


LITE FÖRE		APERTIF	
Ostron Fine de Claire 1st 49 kr Serveras med äppelcidervinägar, citron Vin rek: Piper Heidsieck Brut Champagne Öl rek: Wisby Stout	Botter Prosecco DOC 124 kr/gl	Piper Heidsieck Brut Champagne 155 kr/gl	
Marinerade oliver 49 kr	Dry Martini 165 kr No.3 London dry gin, Noilly Prat	Fläderbubbel 165 kr Bols Fläderlikör, prosecco, hallon, citron	
Grillat bröd 49 kr Focaccia, smör (G*, L*)	Dominican Old Fashioned 165 kr Brugal 1888, Angostura bitter	The Macallan Sour 165 kr The Macallan 12YO	
Parkens vitlöksbröd 69 kr Persilja, rostad vitlök, citron, parmesan (G*, L)	Charkuterier 1 pers 169 kr / 2 pers 239 kr Parmaskinka, +Svensk brieost 20g/49 kr Milano salami, coppa di parma, mortadella, oliver, crostini, cornichons, tomat, grillat bröd vindruvor (G*, N*) Vin rek: Regolo Ripasso, Valpolicell Superior DOC		
Friterade tigerräkor 4 st 110 kr Soja- & chilisås, majonnäs, citron (G, Ä*)	Ostar 129 kr Kökets val av tre olika sorters ost, äppelmarmelad, grillat bröd (G*, L) Vin rek: Regolo Ripasso, Valpolicell Superior DOC		
Bruschetta 110 kr Grillad focaccia, tomat, mozzarella, prosciutto, balsamico (G*, L)			

FÖRRÄTTER			
Klassisk toast skagen 179 kr Löjrom, skagenröra, pepparrot, rödlök, citron, dill, grillat bröd (G*, Ä) Vin rek: Blason de Bourgogne Chablis	Avokadotartar 135 kr Chili- & limemajonnäs, rättika, rostad lök, koriander (G*) (Vegan) Vin rek: Sankt Anna Riesling	Råbiff på oxfile 169 kr Wasabimajonnäs, japansk dressing, + pommes 49 kr frisésallad, rostade jordnötter, + dip 25 kr kimchirostade sesamfrön (G, Ä, N*) Vin rek: Il Fortino Chianti Classico D.O.C.G.	Caprese 119 kr Mozzarella, biffotomat, olivolja, flingsalt, basilika (L) Vin rek: Sankt Annaberg No 2 Hölle

VARMRÄTTER		Psst! Se även vår barnmeny på hemsidan	
Svamprisotto 199 kr Stekt skogssvamp, friterade rotfrukter, parmesan (L*) Går att få vegansk Vin rek: Verdicchio Villa Bianchi Vin rek: Crocera Barbera d'Asti	Stekt torskrygg 279 kr Chablissås, forellrom, smörstekt purjolök, dill, potatispuré (L) Vin rek: Mount Riley Sauvignon Blanc	Steak sandwich 219 kr Oxfile ca 120 g, krispsallad, + pommes 49 kr srirachamajonnäs, picklad gurka, picklad rödlök, gruyère (G*, L, Ä) Vin rek: Regolo Ripasso, Valpolicell Superior DOC	Hamburgare 225 kr Ost, bacon, sallad, tomat, +180g kött 75 kr picklad rödlök, tryffelmajonnäs, pommes frites (G*, L*, Ä*) Vin rek: Three Finger Jack Old Vine Zinfandel
Parkens räkmacka 285 kr Grillat bröd, sallad, fänkål, + löjrom 10g/55 kr gurka, picklad rödlök, cocktailtomat, majonnäs, ägg, citron, dill (G*, L*, Ä*) (Går även att få som sallad) Vin rek: Blason de Bourgogne Chablis	Moules frites 269 kr Vitt vin, grädde, purjolök, vitlök, + vitlöksbröd 49 kr aioli, persilja, pommes frites (L, Ä*) Vin rek: Blason de Bourgogne Chablis	Råbiff på oxfile 279 kr Wasabimajonnäs, japansk dressing, + pommes 49 kr frisésallad, rostade jordnötter, + dip 25 kr kimchirostade sesamfrön (G, Ä, N*) Vin rek: Il Fortino Chianti Classico D.O.C.G.	Schnitzel 279 kr Svensk gris från Dalsjöfors, + bearnaise 25 kr portvinssås, kapis, citron, citronsmör, pommes frites (G, L*, Ä) Vin rek: Marqués de Cáceres Excellens Cuvée Especial Rioja
Klassisk toast skagen 295 kr Löjrom, skagenröra, pepparrot, rödlök, citron, dill, grillat bröd (G*, Ä) Vin rek: Blason de Bourgogne Chablis	Stekt oxfile 399 kr 180g, bearnaisesås, +180g kött 180 kr portvinssås, tomat- & rödlökssallad, pommes frites (L*, Ä*) Vin rek: Cabernet Sauvignon	Extra dressing 25 kr Majonnäs Bearnaise Aioli Srirachamajonnäs Tryffelmajonnäs Wasabimajonnäs Chili- & sojasås Chili- & limemajonnäs	Tillbehör Extra löjrom 10g 55 kr Pommes och aioli 99 kr Side sallad 49 kr Extra brieost 20g 49 kr Honey's råbiff 89 kr Naturellt kött 

