

# Mat

## RÅVARAN I FOKUS

**Tonkatsu på karré från Halla gård**  
spetskål, ponzu, kimchiemulsion 235 kr

**Kokta havskräftor från Bohuslän**  
krondillsmajonnäs 350 kr

**30g Caviar**  
smörstekt toast 895 kr

**Lantpaté**  
vattenkrasse, äpple, champinjon 175 kr

**Soja- & smörkokt rotselleri**  
mandel, gräddfil, rökt brynt smör 155 kr

**Hällstekt svensk bläckfisk**  
pepparemulSION, calçot, friterad potatis 215 kr

**Ristade tunna skivor av Skövde-gris**  
vitlök, örtsallad, citron 195 kr

## MATBARENS KLASSIKER

**Jordärtskocka & rödbetor**  
tryffel, vattenkrasse, mandel 265 kr

**Steamed bun, 5 spice pork**  
hoisin, sojaemulsion, inlagd gurka 105 kr/st

**Skandinavisk sashimi**  
regnbågslax, ren, soja, pepparrot 255 kr

**Ångad skrei med friterad brysselkål**  
koriander, chili, brynt smör & sojahollandaise 325 kr

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

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

**Smörstekt piggvar med Sandefjordsås**  
svartrot, macadamianöt, forellrom 325 kr

Missat inte!

ALLTID SILL ELLER STRÖMMING...

Pepparrotströmming med målslöjrom  
potatis, äpple, brynt smör 255,-

Prova!

Avokadetoast

bladgrönt, jalapeño  
limaskal, havssalt 195 kr

## MATBARENS 4-RÄTTER

1045 kr

**Crudo på Hamachi**  
blodapelsin, salladslök, forellrom

**Kalvtartar med yoghurt & eldad gurka**  
timjan, oregano, salt citron, harissaolja

**Smörstekt gnudi & vintertryffel**  
vasslesmörsås, ostronskivling, persilja

**Vildandsbröst från Skåne**  
pumpa, picklade senapsfrön, grönpeppar

### Dryckespaket

Goda val 745 kr

Exklusiva val 1295 kr

Alkoholfria val 495 kr

Severas endast kvällstid

## LUNCH I SÄSONG 495kr VECKA 12

**Sallad på mozzarella & grön mango**  
örtsallad, vintertomat, fänkål

**Brässerat lamm**  
bönotto, gremolata, espelette

**Kolatartlette med lingon**  
vaniljglass

Måndag - Torsdag 12.00-13.30

Dryckespaket: två mindre glas vin 210 kr

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

# Dryck

## VITT

GL

**Chablis 2021**  
Domaine Gautheron,  
Chablis, Frankrike 210 kr

**Mirabrás 2019**  
Bodegas Barbadillo, Jerez, Spanien 190 kr

**Pinot Blanc 2020 / 2021**  
Domaine Achillée, Alsace, Frankrike 190 kr

**Siccagno Bianco 2020**  
Mariolina Baccellieri, Kalabrien, Italien 180 kr

## RÖTT

**Foradori Teroldego 2019**  
Azienda Agricola Foradori,  
Trentino, Italien 180 kr

**Langhe Nebbiolo 2021**  
Agricola Brandini, Piemonte, Italien 180 kr

**Côtes du Rhône 2020**  
Anne Collard, Rhône, Frankrike 170 kr

**Blauer Spätburgunder 2018**  
Weingut Knipser, Pfalz, Tyskland 160 kr

## FLASKÖL

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

## FATÖL

**S:t Eriks Bryggeri**

S:t Eriks Gluten-Free IPA 5,5% 80 kr

S:t Eriks Lager 5,1% 75 kr

## ALKHOLFRITT

**Fresh kolsyrat** 35 kr/pers.

**Ekologisk must från Flen** 70 kr

**Real Törst Hallon** 70 kr

**Real Törst Fläder** 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.

# Food

## PRODUCTS IN FOCUS

|   |       |
|---|-------|
| <b>Tonkatsu from Halla gård</b><br>pointed cabbage, ponzu, kimchi emulsion    | 235:- |
| <b>Langoustines from Bohuslän</b><br>crown dill mayonnaise                    | 350:- |
| <b>30g Caviar</b><br>butter fried toast                                       | 895:- |
| <b>Paté of veal</b><br>watercress, apple, mushroom                            | 175:- |
| <b>Soy &amp; butter-boiled celeriac</b><br>almonds, sour cream, smoked butter | 155:- |
| <b>Seared Swedish squid</b><br>pepper emulsion, calçot, fried potatoes        | 215:- |
| <b>Seared thin slices of Skövde pig</b><br>garlic, herb salad, lemon          | 195:- |

