

# Food

## SOMETHING SMALL TO START WITH...

|                                         |         |
|-----------------------------------------|---------|
| <b>Hotdog</b>                           |         |
| romesco, truffle, roasted onion         | 95:-/pc |
| <b>Pickles</b>                          | 60:-    |
| <b>Olives</b>                           | 70:-    |
| <b>Don Ramon Lomito Iberico Bellota</b> | 155:-   |

## MEDIUM SIZED COURSES

|                                                   |          |
|---------------------------------------------------|----------|
| <b>Butter-fried Caviar toast</b>                  |          |
| 30g Baeri                                         | 895:-    |
| 30g Oscietra                                      | 1095:-   |
| <b>Bleak roe from Kalix</b>                       |          |
| butterfried toast, sour cream, red onion          | 245:-    |
| <b>Miso-marinated hamachi kama</b>                |          |
| kimchi, cashew, soy                               | 205:-    |
| <b>Pink-roasted veal &amp; gem lettuce</b>        |          |
| olives, parmesan, marcona almonds                 | 255:-    |
| <b>Seared swedish squid</b>                       |          |
| baked fennel, lemon, garlic                       | 235:-    |
| <b>Chinese 5 spice porkbun</b>                    |          |
| hoisin sauce, soy, pickled cucumber               | 125:-/pc |
| <b>Seared zabuton</b>                             |          |
| sobrasada butter, panko, demi                     | 245:-    |
| <b>Tempura fried zucchini flower</b>              |          |
| romesco, dried olives, atsina cress               | 180:-    |
| <b>Leaves, sprouts &amp; herbs</b>                |          |
| crudités, vinegar, olive oil                      | 155:-    |
| <b>Croissant with forest mushrooms</b>            |          |
| jerusalem artichoke, truffle, cured egg yolk      | 255:-    |
| <b>Steamed cod &amp; forest mushroom emulsion</b> |          |
| trout roe, parsley, browned butter                | 320:-    |
| <b>Swedish dry aged beef</b>                      |          |
| tomato, stracciatella, ramson                     | 295:-    |
| <b>Butter fried turbot with cockles</b>           |          |
| Sandefjord sauce, trout roe, lemon                | 335:-    |

## SOMETHING TO FINISH WITH...

|                                                     |       |
|-----------------------------------------------------|-------|
| <b>Today's cheese with rye bread</b>                |       |
| fig & apple marmalade, walnuts                      | 165:- |
| <b>Long pepper ice-cream &amp; blueberry sorbet</b> |       |
| crumble, keffir lime, sorrels                       | 145:- |
| <b>Wild chocolate from Bolivia</b>                  |       |
| toffee ice-cream, sour cream, nuts                  | 155:- |
| <b>Charred grapes with plum sorbet</b>              |       |
| honey, olive oil, sea salt                          | 120:- |
| <b>One scoop of sorbet</b>                          | 65:-  |

## MATBAREN'S 4-COURSES 995:-

**Baked char with smoked smetana**  
carrot, elderflower, trout roe

**Potatoe & truffle**  
egg 63°, butter sauce, potato chips

**Red wine braised beef shank & truffle**  
trumpet chantarelle, jerusalem artichoke, garlic

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

### Beverage pairings

Good choice 745:-

Exclusive choice 1295:-

Non alcoholic choice 520:-

# Beverages

## NON ALCOHOLIC

|                                      |           |
|--------------------------------------|-----------|
| <b>Fresh Sparkling water</b>         | 45:-/p.p. |
| <b>Organic Juice from Flen</b>       | 80:-      |
| <b>Coca cola/ Coca cola zero</b>     | 45:-      |
| <b>Törst Real Elderflower</b>        | 95:-      |
| <b>Blackpepper &amp; ginger soda</b> | 135:-     |
| <b>Yuzu &amp; Tonic</b>              | 135:-     |

## BEER

|                                          |       |
|------------------------------------------|-------|
| <b>S:t Eriks Lager 5,1% Draught 40cl</b> | 90:-  |
| <b>Pilsner Urquell 4,5% Draught 40cl</b> | 90:-  |
| <b>S:t Eriks IPA 5,3%</b>                | 95:-  |
| <b>Black Mountain Irish Stout 4,7%</b>   | 95:-  |
| <b>Queen Of The Hill Sour Beer 4,5%</b>  | 115:- |
| <b>Brödrapils 5,0%</b>                   | 75:-  |
| <b>NAPA 0,5</b>                          | 80:-  |

## BUBBLES & DRINKS

|                                             |       |
|---------------------------------------------|-------|
| <b>Brut Majeur NV</b>                       | GL    |
| Ayala, Champagne, France                    | 240:- |
| <b>Alta Langa Brut Metodo Classico 2020</b> |       |
| Agricola Brandini, Piedmont, Italy          | 220:- |
| <b>The Macallan 12 yo &amp; tonka</b>       | 210:- |
| <b>Old Fashioned</b>                        | 200:- |
| <b>Negroni</b>                              | 200:- |
| <b>Strawberry Basil Punsch</b>              | 200:- |

