

STARTERS

PIMIENTOS DE PADRON 85
With sesame seeds

CORN RIBS 115
Fried corn strips with parmesan, chili mayonnaise

GRILLED GREEN ASPARAGUS 195
With grilled trout and cream cheese

RUSTIC STEAK TARTAR 295 HALF 165
With Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame seeds and pickled shimeji

GRILLED HALF LOBSTER 325
With roasted brioche, crisp salad, rouille and lemon

CHARCUTERIES 195 per person
A selection of our finest charcuteries

SKAGEN (A SWEDISH CLASSIC) 245
Grilled bread, hand peeled shrimp, bleak roe

WAGYU SLIDER 245
Mini burger with shiso, chili mayonnaise, roasted onions and pickled cucumber

OYSTERS FINE DE CLAIR 120:-
Portion of 3 with lemon and mignonette or au gratin with cream, smoked paprika, chili

ARTICHOKE 175
Truffle creme, grilled lemon

BLEAK ROE 255
Brioche, lemon creme, red onion

CLASSICS

LAMB ASADO 390
Herb and garlic marinated lamb with grilled vegetables, rouille, red wine gravy and potato gratin

TUNA TEPPANYAKI 415
Tuna that you grill at the table. Served with our asian sauces and crispy rice

KÖTTMÄSTARN'S BIFF RYDBERG 395
(A SWEDISH CLASSIC) Tenderloin, crispy potatoes, mustard and tarragon butter

SMASHED BURGER 245
With chili mayonnaise, pickled cucumber, roasted onion flakes, cheddar cheese, French fries

CAESAR SALAD 245
Grilled corn chicken, crispy pork belly, parmesan, caesar dressing

VEGAN TENDERLOIN 375
Chimi churri, vegetables, herbed French fries

STEAKS

RIBEYE 425 300 GRAM | BLACK ANGUS | GRAIN FEED
TENDERNESS 8/10 | MEAT FLAVOR 9/10

The ribeye is a steak located on the back of the animal, lying between the chuck and the striploin, above the six posterior ribs.

STRIPLOIN WITH FAT CAP 385 250 G | GRAIN FEED
TENDERNESS 9/10 | MEAT FLAVOR 10/10
A classic, less fatty steak which is perfect for the grill.

TENDERLOIN 435 200 G | SWEDEN | TENDERNESS 9/10 | MEAT FLAVOR 9/10
The beef tenderloin is the only cut that sits on the inside of the animal's framework, and that is the reason for its tenderness. The center part of the filet is the absolute finest and is also known as the 'coer de filet' which means 'heart of the filet'. This center cut is often prepared as tournedos, chateaubriand or whole.

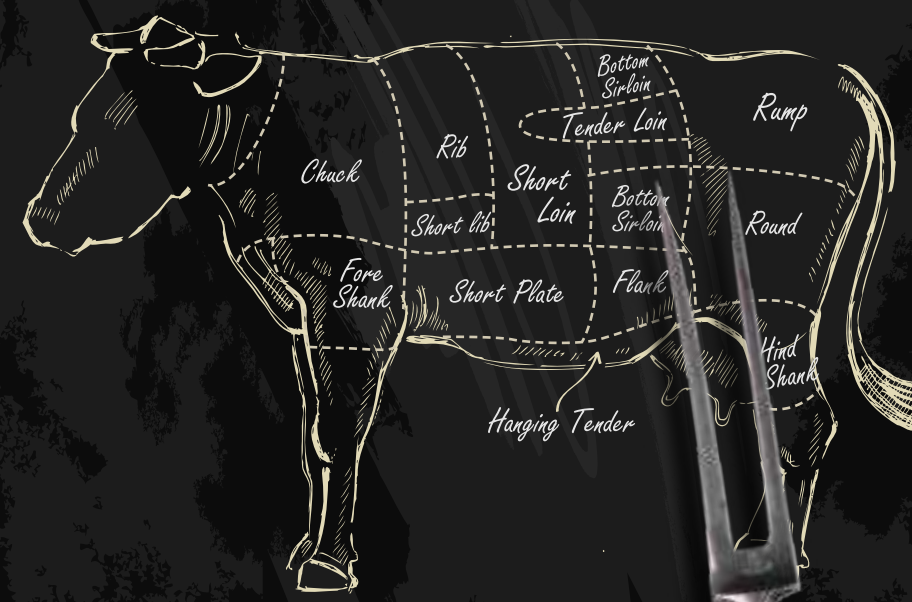
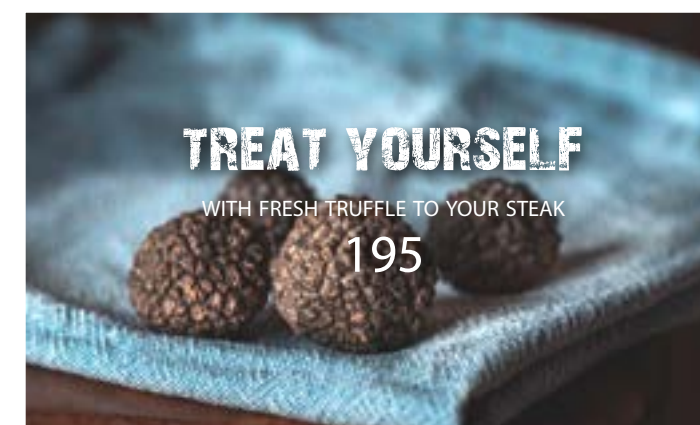
BONE-IN STEAK 1390 1000 GRAM | SWEDEN | TENDERNESS 8/10 | MEAT FLAVOR 10/10
Dry-aged for 21 days and depending on what is best at the time, we have both the T-bone and Clubsteak. Both are fantastic cuts and our absolute favorites. Served for two guests.

