



RESTAURANG

VATTNET

EST.2024

APERITIF

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| VATTNETS DRY MARTINI Plymouth gin, Dolin Dry, orange bitters, nocellara olive | 165kr | LAGOM Tequila, grapefruit, lime juice, agave syrup, just the right amount of chili | 155kr |
| PASSOCOCO Light rum, passion fruit, chocolate, clarified milk | 155kr | NEW FASHIONED Punch, almond, bourbon | 155kr |
| VATTEN? Gin, violet, lemon, sparkling wine | 155kr | MELLISS Gin, lemongrass, lemon balm, lemon juice, sugar | 155kr |

SNACKS

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|-----------------------------|----------|-------------------------|-------|
| CHORITZOCHEESE | 59kr/pcs | NOCELLARA OLIVES | 69kr |
| FRIED PADRÓN PEPPERS | 59kr | CROQUE MONSIEUR | 119kr |

BEER

TAP

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| PRIPPS BLÅ | 82kr |
| KRONENBOURG BLANC | 82kr |
| KRONENBOURG | 82kr |

BOTTLE

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| CARLSBERG HOF | 69kr |
| CARLSBERG EXPORT | 76kr |
| PORETTI | 76kr |
| BROOKLYN PILSNER | 76kr |
| 100 WATT IPA | 76kr |

CIDER

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| SOMMERSBY PEAR | 76kr |
| SOMMERSBY ROSÉ | 76kr |

DRINKS

SODA

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| PESPI | 28kr |
| PEPSI MAX | 28kr |
| ZINGO | 28kr |
| 7-UP | 28kr |

AQUA

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|----------------------|------|
| RAMLÖSA | 28kr |
| RAMLÖSA 80 CL | 55kr |

NON ALCOHOLIC

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|-----------------------------|------|
| CARLSBERG NON-ALC. | 48kr |
| KRONENBOURG BLANC 0% | 48kr |
| SOMERSBY ROSÉ 0% | 48kr |
| RICHARD JUHLIN 0% | 75kr |

COFFEE & TEA

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

PLEASE CONSULT THE STAFF REGARDING ALLERGIES

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STARTER

| | | | |
|---|-------|---|-----------|
| CHORITZOCHEESE X3 SERVED WITH PICKLED SILVER ONIONS, FRIED PADRÓN PEPPERS, AND SRIRACHA MAYONNAISE. PELLE JANSSON, VATTNET STYLE | 169kr | BEEF TARTARE, FRIED CAPERS, CAMELIZED ONION MAYONNAISE, GRATED EGG YOLK, AND PICKLED SILVER ONIONS. | 189kr |
| CEVICHE WITH VANNAMEI SHRIMP, ICED RADISH, AND PICKLED DAIKON WITH BROWN BUTTER MAYONNAISE | 299kr | GOAT CHEESE WITH A VARIATION OF BEETS, TOASTED BREAD, AND WALNUTS | 189kr |
| GARLIC GRATIN SNAILS SERVED WITH SOURDOUGH BAGUETTE | 199kr | CURED ROE WITH CRISPY POTATO, PICKLED ONIONS, AND SOUR CREAM | 129kr/pcs |

MAIN COURSE

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| GRILLED LAMB RACKS, HONEY-ROASTED BRUSSELS SPROUTS, PEARS, WALNUTS, WITH RED WINE SAUCE | 369kr | GRILLED RIBEYE STEAK WITH CHIMICHURRI AND POTATO GRATIN | 289kr |
| STEAMED COD LOIN WITH BEURRE BLANC, BUTTER-FRIED SEASONAL VEGETABLES, FRIED KALE, SERVED WITH BOILED POTATOES | 299kr | BAKED CELERAC WITH ROASTED BRUSSELS SPROUTS, PEARS, AND WALNUTS WITH JUS | 259kr |
| | | VATTNETS FISH AND SEAFOOD STEW WITH SAFFRON ROUILLE AND CROUTONS | 295kr |

SHARING

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| MIXED GRILL SURF N' TURF RIBEYE STEAK, LAMB RACKS, GRATINÉE LOBSTER, AND GRILLED SAUSAGE. | 559kr/pers |
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CHOOSE 1 SIDE DISH PER PERSON
MINIMUM 2 PEOPLE.

SIDES

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| CAESAR SALAD | 65kr |
| FRENCH FRIES | 65kr |
| POTATO GRATIN | 65kr |
| RED WINE SAUCE | 65kr |

DESSERT

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|---|------------|---|-------|
| ICE CREAM BOMB WITH VANILLA ICE CREAM, BANANA, HOMEMADE CHOCOLATE SAUCE, CREAM, MERINGUE, AND SPRINKLES, MIN. 2 PERSONS | 149kr/pers | AVEC PLATTER: 4 CL OF TONIGHT'S DIGESTIF, ANY COFFEE, SERVED WITH MAJA'S CHOCOLATE BALL | 135kr |
| BROWN BUTTER CRÈME BRÛLÉE | 135kr | THREE CHEESES WITH VATTNETS SEED CRACKERS AND MARMALADE | 125kr |
| TONIGHT'S ICE CREAM / SORBET | 49kr/scoop | CHOCOLATE FONDANT WITH VANILLA ICE CREAM AND FRESH RASPBERRIES | 135kr |
| APPLE PIE SECRET RECIPE 18+ | 155kr | | |