## MATBAREN'S CLASSICS

|   |           |
|---|-----------|
| <b>Jerusalem artichoke &amp; beetroot</b><br>truffle, watercress, almond              | 265:-     |
| <b>Steamed bun, 5 spice pork</b><br>hoisin, soy emulsion, pickled cucumber            | 105:-/pc. |
| <b>Scandinavian sashimi</b><br>salmon, reindeer, soy, horseradish                     | 255:-     |
| <b>Steamed skrei &amp; fried brussel sprouts</b><br>coriander, chili, soy hollandaise | 325:-     |
| <b>Seared roe deer with celeriac cream</b><br>roasted garlic, toast, swiss chard      | 295:-     |
| <b>Leaves, sprouts, herbs &amp; beets</b><br>olive oil, vinegar, salt, black pepper   | 145:-     |
| <b>Butter-fried turbot with Sandefjord sauce</b><br>salsify, macadamia nut, trout roe | 325:-     |

Don't miss!

THERE IS ALWAYS HERRING ON THE MENU..

Horseradish baltic herring with whitefish roe from Mälaren, potato, apple, browned butter 255:-



Try this!



Avocado toast  
green leaves, jalapeno,  
lime, sea salt 195 kr

## MATBAREN'S 4 COURSES 1045:-

**Crudo on Hamachi**  
blood orange, spring onion, trout roe

**Veal tartar, yoghurt & cucumber**  
thyme, oregano, salted lemon, harissa oil

**Butter fried gnudi & winter truffle**  
whey butter sauce, oyster mushrooms, parsley

**Wild duck from Skåne**  
pumpkin, pickled mustard seeds, green pepper

### Beverage pairings

Good choice 745:-

Exclusive choice 1295:-

Non alcoholic choice 495:-

Only served in the evenings

## LUNCH IN SEASON 495:- WEEK 12

**Salad on mozzarella & green mango**  
herb salad, winter tomato, fennel

**Braised lamb**  
creamy white beans, gremolata, espelette

**Caramel tartlet with lingonberry**  
vanilla ice cream

Monday - Thursday 12.00-13.30

Beverage pairing: two smaller glasses of wine 210:-

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

# Beverages

## WHITE

GL

|   |       |
|---|-------|
| <b>Chablis 2021</b><br>Domaine Gautheron, Chablis, France             | 210:- |
| <b>Mirabrás 2019</b><br>Bodegas Barbadillo, Jerez, Spain              | 190:- |
| <b>Pinot Blanc 2020 / 2021</b><br>Domaine Achillée, Alsace, France    | 190:- |
| <b>Siccagno Bianco 2020</b><br>Mariolina Baccellieri, Calabria, Italy | 180:- |

## RED

|   |       |
|---|-------|
| <b>Foradori Teroldego 2019</b><br>Azienda Agricola Foradori,<br>Trentino, Italy | 180:- |
| <b>Langhe Nebbiolo 2021</b><br>Agricola Brandini, Piedmont, Italy               | 180:- |
| <b>Côtes du Rhône 2021</b><br>Anne Collard, Rhône, France                       | 170:- |
| <b>Blauer Spätburgunder 2018</b><br>Weingut Knipser, Pfalz, Germany             | 160:- |

## BOTTLED BEER

N.A.P.A, Sigtuna 0,5% 65:-

## DRAFT BEER

|                                |      |
|--------------------------------|------|
| <b>S:t Eriks Bryggeri</b>      |      |
| S:t Eriks Gluten-Free IPA 5,5% | 80:- |
| S:t Eriks Lager 5,1%           | 75:- |

## NON ALCOHOLIC

|                                |            |
|--------------------------------|------------|
| <b>Fresh sparkling</b>         | 35:-/pers. |
| <b>Organic Juice from Flen</b> | 70:-       |
| <b>Real Törst Raspberry</b>    | 70:-       |
| <b>Real Törst Elderflower</b>  | 70:-       |
| <b>Ginger Beer, Fentiman's</b> | 70:-       |

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