COCKTAILS

VATTNET'S DRY MARTINI 165kr
Gin, Dolin Dry, orange bitters, lemon

PASSOCOCO 155kr
LIGHT RUM, PASSION FRUIT, CHOCOLATE, CLARIFIED MILK

VATTEN? 155kr
GIN, VIOLET, LEMON, SPARKLING WINE

BUTTER-WASHED OLD FASHIONED 155kr
BOURBON, VANILLA, HONEY & ORANGE

ITALIAN SOUR 155kr
STREGA, CAMPARI, GALLIANO & LEMON

STRAWBERRY MILK PUNCH 155kr
RUM, BUTTERSCOTCH LIQUEUR, STRAWBERRY, CONDENSED MILK & LEMON

STARTERS

Bleak roe tacos – 2 pcs 125kr
A luxurious favourite! Served with yuzu sour cream & pickled red onion

Oysters 50kr/st
Here you get oysters served as they are, with sides of champagne vinegar with shallots, lemon & Tabasco.

Toast Skagen with bleak roe 225kr
A classic that's always appreciated. We've also chosen to top it with bleak roe & pickled red onion

Steak tartare half 195kr/whole 390kr
På svenskt innanlår, finhackad och serveras med rödbeta, kapris, äggula & dijon

+ Add French fries 39kr

Honey-baked chèvre 175kr
With beets, candied walnuts & mâche salad

Snacks combo

Choose 3 of our Asian fusion starters below for 365 SEK

Tuna taco – 2 pcs 135kr
Seared tuna where acidity and heat meet! Gochujang, sriracha mayo, yuzu-pickled cucumber & coriander cress.

Fried oysters – 3 pcs 135kr
Oysters fried to a lovely crisp with a spicy mayo

Seared beef 135kr
Thinly sliced sirloin, seared and topped with five-pepper Wafu dressing, coriander cress, chili sesame & tempura crisp

Crispy rice – 2 pcs 135kr
Rice topped with mildly spicy sriracha mayo & a tuna tartare seasoned with Asian spices

Sticky chicken 135kr
Fried chicken tossed in a hot Asian sauce & served with a tangy miso & yuzu dressing

If you have any questions about allergies or the origin of the meat, please ask the staff.

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MAIN COURSES

Grilled Sirloin — 399kr
Served with a rich bone-marrow red wine sauce, smashed & fried Ratte potatoes, and a feta cheese salad with basil oil

Seafood Risotto — 285kr
A flavourful risotto with shrimp, Argentinian red shrimp & blue mussels. Topped with a lobster reduction and parmesan

Mushroom Soup — 225kr
Creamy soup with king oyster mushroom, truffle, crudités and crispy oyster mushroom

Fried Duck Breast — 345kr
With seared & confit onion, calvados & orange sauce, and pan-fried potatoes

Butter-fried Cod — 385kr
Served with a herb beurre blanc, potato purée flavoured with browned butter & butter-glazed baby carrots

Slow-cooked Lamb Shank — 365kr
With a thyme & rosemary red wine sauce, potato purée flavoured with browned butter & butter-glazed baby carrots

Vattnets Moule — 285kr
Blue mussels in a delicious mix of cream, white wine, garlic & herbs. Served with grilled levain bread

+ Add French fries — 39kr

DESSERTS

Zancotti`s Vanilla Ice Cream — 79kr
Served with homemade chocolate sauce

Zancotti's Hazelnut Ice Cream — 79kr
Halmstad's own ice-cream maker has created a hazelnut ice cream exclusively for us. Served with homemade caramel sauce

Crème brûlée — 95kr

Lychee & Raspberry — 95kr
Lychee sorbet & crispy rice noodles dusted with raspberry powder, served with a shiso cream cheese

Coffee, truffle and digestif — 135kr
choose a type of coffee and 3 cl of selected digestifs, served with tonight's truffle

BEER DRAFT

PRIPPS BLÅ	89kr
KRONENBOURG BLANC	89kr
KRONENBOURG	89kr
GUINNESS	99kr

BEER BOTTLE

CARLSBERG HOF	79kr
CARLSBERG EXPORT	82kr
PORETTI	89kr
100 WATT IPA	89kr
ASAHI	82kr

FRÅGA EFTER ÖL SOM ÄR PÅ BESÖK

CIDER

SOMMERSBY	79kr

SOFT DRINKS

PEPSI	38kr
PEPSI MAX	38kr
ZINGO	38kr
7-UP	38kr

WATER

RAMLÖSA 33 CL	38kr
RAMLÖSA 80 CL	65kr

NON ALCOHOLIC BEER/CIDER

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

COFFEE & TEA

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