

# Mat

## NÅGOT LITET ATT BÖRJA MED...

|                                                                          |          |
|--------------------------------------------------------------------------|----------|
| <b>Fläskkorv med bröd</b><br>senapsemulsion,<br>friterad surkål, tryffel | 95 kr/st |
| <b>Banderillas</b>                                                       | 75 kr    |
| <b>Oliver</b>                                                            | 70 kr    |
| <b>Don Ramon Lomito Iberico Bellota</b>                                  | 155 kr   |

## RÅVARAN I FOKUS

|                                          |        |
|------------------------------------------|--------|
| <b>Smörstekt Caviartost</b><br>30g Baeri | 795 kr |
| 30g Oscietra                             | 995 kr |

|                                                             |        |
|-------------------------------------------------------------|--------|
| <b>Kokta havskräftor från Bohuslän</b><br>krondillsmajonnäs | 395 kr |
|-------------------------------------------------------------|--------|

|                                                              |        |
|--------------------------------------------------------------|--------|
| <b>Löjrom från Kalix</b><br>smörstekt toast, smetana, rödlök | 245 kr |
|--------------------------------------------------------------|--------|

|                                                                                         |        |
|-----------------------------------------------------------------------------------------|--------|
| <b>Spett på svensk gris från Nibble Gård</b><br>koriander, spiskummin,<br>picklad mango | 185 kr |
|-----------------------------------------------------------------------------------------|--------|

|                                                   |        |
|---------------------------------------------------|--------|
| <b>Stracciatella</b><br>sommарtryffel, levainbröd | 175 kr |
|---------------------------------------------------|--------|

|                                                                   |        |
|-------------------------------------------------------------------|--------|
| <b>Friterad majs med bearnaisesås</b><br>purjolöksaska, pimienton | 120 kr |
|-------------------------------------------------------------------|--------|

## MATBARENS KLASSIKER

|                                                                                                  |        |
|--------------------------------------------------------------------------------------------------|--------|
| <b>Misomarinerad eldad hamachi kama</b><br>ångade asiatiska grönsaker, chili,<br>koriander, lime | 265 kr |
|--------------------------------------------------------------------------------------------------|--------|

|                                                                                                        |        |
|--------------------------------------------------------------------------------------------------------|--------|
| <b>Friterad avokado med kimchiemulsion</b><br>sojarostade cashewnötter, picklad ingefära,<br>koriander | 185 kr |
|--------------------------------------------------------------------------------------------------------|--------|

|                                                                   |        |
|-------------------------------------------------------------------|--------|
| <b>Hällstekt svensk bläckfisk</b><br>bakad fänkål, citron, vitlök | 235 kr |
|-------------------------------------------------------------------|--------|

|                                                                             |           |
|-----------------------------------------------------------------------------|-----------|
| <b>Chinese 5 spice porkbun</b><br>hoisinsås, sojaemulsion,<br>picklad gurka | 120 kr/st |
|-----------------------------------------------------------------------------|-----------|

|                                                                           |        |
|---------------------------------------------------------------------------|--------|
| <b>Smörstekt gös i tunnbrödsklämma</b><br>potatis, pepparrot, Kalixlöjrom | 305 kr |
|---------------------------------------------------------------------------|--------|

|                                                                      |        |
|----------------------------------------------------------------------|--------|
| <b>Svensk hängmörad Denver steak</b><br>tomat, stracciatella, ramlök | 295 kr |
|----------------------------------------------------------------------|--------|

Vänligen meddela oss om eventuella allergier. Matbaren är en kontantfri restaurang.

## MATBARENS 4 RÄTTER 1095kr

**Grovmalen kalvtartar**  
örtemulsion, tryffel, hasselnötter

**Skandinavisk Sashimi**  
ren, regnbågslax, avokado, soja

**Smörstekt piggvar med hjärtmusslor**  
Sandefjordsås, forell- & stenbitsrom, gräslök

**Hängmörad svensk ryggbiff med stekt svamp**  
Karl-johansvampscremé, sommartryffel

**Dryckespaket**  
Goda val 795 kr  
Exklusiva val 1295 kr  
Alkoholfria val 520 kr

## NÅGOT ATT AVSLUTA MED...

**Dagens ost**  
rågbröd, fikon & äppelmarmelad,  
valnötter 165 kr

**Jordgubbar & vanilj**  
karamelliserad smördeg, atsinakrasse 145 kr

**Vild choklad från Bolivia**  
toffeeglass, gräddfil, nötter 155 kr

**Citrus & örtsorbet**  
olivolja, havssalt 115 kr

**Coupe Colonel**  
citronsorbet, gin 195 kr

**En kula sorbet** 65 kr

## SÖTT VIN

**Vin Santo Del Chianti DOC 2009**  
Donatella Cinelli Colombini,  
Toscana, Italien 260 kr

# Dryck

| BUBBLOR & DRINKAR                                                                   | GL     |
|-------------------------------------------------------------------------------------|--------|
| <b>Brut Majeur NV</b><br>Ayala, Champagne, Frankrike                                | 240 kr |
| <b>Alta Langa Brut Metodo Classico 2020</b><br>Agricola Brandini, Piemonte, Italien | 210 kr |
| <b>The Macallan 12yo &amp; tonka</b>                                                | 210 kr |
| <b>Old Fashioned</b>                                                                | 195 kr |
| <b>Negroni</b>                                                                      | 195 kr |

