

APERITIF

<p>VATTNET'S DRY MARTINI 165kr Plymouth gin, Dolin Dry, orange bitter, nocellara olive</p> <p>VATTNET'S NEGRONI 155kr Skrea Backe dry gin, Antica Formula, Campari, strawberries</p> <p>GOLD RUSH 155kr Lairds applejack, oloroso sherry, honey, verjuice</p>	<p>PIÑA COLADA 155kr Plantation Pineapple rum, yogurt liqueur, coconut, pineapple, soda</p> <p>GIN JUICE 155kr Skrea Backe ocean strength, Aperol, frothy orange juice, jalapeno, pink pepper</p> <p>VATTNET'S PALOMA 155kr San cosme mezcal, pink grapefruit</p>
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SNACKS

OYSTERS FROM ORUST	45kr/pcs
ROCKEFELLER-STYLE BAKED OYSTERS	65kr/pcs
NOCELLARA OLIVES	69kr
OX TAIL CROQUETTES WITH TRUFFLE MAYONNAISE	135kr

SIDES

GREEN SALLAD	65kr
POMMES FRITES	65kr
TOMATO AND RED ONION SALAD	65kr

STARTER

<p>SCRAMBLED EGGS WITH TRUFFLE FLAVOR, GRILLED PRAWNS, AND HOLLANDAISE SAUCE 179kr</p> <p>PELLE JANSSON, VATTNET STYLE 310kr</p> <p>BURRATA WITH TOMATO CONSOMMÉ AND SPRING SALAD 189kr</p> <p>POTATO FRITTER WITH VENDACE ROE, CHOPPED RED ONION, AND SMETANA 325kr</p> <p>GARLIC-GRATINATED SNAILS SERVED WITH SOURDOUGH BAGUETTE 169kr</p>	<p>HONEY-GRATINATED GOAT CHEESE TOAST WITH IBERICO SALAMI AND TEQUILA-MARINATED HONEYDEW MELON 169kr</p> <p>LOBSTER ROLL WITH BROWNEED ROSEMARY MAYONNAISE AND PICKLED GRAPES 325kr</p> <p>FOIE GRAS MOUSSE WITH SHERRY GLAZE AND BEETROOTS 279kr</p> <p>FRENCH STEAK TARTARE WITH SHOESTRING FRIES 215kr</p>
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FEEL FREE TO ASK THE STAFF ABOUT ALLERGIES

MAIN COURSE

GRILLED LAMB RACKS MARINATED IN ROSEMARY AND GARLIC, SERVED WITH RATATOUILLE AND RED WINE SAUCE	369kr
GRILLED RIBEYE STEAK SERVED WITH BORDELAISE SAUCE, TOMATO SALAD, POTATO GRATIN WITH BÉARNAISE SAUCE	405kr
STEAMED COD LOIN SERVED WITH BLUE MUSSELS, GRILLED ZUCCHINI, ASPARAGUS, AND PUY LENTILS	365kr
BAKED LION'S MANE MUSHROOM, RATATOUILLE, BUTTERED VELOUTÉ	289kr
VATTNET'S FISH AND SEAFOOD STEW WITH ROUILLE	295kr

SHARING

PAELLA WITH SAFFRON, CHORIZO, ARGENTINE RED SHRIMP, AND CHICKEN DRUMSTICK (FOR 2 PEOPLE)	295kr/pers.
FILET ROSSINI VATTNET STYLE, SERVED WITH TRUFFLED MADEIRA SAUCE, FOIE GRAS, AND POTATO GRATIN	599kr/pers.
WHOLE TURBOT SERVED WITH WHITE WINE SAUCE, TROUT ROE, BLEAK ROE, AND POTATO PURÉE 1.2KG (FOR 2 PEOPLE)	1295kr

DESSERT

SABLÉ CAKE, CITRUS MERINGUE, AND PASSION FRUIT MOUSSE	155kr	CHOCOLATE FONDANT, RHUBARB MOUSSE, POACHED RHUBARB, AND VANILLA ICE CREAM	149kr
FRIED CAMEMBERT SERVED WITH VATTNET'S FIG MARMALADE	155kr	CRÉME BRÛLÉE	135kr
TONIGHT'S ICE CREAM / SORBET	49kr/scoop	3 KINDS OF CHEESE	125kr

BEER

TAP	
PRIPPS BLÅ	82kr
KRONENBOURG BLANC	82kr
KRONENBOURG	82kr
BOTTLE	
CARLSBERG HOF	69kr
CARLSBERG EXPORT	76kr
PORETTI	76kr
BROOKLYN PILSNER	76kr
100 WATT IPA	76kr
CIDER	
SOMMERSBY PEAR	76kr
SOMMERSBY ROSÉ	76kr

DRINKS

SODA	
PESPI	28kr
PEPSI MAX	28kr
ZINGO	28kr
7-UP	28kr
AQUA	
RAMLÖSA	28kr
RAMLÖSA CITRUS	28kr
RAMLÖSA 75 CL	55kr
NON-ALCOHOLIC	
CARLSBERG NON-ALC.	48kr
KRONENBOURG BLANC 0%	48kr

COFFEE

SINGLE ESPRESSO	28kr
DOUBLE ESPRESSO	36kr
MACCHIATO	36kr
CORTADO	36kr
CAPPUCCINO	38kr
CAFFE LATTE	48kr
COFFEE	32kr
TEA	42kr