

Mat

RÅVARAN I FOKUS

Friterad majs med bearnaisesås
purjolöksaska, pimenton 155 kr

Kokta havskräftor från Bohuslän
krondillsmajonnäs 350 kr

30g Caviar
smörstekt toast 895 kr

Hällstekt Abanico Iberico Bellota
sobrasadasmör, persilja, citronzest 185 kr

Stekta svenska gula kantareller
croissant, tryffelbechamel, spenat 275 kr

Hällstekt bläckfisk med sotad sallad
grillad majonnäs, chimichurri 185 kr

MATBARENS KLASSIKER

Pumpa och broccoli
tryffel, fransk vattenkrasse, mandel 255 kr

"Steamed beef bun"
grillad oxbringa, chipotlemajonnäs,
picklad paprika 115 kr/st

Skandinavisk sashimi
regnbågslax, ren, soja, pepparrot 245kr

Ångad rimmad torsk
skogsvampsemulsion,
forellrom, persilja 315 kr

Stekt rådjur med rotsellericrème
rostad vitlök, toast, mangold 295 kr

Blad, skott, örter & gula betor
olivolja, vinäger, salt, svartpeppar 145 kr

Friterad västerhavsfisk med stenbitsrom
gräslöksemulsion, potatis, cruditéer 285 kr

MATBARENS 4-RÄTTER 945kr

Fläderpicklad Abborre med stenbitsrom
pepparrotsgräddfil, gurka, rättika

Lammtartar med yoghurt & eldad gurka
timjan, oregano, salt citron, harissaolja

Hummeragnolotti
bottarga, basilika, brynt smör

Rödvinbräserad oxsvans
jordärtskocka, kantareller,
vitlök, persilja

Dryckespaket
Goda val / 4gl 695 kr
Exklusiva val / 4gl 1295 kr
Alkoholfria val / 4gl 445 kr

Severas endast kvällstid

LUNCH I SÄSONG 495kr VECKA 40

Kroketter på lättrokt torsk
stenbitsrom, dillmajonnäs, citron

Biff Dahlgren
oxfilé, gotlandstryffel, rostad potatis

Vild choklad från Bolivia
toffeeglass, gräddfil, nötter

Onsdag-Fredag 12.00-13.30

Dryckespaket: två halva glas vin 185 kr

Vänligen meddela oss om eventuella allergier.
Mathias Dahlgren är en kontantfri restaurang.

Dryck

VITT GL

Chablis 2020
Domaine Moreau-Naudet,
Chablis, Frankrike 210 kr

Falanghina 2021
Azienda Vinicola Pietracupa,
Campania, Italien 160 kr

Pannobile Weissburgunder 2019
A. Gsellmann, Weinland, Österrrike 190 kr

Riesling Trocken 2021
Weingut Rebholz, Pfalz, Tyskland 150 kr

RÖTT

Barbaresco Vicenziana 2018
La Licenziana, Piemonte, Italien 240 kr

Rosso di Montalcino 2019
Donatella Colombini,
Toscana, Italien 180 kr

Blauer Spätburgunder 2017
Weingut Knipser, Pfalz, Tyskland 160 kr

Rasteau Les Cras 2018
Domaine du Trapadis, Rhône,
Frankrike 150 kr

ÖL

N.A.P.A, Sigtuna 0,5% 65 kr

Gullmars-IPA
Gröna Linjen Bryggeri 5,8% 95 kr

Bright Light Gluten-Free Pale Ale
Stockholm Brewing Co. 5,5% 95 kr

FAT

S:t Eriks Lager
S:t Eriks Bryggeri 5,1% 75 kr

ALKHOLFRITT

Fresh kolsyrat/stilla 35 kr/pers

Ekologisk must från Flen 70 kr

Real Törst 70 kr

Ginger Beer, Fentiman's 70 kr

Utöver dessa viner serverar vi även ett
urval av exklusiva viner på glas, samt en större
vinlista.