DESSERT	
Crème brûlée (L, Ä) 95 kr Vin rek: Pineau Laborie Pinotage	Chokladtryffel (L) 49 kr Vin rek: Croft Reserve Port Ruby 4 Yo
Dulce de lechemousse 95 kr Maraschino cherry, vaniljkex, bourbonglass, karamelliserad pekannöt (G, L, Ä, N*) Vin rek: Leth Beereauslese Grüner Veltliner	Glasskula (L, Ä) / Sorbetkula 49 kr Vin rek: Vin rek: Marco Fabio Moscatel Dulce M

BRASSERIE STADSPARKEN

L = Laktos, G = Gluten, N = Nötter, Ä = Ägg, * = Rätten går att anpassa. Vid allergier fråga personalen

Psst! Fråga oss om
vegansk & glutenfri
efterrätt!

A LITTLE BEFORE		APERTIF	
Oyster Fine de Claire 1st 49 kr Served with apple cider vinegar, lemon Wine rek: Piper Heidsieck Brut Champagne Beer rek: Wisby Stout	Botter Prosecco DOC 124 kr/gl Piper Heidsieck Brut Champagne 155 kr/gl Dry Martini 165 kr No.3 London dry gin, Noilly Prat Fläderbubbel 165 kr Bols Fläderlikör, prosecco, hallon, citron Dominican Old Fashioned 165 kr Brugal 1888, Angostura bitter The Macallan Sour 165 kr The Macallan 12YO		
Marinated olives 49 kr Grilled bread 49 kr Focaccia, butter (G*, L*) Parkens garlic bread 69 kr Parsley, roasted garlic, lemon, parmesan (G*, L)	Charkuriet 1 pers 169 kr / 2 pers 239 kr Parma ham, +Swedish Brie cheese 20g/49 kr Milano salami, coppa di parma, mortadella, olives, crostini, cornichons, tomato, grilled bread, grapes (G*, N*) Wine rek: Regolo Ripasso, Valpolicell Superior DOC Cheese plate 129 kr The kitchen's choice of three different kinds of cheese, apple jam, grilled bread (G*, L)		
Deep fried tiger prawns 4 st 110 kr Soy- & chili sauce, mayonnaise, lemon (G, E*) Bruschetta 110 kr Grilled focaccia, prosciutto, tomato, mozzarella, balsamico (G*, L)			

