRICKA? FRÅGA VÅR PERSONAL.  
NOT SURE WHAT TO DRINK? ASK OUR STAFF.

**D<sup>o</sup>.11**