| VITT                                                                             |        |
|----------------------------------------------------------------------------------|--------|
| <b>Chablis 2023</b><br>J-P & Benoît Droin, Chablis, Frankrike                    | 220 kr |
| <b>Riesling ”Edition For Matbaren 2023”</b><br>Emrich-Schönleber, Nahe, Tyskland | 195 kr |
| <b>Vouvray Cuvée Silex 2023</b><br>Vigneau Chevreau, Loire, Frankrike            | 160 kr |
| <b>Fels Roter Veltliner 2024</b><br>Leth, Wagram, Österrike                      | 150 kr |

| RÖTT                                                                           |        |
|--------------------------------------------------------------------------------|--------|
| <b>Crozes-Hermitage Les Meysonniers 2023</b><br>M.Chapoutier, Rhône, Frankrike | 210 kr |
| <b>Pinot Noir Reserve 2021</b><br>Leth, Wagram, Österrike                      | 190 kr |
| <b>Langhe Nebbiolo 2023</b><br>Produttori del Barbaresco<br>Piemonte, Italien  | 180 kr |
| <b>Colheita Seleccionada 2023</b><br>Monte dos Perdigões, Alentejo, Portugal   | 150 kr |

| ÖL                                                         |       |
|------------------------------------------------------------|-------|
| <b>S:t Eriks Lager 5,1%, Fat</b><br>S:t Eriks Bryggeri     | 85 kr |
| <b>Brödrapils 5,0% Fl</b><br>Nils Oscar & Mathias Dahlgren | 80 kr |
| <b>NAPA 0,5% Fl</b><br>Sigtuna Bryggghus                   | 70 kr |

| ALKOHOLFRITT                                    |             |
|-------------------------------------------------|-------------|
| <b>Fresh kolsyrat</b>                           | 35 kr/pers. |
| <b>Ekologisk must från Flen</b>                 | 70 kr       |
| <b>Törst Real Elderflower</b>                   | 80 kr       |
| <b>Matbarens svartpeppar &amp; ingefärssoda</b> | 125 kr      |
| <b>Yuzu &amp; Tonic</b>                         | 125 kr      |

Utöver dessa viner ovan serverar vi även ett större urval av exklusiva viner på glas, samt så finns en större lista för vin per flaska.

Missa inte!

DET FINNS ALLTID SITT ..

Norröna matjessill från Hagensund

löjrom, fårskpetatis, brynt smör 195 kr

Blad, skott, örter & gula bär  
olivolja, viner, salt, svartpeppar  
155 kr

@bymathiasdahlgren

# Food

## SOMETHING SMALL TO START WITH...

|                                                                |         |
|----------------------------------------------------------------|---------|
| <b>Hotdog</b>                                                  |         |
| pork sausage, mustard emulsion, deep-fried sauerkraut, truffle | 95:-/pc |
| <b>Banderillas</b>                                             | 75:-    |
| <b>Olives</b>                                                  | 70:-    |
| <b>Don Ramon Lomito Iberico Bellota</b>                        | 155:-   |

## PRODUCT IN FOCUS

|                                  |       |
|----------------------------------|-------|
| <b>Butter-fried Caviar toast</b> |       |
| 30g Baeri                        | 795:- |
| 30g Oscietra                     | 995:- |

|                                   |       |
|-----------------------------------|-------|
| <b>Langoustines from Bohuslän</b> |       |
| crown dill mayonnaise             | 395:- |

|                                        |       |
|----------------------------------------|-------|
| <b>Bleak roe from Kalix</b>            |       |
| butter fried toast, smetana, red onion | 245:- |

|                                                 |       |
|-------------------------------------------------|-------|
| <b>Skewers of Swedish pork from Nibble Gård</b> |       |
| coriander, cumin, pickled mango                 | 185:- |

|                              |       |
|------------------------------|-------|
| <b>Stracciatella</b>         |       |
| summer truffle, levain bread | 175:- |

|                                             |       |
|---------------------------------------------|-------|
| <b>Deep-fried corn with bearnaise sauce</b> |       |
| leek ash, pimienton                         | 120:- |

## MATBAREN'S CLASSICS

|                                                  |       |
|--------------------------------------------------|-------|
| <b>Miso-marinated torched hamachi kama</b>       |       |
| steamed asian vegetables, chili, coriander, lime | 265:- |

|                                                    |       |
|----------------------------------------------------|-------|
| <b>Deep-fried avocado with kimchi emulsion</b>     |       |
| soy-roasted cashew nuts, pickled ginger, coriander | 185:- |

|                             |       |
|-----------------------------|-------|
| <b>Seared swedish squid</b> |       |
| baked fennel, lemon, garlic | 235:- |

|                                              |          |
|----------------------------------------------|----------|
| <b>Chinese 5 spice porkbun</b>               |          |
| hoisin sauce, soy emulsion, pickled cucumber | 120:-/pc |

|                                             |       |
|---------------------------------------------|-------|
| <b>Butter fried pike-perch in flatbread</b> |       |
| potatoes, horseradish, bleak roe from Kalix | 305:- |

|                                      |       |
|--------------------------------------|-------|
| <b>Swedish dry aged denver steak</b> |       |
| tomatoe, stracciatella, ramson       | 295:- |

Please inform us if you have any allergies.  
Matbaren is a cash free restaurant.

