

Food

SOMETHING SMALL TO START WITH...

| | |
|---|---------|
| Hotdog | |
| Dijonnaise, relish, roasted onions | 95:-/pc |
| Pickles | 60:- |
| Olives | 70:- |
| Don Ramon Lomito Iberico Bellota | 155:- |

PRODUCT IN FOCUS

| | |
|---|-------|
| Langoustines from Bohuslän | |
| crown dill mayonnaise | 395:- |
| Butter-fried Caviar toast | |
| 30g Baeri | 945:- |
| Bleak roe from Mälaren | |
| butter fried toast, sour cream, red onion | 245:- |
| Seared lamb chops | |
| Cafe de Paris butter, lamb gravy, parsley | 265:- |
| Butter-cooked cockles | |
| toast, silver onion, chives, garlic | 265:- |

MATBAREN'S CLASSICS

| | |
|---|----------|
| Seared Swedish squid | |
| pepper emulsion, garlic, crispy potatoes | 245:- |
| Steamed bun, Adobo pork belly | |
| kimchi, coriander mayonnaise, salad | 120:-/pc |
| Deep-fried artichoke | |
| Valencia almonds, endive, lemon | 215:- |
| Butter-fried pike-perch from Mälaren | |
| tempura fried fiorina, sour cream, lumpfish roe | 310:- |
| Salad asado with seared Spider steak | |
| chimichurri, grilled mayonnaise | 275:- |
| Butter-fried morels with croissant | |
| chestnut purée, spinach, foamy morel sauce | 255:- |

MATBAREN'S 4 COURSES 1095:-

Tartar of dry-aged sirloin steak
lovage, katsuobushi, radish

Deep fried egg 63°C with white asparagus
ramson, hollandaise, browned butter

Lightly baked char with smoked smetana
carrot, elderflower, trout roe

Linderoc pork shoulder
asparagus, summer truffle, green romesco

Beverage pairings

Good choice 795:-

Exclusive choice 1295:-

Non alcoholic choice 520:-

SOMETHING SMALL TO FINISH WITH...

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

Citrus, herbs & champagne
blood orange sorbet, mandarin sorbet, herb sorbet 120:-

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

Raspberry & Liquorice
meringue, sour-cream, lemon 155:-

One scoop of sorbet 65:-

SWEET WINE

Late Harvest 2020
Domaine Zemplen, Tokaji, Hungary 190:-

Recioto della Valpolicella 2019
Corte Saint'Alda, Veneto, Italy 220:-

Beverages

BUBBLES & DRINKS

| | |
|-------------------------------------|-------|
| | GL |
| Intuition Premier Cru (2017) | |
| Vadin-Plateau, Champagne, France | 240:- |
| Alta Langa DOCG 2019 | |
| Agricola Brandini, Piedmont, Italy | 210:- |
| Negroni | 195:- |
| Dry Martini | 195:- |
| Old Fashioned | 195:- |

WHITE / SKIN CONTACT

| | |
|---|-------|
| Weiss No.11 Trauben, Liebe und Zeit 2020 | |
| Strohmeier, Steiermark, Austria | 250:- |
| Bourgogne "Chardonnay" 2022 | |
| Joseph Burrier, Burgundy, France | 210:- |
| Vignaverde 2022 | |
| Marco de Bartoli, Sicily, Italy | 190:- |
| Campo delle Oche 2019 | |
| Fattoria San Lorenzo, Marche, Italy | 180:- |
| Riesling Trocken 2022 | |
| Emrich-Schönleber, Nahe, Germany | 160:- |

RED/ROSÉ

| | |
|--|-------|
| Bourgogne Rouge 2022 | |
| Francois Confuron-Gindre, Burgundy, France | 280:- |
| Etna Rosso 2021 | |
| Tenuta delle Terre Nere, Sicily, Italy | 190:- |
| Roero DOCG 2021 | |
| Matteo Correggia, Piedmont, Italy | 185:- |
| Blauer Spätburgunder Trocken 2018 | |
| Weingut Knipser, Pfalz, Germany | 170:- |
| La Relève (Rosé) 2022 | |
| Domaine Lafond, Rhône, France | 180:- |

BEER

| | |
|-------------------------------|------|
| S:t Eriks Bryggeri | |
| S:t Eriks Lager 5,1%, Draught | 75:- |
| Sigtuna Brygghus | |
| N.A.P.A, Sigtuna 0,5%, Btl | 65:- |

NON ALCOHOLIC

| | |
|--------------------------------|------------|
| Fresh Sparkling | 35:-/pers. |
| Organic Juice from Flen | 70:- |
| Törst Real Elderflower | 70:- |
| Juniper & Tonic | 115:- |

Dont miss!

THERE IS ALWAYS HERRING ON THE MENU...