STARTERS			
Classic toast skagen 179 kr Bleak roe, shrimps, horseradish, red onion, lemon, dill, grilled bread (G*, E) Wine rek: Blason de Bourgogne Chablis	Avocado tartare 135 kr Chilli- & lime mayonnaise, black radish, roasted onion, cilantro (G*) (vegan) Wine rek: Sankt Anna Riesling		
Steak tartare 169 kr Wasabi mayonnaise, + french fries 49 kr Japanese dressing, frisee salad, + dip 25 kr roasted peanuts, kimchi roasted sesame seeds (G, E, N*) Wine rek: Il Fortino Chianti Classico D.O.C.G.	Caprese 119 kr Mozzarella, beef tomato, olive oil, flake salt, basil (L) Wine rek: Sankt Annaberg No 2 Hölle		

BRASSERIE STADSPARKEN

MAIN COURSE			
Mushroom risotto 199 kr Fried mushroom, deep fried (Also as vegan) root vegetables, parmesan (L*) Wine rek: Verdicchio Villa Bianchi Wine rek: Crocera Barbera d'Asti	Steak sandwich 219 kr Fillet of beef ca 120 g, + french fries 49 kr crisp salad, srirachamayonnaise, pickled cucumber, pickled red onion, gruyère (G*, L, E) Wine rek: Regolo Ripasso, Valpolicell Superior DOC		
Fried cod 279 kr Chablis sauce, trout roe, butter fried leek, dill, potato puree (L) Wine rek: Mount Riley Sauvignon Blanc	Hamburger 225 kr Cheese, bacon, salad, +180g meet 75 kr tomato, pickled red onion, truffle mayonnaise, french fries (G*, L*, E*) Wine rek: Three Finger Jack Old Vine Zinfandel		
Shrimp sandwich 285 kr Grilled bread, salad, + bleak roe 10g/55 kr fennel, cucumber, (Also with salad) pickled red onion, cocktail tomato, mayonnaise egg, lemon, dill (G*, L*, E*) Wine rek: Blason de Bourgogne Chablis	Steak tartar 279 kr Wasabi mayonnaise, + french fries 49 kr Japanese dressing, frisee salad + dip 25 kr roasted peanuts, kimchi roasted sesame seeds (G, E, N*) Wine rek: Il Fortino Chianti Classico D.O.C.G.		
Moules frites 269 kr White wine, cream, leek, + garlic bread 49 kr garlic, aioli, parsley, french fries (L, E*) Wine rek: Blason de Bourgogne Chablis	Schnitzel 279 kr Swedish pig from Dalsjöfors, + bearnaise 25 kr port wine sauce, capers, lemon, lemon butter, french fries (G, L*, E) Wine rek: Marqués de Cáceres Excellens Cuvée Especial Rioja		
Classic toast skagen 295 kr Bleak roe, shrimps, horseradish, red onion, lemon, dill, grilled bread (G*, E) Wine rek: Blason de Bourgogne Chablis	Fried fillet of beef 399 kr 180 g, béarnaise sauce, +180g meet 180 kr port wine sauce, tomato salad with red onion, french fries (L*, E*) Wine rek: Cabernet Sauvignon		
Extra dressing 25 kr Mayonnaise Béarnaise Aioli Sriracha mayonnaise Truffle mayonnaise Wasabi mayonnaise Chili & soy dip Chili & lime mayonnaise	Extra additions Bleak roe 10g 55 kr French fries and aioli 99 kr Side sallad 49 kr Brie cheese 20g 49 kr Honey's steak tartar 89 kr Natural meat  		
DESSERT			
Crème brûlée (L, E) 95 kr Wine rek: Pineau Laborie Pinotage	Chocolate truffle (L) 49 kr Wine rek: Croft Reserve Port Ruby 4 Yo		
Dulce de leche mousse 95 kr Maraschino cherries, vanilla biscuits, bourbon ice cream, caramelized pecans (G, L, E, N*) Wine rek: Leth Beerenauslese Grüner Veltliner	Ice cream (L, E) / Sorbet 49 kr Wine rek: Wine rek: Marco Fabio Moscatel Dulce M		

Psst! Ask us about
vegan and glutenfree
dessert!

L = Lactose, G = Gluten, N = Nuts, E = Egg, * = The dish can be adjusted. In case of allergies ask the staff