WAGYU 1590 180 GRAM | JAPAN | TENDERNESS 10/10 | MEAT FLAVOR 9/10
This cut is renowned for its beautiful marbling, excellent, sweet meat flavor and its intense tenderness. Quality A5 (highest possible). Recommended medium.

MEAT PARTY 585 /P
The Chef's selection of three different steaks presented with grilled vegetables, French fries, bearnaise and red wine sauce. Ask your waiter about tonight's cuts. Served for two or more guests.

SIDES

- Green Salad 65
- Tomato Salad 65
- Jalapeño Mayonnaise 40
- Chili Mayonnaise 40
- Parmesan mayonnaise 40
- Gotland Potatoes 50
- Sweet Potato Fries 55
- Potato Gratin 55
- Parmesan fries 75



DESSERTS

SMALL CHOCOLATE TRUFFLE 45

ICE CREAM & SORBET 95
Ask your waiter about today's flavors

RHUBARB 125
With oat cookie crisp and vanilla ice cream

SMASHED CINNAMON BUN 125
With caramelized nuts and vanilla ice cream

CRÈME BRÛLÉE 95

PAVLOVA 115
With strawberries, lemon curd, whipped cream and grated chocolate



AFTER DINNER COCKTAILS 170

KÖTTIS COFFEE
Our favorite which must be tried

MEXICAN SNOW
Tequila, blackberry, cream, chocolate

SIGNATURE COCKTAILS 170

#1 KÖTTIS MARGARITA
Mezcal, agave, lime, egg white

#2 NEMO
Vodka, cointreau, strawberry, lemon, soda

#3 STOCKHOLM SOUR
Whiskey, lime, sugar, red wine float

#4 LAVENFLOWERS
Elderflower, Pomegranate, Lemon, Eggwhite, Lavender

#5 SMOKY PHROAIG
Blended scotch, lemon, ginger, honey, Laphroaig float

#6 GIN & YANG
Gin, litchi, ginger, elderflower, sugar, lemon



TEMP

RARE The meat is tender and red in the middle. Sometimes the meat can "bleed".
MEDIUM The meat is more solid, still pink in the middle and more grilled on the edges.
WELL DONE Grey/brown straight through, the meat is a lot more solid.



KÖTTMÄSTARN IS A CASH FREE RESTAURANT

We change our selection of charcoal grilled steaks every now and then. All steaks are served with béarnaise sauce, red wine gravy, grilled vegetables and French fries. Take a look at our black boards and you will see our options for the day.



Quality of life and the well-being of animals is a priority for us and we have together with our suppliers carefully chosen our product. Since we wish to uplift what is local, all dry-aged cuts served, come from a variety of Swedish farms.



WHISKY SOUR 165

Köttmästarns favorite – Whiskey sour is one of the most classic of the sour drinks. With an undertone of whiskey, delicious citrus flavor and a fluffy egg white foam, this drink does not disappoint!

DRINKS AND STUFF

Feel free to ask about our alcohol free alternatives



WINE GLASS/BOTTLE

- BUBBLY**
- SPARKLING 145 / 725
- CHAMPAGNE (FRA) 189 / 945
- WHITE**
- RIESLING (GER) 167 / 835
- SAUVIGNON BLANC (ITA) 159 / 795
- CHÂTEAUNEUF-DU-PAPE (FRA) 220 / 1099
- CHARDONNAY (USA) 189 / 945
- RED**
- ZINFANDEL (USA) 167 / 835
- CABERNET SAUVIGNON (USA) 185 / 925
- GRENACHE SYRAH MATARO (AUS) 223 / 1115
- TEMPRANILLO (SPA) 198 / 990
- RIPASSO (ITA) 175 / 875
- CÔTES DU RHÔNE (FRA) 164 / 820
- MALBEC (ARG) 181 / 905
- CHÂTEAUNEUF-DU-PAPE (FRA) 220 / 1100
- CABERNET SAUVIGNON (SA) 225 / 1125

- ROSÉ**
- PROVENCE ROSÉ (FRA) 189 / 945



BEER

- DRAFT**
- BROOKLYN LAGER Brooklyn Brewery (USA) 87
- JACK'S IPA Carnegiebryggeriet (SWE) 97
- CARLSBERG EXPORT Carlsberg (DEN) 87
- BOTTLED**
- KRONENBOURG 1664 BLANC Kronenbourg (FRA) 86
- GUINNESS BLONDE IPA Guinness (IRL) 100
- CARLSBERG HOF Carlsberg (DEN) 77
- SAPPORO Sapporo Beer (JAP) 92
- ERIKSBERG KARAKTÄR Carlsberg (SWE) 92
- GLUTENFRI ÖL 87
- CIDER**
- LA CIDRAIE Normandie (FRA) 87
- SOMMERSBY PÄRON Carlsberg (DEN) 97
- ALCOHOL FREE**
- BEER 67
- SODA 47
- PELLEGRINO SMALL 47 / LARGE 97