Matjers herring from Norröna with potatoes & bleak roe

SOUR CREAM, red onion, egg 265:-

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

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

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

Mat

NÅGOT LITET ATT BÖRJA MED...

| | |
|---|----------|
| Korv med bröd | |
| Dijonnaise, relish, rostad lök | 95 kr/st |
| Picklade grönsaker | 60 kr |
| Oliver | 70 kr |
| Don Ramon Lomito Iberico Bellota | 155 kr |

RÅVARAN I FOKUS

| | |
|--|--------|
| Kokta havskräftor från Bohuslän | |
| krondillsmajonnäs | 395 kr |
| Smörstekt Caviartost | |
| 30g Baeri | 945 kr |
| Löjrom från Mälaren | |
| smörstekt toast, gräddfil, rödlök | 245 kr |
| Hällstekta lammkotletter | |
| Café de Paris smör, lammfond, persilja | 265 kr |
| Smörsåskokta hjärtmusslor | |
| toast, silverlök, gräslök, vitlök | 265 kr |

MATBARENS KLASSIKER

| | |
|---|-----------|
| Halstrad svensk bläckfisk | |
| pepparemulsion, vitlök, friterad potatis | 245 kr |
| Steamed bun, Adobo fläksida | |
| kimchi, koriandermajonnäs, krispsallad | 120 kr/st |
| Friterad kronärtskocka | |
| Valenciamandel, endive, citron | 215 kr |
| Smörstekt gös från Mälaren | |
| tempurafriterad fiorina, gräddfil, stenbitsrom | 310 kr |
| Sallad asado med hällstekta Spider steak | |
| chimichurri, grillad majonnäs | 275 kr |
| Smörstekta toppmurklor med croissant | |
| kastanjenötspuré, spenat, skummig murkelsås | 255 kr |

MATBARENS 4 RÄTTER 1095 kr

Tartar på hällstekta hängmörad ryggbiff
libbsticka, katsuobushi, rättika

Friterat ägg 63°C med vit sparris
ramslök, hollandaise, brynt smör

Lättbakad röding med rökt smetana
morot, fläder, forellrom

Fläskkarré av Linderoc-gris
grön sparris, sommartryffel, grön romesco

Dryckespaket

Goda val 795 kr

Exklusiva val 1295 kr

Alkoholfria val 520 kr

NÅGOT LITET ATT AVSLUTA MED...

Dagens ost
rågbröd, fikon & äppelmarmelad, valnötter 165 kr

Citrus, örter & champagne
blodapelsinsorbet, mandarinsorbet, örtsorbet 120 kr

Vild choklad från Bolivia
toffeeglass, gräddfil, nötter 155 kr

Hallon & lakrits
maräng, gräddfil, citron 155 kr

En kula sorbet 65 kr

SÖTT VIN

Late Harvest 2020
Domaine Zemplen, Tokaji, Ungern 190 kr

Recioto della Valpolicella 2019
Corte Saint'Alda, Veneto, Italien 220 kr

Dryck

BUBBLOR & DRINKAR

| | |
|--------------------------------------|--------|
| Intuition Premier Cru (2017) | GL |
| Vadin-Plateau, Champagne, Frankrike | 240 kr |
| Alta Langa DOCG 2019, | |
| Agricola Brandini, Piemonte, Italien | 210 kr |
| Negroni | 195 kr |
| Old Fashioned | 195 kr |
| Dry Martini | 195 kr |

VITT / SKALMACERERAT

| | |
|---|--------|
| Weiss No.11 Trauben, Liebe und Zeit 2020 | |
| Strohmeier, Steiermark, Österrike | 250 kr |
| Bourgogne "Chardonnay" 2022 | |
| Jospeh Burrier, Bourgogne, Frankrike | 210 kr |
| Vignaverde 2022 | |
| Marco de Bartoli, Sicilien, Italien | 190 kr |
| Campo delle Oche 2019 | |
| Fattoria San Lorenzo, Marche, Italien | 180 kr |
| Riesling Trocken 2022 | |
| Emrich-Schönleber, Nahe, Tyskland | 160 kr |

RÖTT/ROSÉ

| | |
|--|--------|
| Bourgogne Rouge 2022 | |
| Francois Confuron-Gindre, Bourgogne, Frankrike | 280 kr |
| Etna Rosso 2021 | |
| Tenuta delle Terre Nere, Sicilien, Italien | 190 kr |
| Roero DOCG 2021 | |
| Matteo Correggia, Piemonte, Italien | 185 kr |
| Blauer Spätburgunder Trocken 2018 | |
| Weingut Knipser, Pfalz, Tyskland | 170 kr |
| La Relève (Rosé) 2022 | |
| Domaine Lafond, Rhône, Frankrike | 180 kr |

ÖL

| | |
|---------------------------|-------|
| S:t Eriks Bryggeri | |
| S:t Eriks Lager 5,1%, Fat | 75 kr |
| Sigtuna Bryggghus | |
| N.A.P.A, Sigtuna 0,5%, Fl | 65 kr |

ALKOHOLFRITT

| | |
|---------------------------------|-------------|
| Fresh kolsyrat | 35 kr/pers. |
| Ekologisk must från Flen | 70 kr |
| Törst Real Elderflower | 70 kr |
| Enbär & Tonic | 115 kr |

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

Missa inte!

DET FINNS ALLTID SILL ELLER STRÖMMING...

Norröna matjessill med potatis & löjrom
gräddfil, rödlök, ägg 265 kr

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

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