

## DRINKS

### SPARKLING

Bonnaire Tradition Brut 150/890  
Charles Heidiseck, Brut Réserve 165/950  
Richard Juhlin Alkfri 95 (20 cl)

### KB'S COCKTAILS

#### KB's Table side !!

**Dry Martini**  
TANQUERAY NR 10

With house blended vermouth garnished with  
grapefruit zest and olives on the side  
169

#### DAISY

Tart pomegranate and orange flavor served with  
short with a splash of Champagne  
159

### NON-ALCOHOLIC

Still & Sparkling (75 cl) 35  
Warsteiner Fresh (33 cl) 52  
Nils Oscar Ale (33 cl) 62  
San Pellegrino (50 cl) 58  
Läsk 36

*Please see our wine list for a larger  
selection*



### OUR ART

At the moment we show paintings by

The large dining room  
Karl Patric Näsman

The small dining room  
Susanna Salifou Nygren

*Please ask your waiter for more information  
and prices*



### SNACKS

CORNET-BLEAK ROE-RED ONION-SMETANA  
55

TARELETTE-SALMON TARTAR-TROUT ROE  
55

OYSTER-VINAIGRETTE  
55

ROOT CROP CHIPS-GOAT CHEESE CREAM  
55

MACONALMONDS-OLIVES  
65

OSCIETRA ROYAL, RUSSION STUREGEION  
ROE 10g-SMETANA-BRIOCHE  
395 / each

*Do you have allergies?*

*Please ask your waiter for advice*



## STARTERS

### "TOAST SKAGEN" 175/265

Shrimps mixed with dill and mayonnaise on  
toasted bread

### VARIATION OF HERRING 175

Our own four variations of Baltic Herring, potato  
and Swedish aged cheese

### SALMON ROYAL 175

Smoked salmon on butter fried brioche bread,  
poached egg, Hollandaise sauce and spinach

### RILETTE ON PIGLET 180

With duck liver, pork rind, cornichons,  
and pan-fried chanterelles,

### STEAK TARTAR 80G 185

With beet roots, capers, onion, egg yolk and  
French fries

### BAKED EGG 165

With deep fried Jerusalem artichoke, croutons,  
truffle and pickled small onions

### KB'S TEATERMENU

325

15.00-18.00

### TOAST SKAGEN



### WALLENBERGARE

With green peas, browned butter  
and potato puree

## MAIN COURSE

### WHOLE FRIED WITCH 395

With butter pan fried mushrooms, horse-radish,  
deep fried parsley, browned butter  
and dill tossed potato

### FILLET OF PIKE-PERCH 370

A la Moules frites with mussels, mussel sauce,  
fennel celery, aioli and pommes allumettes

### "TOURNEDOS ROSSINI" 455

Tenderloin with slightly grilled duck liver,  
brioche, truffle, Madeira demi-glacé  
and celery cream

### "LAMM I DILLSÅS" 295

Baked brisket of lamb with root crops, leek,  
dill sauce and dill tossed potato

### "ISTERBAND" 189

Classic Swedish sausage with pickled root crops  
and mustard creamed potato

### "WALLENBERGARE" 255

Mousseline of veal with green peas, browned  
butter and potato puree

### KB'S CALF LIVER ANGLAISE 245

With smoked pork belly, capers and parsley  
tossed potato

### STEAK TARTAR 160G 255

With beet roots, capers, onion, egg yolk  
and French fries

### RAVIOLI 225

Mushroom stuffed ravioli with celery puree  
onion & cabbage crust, chive oil and frisé salad

### EVENINGS SPECIAL

**PLEASE ASK YOUR WAITER**

## DESSERT

### TARTE TARTIN 110

With vanilla ice cream

### NEW YORK BROWNIE 110

With warm blue berries and  
blue berry ice cream

### CHOCOLATE TRUFFLE 40

### ICE CREAM OR SORBET 55

With chocolate crunch

### CREME BRULÉE 105

### THREE YUMMIES 135

*Chocolate truffle, coffee and an avec*

### CHEESE 55/155

*Variation of Swedish cheese with fig  
marmelad and Swedish crisp bread*

*Kvarnhagen, Hillsands blå, Gammel Pär*