## MATBAREN'S 4 COURSES 1095:-

**Coarsely ground tartar of veal**  
herb emulsion, truffle, hazelnuts

**Scandinavian Sashimi**  
reindeer, salmon, avocado, soy

**Butter fried turbot with cockles**  
Sandefjord sauce, trout- & lumpfish roe, chives

**Dry aged swedish sirloin steak with fried mushrooms**  
porcini mushroom puré, summer truffle

### Beverage pairings

Good choice 795:-

Exclusive choice 1295:-

Non alcoholic choice 520:-

## SOMETHING TO FINISH WITH...

**Today's cheese**  
rye bread, fig & apple marmalade, walnuts 165:-

**Strawberry & vanilla**  
caramelized puff pastry, cress 145.-

**Wild chocolate from Bolivia**  
toffee ice-cream, sour cream, nuts 155:-

**Citrus & herb sorbet**  
olive oil, sea salt 115:-

**Coupe Colonel**  
lemon sorbet, gin 195:-

**One scoop of sorbet** 65:-

## SWEET WINE

**Vin Santo Del Chianti DOC 2009**  
Donatella Cinelli Colombini, Tuscany, Italy 260:-

# Beverages

|                                             |       |
|---------------------------------------------|-------|
| <b>BUBBLES &amp; DRINKS</b>                 | GL    |
| <b>Brut Majeur NV</b>                       |       |
| Ayala, Champagne, France                    | 240:- |
| <b>Alta Langa Brut Metodo Classico 2020</b> |       |
| Agricola Brandini, Piedmont, Italy          | 210:- |
| <b>The Macallan 12 yo &amp; tonka</b>       | 210:- |
| <b>Old Fashioned</b>                        | 195:- |
| <b>Negroni</b>                              | 195:- |

|                                             |       |
|---------------------------------------------|-------|
| <b>WHITE</b>                                |       |
| <b>Chablis 2023</b>                         |       |
| Jean-Paul & Benoît Droin, Chablis, France   | 220:- |
| <b>Riesling "Edition For Matbaren 2023"</b> |       |
| Emrich-Schönleber, Nahe, Germany            | 195:- |
| <b>Vouvray Cuvée Silex 2023</b>             |       |
| Vigneau Chevreau, Loire, France             | 160:- |
| <b>Fels Roter Veltliner 2024</b>            |       |
| Leth, Wagram, Austria                       | 150:- |

|                                              |       |
|----------------------------------------------|-------|
| <b>RED</b>                                   |       |
| <b>Crozes-Hermitage Les Meysonniers 2023</b> |       |
| M.Chapoutier, Rhône, France                  | 210:- |
| <b>Pinot Noir Reserve 2021</b>               |       |
| Leth, Wagram, Austria                        | 190:- |
| <b>Langhe Nebbiolo 2023</b>                  |       |
| Produttori del Barbaresco                    |       |
| Piedmont, Italy                              | 180:- |
| <b>Colheita Seleccionada 2023</b>            |       |
| Monte dos Perdigões, Alentejo, Portugal      | 150:- |

|                                      |      |
|--------------------------------------|------|
| <b>BEER</b>                          |      |
| <b>S:t Eriks Lager 5,1%, Draught</b> |      |
| S:t Eriks Bryggeri                   | 85:- |
| <b>Brödrapils 5,0% Btl</b>           |      |
| Nils Oscar & Mathias Dahlgren        | 80:- |
| <b>NAPA 0,5% Btl</b>                 |      |
| Sigtuna Brygghus                     | 70:- |

|                                                |            |
|------------------------------------------------|------------|
| <b>NON ALCOHOLIC</b>                           |            |
| <b>Fresh Sparkling</b>                         | 35:-/pers. |
| <b>Organic Juice from Flen</b>                 | 70:-       |
| <b>Törst Real Elderflower</b>                  | 80:-       |
| <b>Matbarens blackpepper &amp; ginger soda</b> | 125:-      |
| <b>Yuzu &amp; Tonic</b>                        | 125:-      |

Apart from the above wines we also serve a selection of exclusive wines by the glass and a wine list for bottles.

Dont miss!

THERE IS ALWAYS HERRING ON THE MENU...

Norröna herring from Håugesund  
bleak roe, new potatoes, browned butter

195:-

Leaves, sprouts, herbs  
& yellow beets  
olive oil, vinegar, salt, black pepper  
155 kr

@bymathiasdahlgren