## WHITE

|                                             |       |
|---------------------------------------------|-------|
| <b>Chablis 2023</b>                         |       |
| Domaine Alain Gautheron                     |       |
| Chablis, France                             | 230:- |
| <b>Les Hauts Chemins 2023</b>               |       |
| Famille Michon, Loire, France               | 210:- |
| <b>Riesling "Edition For Matbaren" 2023</b> |       |
| Emrich-Schönleber, Nahe, Germany            | 195:- |
| <b>Etiqueta Verde Albariño 2024</b>         |       |
| Granbazán, Rias Baixas, Spain               | 190:- |

## RED - ROSÉ

|                                              |       |
|----------------------------------------------|-------|
| <b>Les Meysonniers Crozes Hermitage 2023</b> |       |
| M. Chapoutier, Rhone, France                 | 220:- |
| <b>Bolgheri La Volpe e l'Uva 2021</b>        |       |
| Ricasoli, Tuscany, Italy                     | 210:- |
| <b>Le Tourbillon de la Vie 2022</b>          |       |
| Domaine Jean - Philippe Padie                |       |
| Languedoc-Roussillon, France                 | 180:- |
| <b>Blauer Spätburgunder Trocken 2019</b>     |       |
| Weingut Knipser, Pfalz, Germany              | 160:- |
| <b>Estandon Rosé 2024</b>                    |       |
| Provence, France                             | 150:- |

## SWEET WINE

|                                         |       |
|-----------------------------------------|-------|
| <b>Moscato d'Asti DOCG 2024</b>         |       |
| Pelissero Azienda Agricola Vitivinicola |       |
| Piedmont, Italy                         | 130:- |
| <b>Vino del Volta 2023</b>              |       |
| La Stoppa, Emilia - Romagna, Italy      | 220:- |

Exclusive wine by the glass or  
a bottle to share?  
Ask for the wine list

Please inform us if you have any allergies.

Matbaren is a cash free restaurant.

Dont miss!



4/5:-

Langeustines from Bohuslän  
crown dill mayonnaise

@bymathiasdahlgren

# Mat

## NÅGOT LITET ATT BÖRJA MED...

|                                         |          |
|-----------------------------------------|----------|
| <b>Fläskkorv med bröd</b>               |          |
| romesco, tryffel, rostad lök            | 95 kr/st |
| <b>Picklade grönsaker</b>               | 75 kr    |
| <b>Oliver</b>                           | 70 kr    |
| <b>Don Ramon Lomito Iberico Bellota</b> | 155 kr   |

## MELLANRÄTTER

|                                              |           |
|----------------------------------------------|-----------|
| <b>Smörstekt Caviartost</b>                  |           |
| 30g Baeri                                    | 895 kr    |
| 30g Oscietra                                 | 1095 kr   |
| <b>Löjrom från Kalix</b>                     |           |
| smörstekt toast, gräddfil, rödlök            | 245 kr    |
| <b>Misomarinerad hamachi kama</b>            |           |
| kimchi, cashew, soja                         | 205 kr    |
| <b>Rosastekt kalv med hjärtsallad</b>        |           |
| oliver, parmesan, marconamandel              | 255 kr    |
| <b>Hällstekt svensk bläckfisk</b>            |           |
| bakad fänkål, citron, vitlök                 | 235 kr    |
| <b>Chinese 5 spice porkbun</b>               |           |
| hoisinsås, soja, picklad gurka               | 125 kr/st |
| <b>Hällstekt zabuton</b>                     |           |
| sobrasadasmör, panko, demi                   | 245 kr    |
| <b>Tempurafriterad zucchiniblomma</b>        |           |
| romesco, torkade oliver, atsinakrasse        | 180 kr    |
| <b>Blad, skott &amp; örter</b>               |           |
| cruditée, vinäger, olivolja                  | 155 kr    |
| <b>Croissant med skogssvamp</b>              |           |
| jordärtskocka, tryffel, gravad äggula        | 255 kr    |
| <b>Ångad torsk &amp; skogssvampsemulsion</b> |           |
| forellrom, persilja, brynt smör              | 320 kr    |
| <b>Svensk hängmörad biff</b>                 |           |
| tomat, stracciatella, ramslök                | 295 kr    |
| <b>Smörstekt piggvar med hjärtmusslor</b>    |           |
| Sandefjordsås, forellrom, citron             | 335 kr    |