Missa inte!

ALLTID SILL ELLER STRÖMMING...

Matjessill från Hångersund
rågbröd, gräddfil, äpple,
potatis 225:-

Prova!

Avokadetoast,
bladgrönt, jalapeño, limeskal,
havssalt 195 kr

Food

PRODUCTS IN FOCUS

Deep fried corn with bearnaise sauce leek ash, pimento	155:-
Langoustines from Bohuslän crown dill mayonnaise	350:-
30g Caviar butter fried toast	895:-
Seared Abanico Iberico Bellota sobrasada butter, parsley, lemon zest	185:-
Fried swedish yellow chanterelles croissant, truffle béchamel, spinach	275:-
Seared squid with salad grilled mayonnaise, chimichurri	185:-

MATBAREN'S CLASSICS

Pumpkin & broccoli truffle, watercress, almond	255:-
"Steamed beef bun" grilled beef brisket, chipotle mayonnaise, pickled peppers	115:-/pc.
Scandinavian sashimi rainbow salmon, reindeer, soy, horseradish	245:-
Steamed cod & mushrooms butter sauce, trout roe, parsley	315:-
Seared roe deer with celeriac cream roasted garlic, toast, swiss chard	295:-
Leaves, sprouts, herbs & beets olive oil, vinegar, salt, black pepper	145:-
Deep-fried fish from the west sea with lumpfish roe chive emulsion, potatoes, crudités	285:-

Don't miss!
THERE IS ALWAYS HERRING ON THE MENU...
Matjess herring from Haugesund
rye bread, sour cream, apples,
potatoes 225:-

Try this!
Avocado toast,
green leaves, jalapeno, lime,
sea salt 195 kr

MATBAREN'S 4 COURSES

945:-

Elderflower pickled perch with lumpfish roe
horseradish sour cream, cucumber, daikon

Lamb tartar, yoghurt & torched cucumber
thyme, oregano, salty lemon, harissa oil

Lobster agnolotti
bottarga, basil, browned butter

Red wine braised oxtail
jerusalem artichoke, chanterelles,
garlic, parsley

Beverage pairings
Good choice / 4gl 695:-
Exclusive choice / 4gl 1295:-
Non alcoholic choice / 4gl 445:-

Only served in the evenings

LUNCH IN SEASON 495:- WEEK 40

Croquettes on lightly smoked cod
lumpfish roe, dill mayonnaise, lemon

Beef Dahlgren
fillet of beef, Gotland truffle, roasted potatoes

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

Wednesday - Friday 12.00-13.30

Beverage pairing: two half glasses of wine 185:-

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

Beverage

WHITE GL

Chablis 2020 Domaine Moreau-Naudet, Chablis, France	210:-
Falanghina 2021 Azienda Vinicola Pietracupa, Campania, Italy	160:-
Pannobile Weissburgunder 2019 A. Gsellmann, Weinland, Austria	190:-
Riesling Trocken 2021 Weingut Rebholz, Pfalz, Germany	150:-

RED

Barbaresco Vicenziana 2018 La Licenziana, Piedmont, Italy	240:-
Rosso di Montalcino 2019 Donatella Cinelli Colombini, Tuscany, Italy	180:-
Blauer Spätburgunder 2017 Weingut Knipser, Pfalz, Germany	160:-
Rasteau Les Cras 2018 Domaine du Trapadis, Rhône, France	150:-

BEER

N.A.P.A, Sigtuna 0,5%	65:-
Gullmars-IPA Gröna Linjen Bryggeri 5,8%	95:-
Bright Light Gluten-Free Pale Ale Stockholm Brewing Co. 5,5%	95:-

DRAFT BEER

S:t Eriks Lager S:t Eriks Bryggeri 5,1%	75:-
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NON ALCOHOLIC

Fresh sparkling/still	35:-/pers
Organic Juice from Flen	70:-
Real Törst	70:-
Ginger Beer, Fentiman's	70:-

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