## NÅGOT ATT AVSLUTA MED...

|                                            |        |
|--------------------------------------------|--------|
| <b>Dagens ost med rågröd</b>               |        |
| fikon & äppelmarmelad, valnötter           | 165 kr |
| <b>Långpepparglass &amp; blåbärssorbet</b> |        |
| crumble, keffirlime, oxalis                | 145 kr |
| <b>Vild choklad från Bolivia</b>           |        |
| toffeeglass, gräddfil, nötter              | 155 kr |
| <b>Sotade vindruvor med plommonsorbet</b>  |        |
| honung, olivolja, havssalt                 | 120 kr |
| <b>En kula sorbet</b>                      | 65 kr  |

## MATBARENS 4-RÄTTER

995kr

**Lättbakad röding med rökt smetana**  
morot, fläder, forellrom

**Potatis & tryffel**  
ägg 63°, smörsås, potatiships

**Rödvinsbräserat oxlägg & tryffel**  
trattkantarell, jordärtskocka, vitlök

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

### Dryckespaket

Goda val 745 kr

Exklusiva val 1295 kr

Alkoholfria val 520 kr

# Dryck

## ALKOHOLFRITT

|                                       |             |
|---------------------------------------|-------------|
| <b>Fresh kolsyrat vatten</b>          | 45 kr/pers. |
| <b>Ekologisk must från Flen</b>       | 85 kr       |
| <b>Coca cola/Coca cola zero</b>       | 45 kr       |
| <b>Törst Real Elderflower</b>         | 95 kr       |
| <b>Svartpeppar &amp; ingefärssoda</b> | 135 kr      |
| <b>Yuzu &amp; Tonic</b>               | 135 kr      |

## ÖL

|                                        |        |
|----------------------------------------|--------|
| <b>S:t Eriks Lager 5,1% Fat 40cl</b>   | 90 kr  |
| <b>Pilsner Urquell 4,5% Fat 40cl</b>   | 90 kr  |
| <b>S:t Eriks IPA 5,3%</b>              | 95 kr  |
| <b>Black Mountain Irish Stout 4,7%</b> | 95 kr  |
| <b>Queen Of The Hill Suröl 4,5%</b>    | 115 kr |
| <b>Brödrapils 5,0%</b>                 | 75 kr  |
| <b>NAPA 0,5%</b>                       | 80 kr  |

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

## BUBBLOR & DRINKAR

GL

|                                             |        |
|---------------------------------------------|--------|
| <b>Brut Majeur NV</b>                       |        |
| Ayala, Champagne, Frankrike                 | 240 kr |
| <b>Alta Langa Brut Metodo Classico 2020</b> |        |
| Agricola Brandini, Piemonte, Italien        | 220 kr |
| <b>The Macallan 12yo &amp; tonka</b>        | 210 kr |
| <b>Old Fashioned</b>                        | 200 kr |
| <b>Negroni</b>                              | 200 kr |
| <b>Strawberry Basil Punsch</b>              | 200 kr |

## VITT

|                                             |        |
|---------------------------------------------|--------|
| <b>Chablis 2023</b>                         |        |
| Domaine Alain Gautheron                     |        |
| Chablis, Frankrike                          | 230 kr |
| <b>Les Hauts Chemins 2023</b>               |        |
| Famille Michon, Loire, Frankrike            | 210 kr |
| <b>Riesling "Edition For Matbaren" 2023</b> |        |
| Emrich-Schönleber, Nahe, Tyskland           | 195 kr |
| <b>Etiqueta Verde Albariño 2024</b>         |        |
| Granbazán, Rias Baixas, Spanien             | 190 kr |

## RÖTT - ROSÉ

|                                              |        |
|----------------------------------------------|--------|
| <b>Les Meysonniers Crozes Hermitage 2023</b> |        |
| M. Chapoutier, Rhone, Frankrike              | 220 kr |
| <b>Bolgheri La Volpe e l'Uva 2021</b>        |        |
| Ricasoli, Toscana, Italien                   | 210 kr |
| <b>Le Tourbillon de la Vie 2022</b>          |        |
| Domaine Jean - Philippe Padie                |        |
| Languedoc-Roussillon, Frankrike              | 180 kr |
| <b>Blauer Spätburgunder Trocken 2019</b>     |        |
| Weingut Knipser, Pfalz, Tyskland             | 160 kr |
| <b>Estandon Rosé 2024</b>                    |        |
| Provence, Frankrike                          | 150 kr |

## SÖTT VIN

|                                         |        |
|-----------------------------------------|--------|
| <b>Moscato d'Asti DOCG 2024</b>         |        |
| Pelissero Azienda Agricola Vitivinicola |        |
| Piemonte, Italien                       | 130 kr |
| <b>Vino del Volta 2023</b>              |        |
| La Stoppa, Emilia - Romagna, Italien    | 220 kr |

Exklusivt vin på glas eller  
dela på en flaska vin?  
Be gärna om vinlistan