

STARTERS

PIMIENTOS DE PADRON 85

With sesame seeds

GARLIC BREAD 85

With parmesan, garlic and herb butter

SMOKED SHRIMPS 175

With aioli, lemon, roasted brioche

CORN RIBS 115

Fried corn strips with parmesan, chili mayonnaise

MUSHROOM TOAST 185/WITH BLEAK ROE 285

Roasted brioche, butter creamed chantarelles, pickled chantarelles and parmesan

RUSTIC STEAK TARTAR 295 HALF 165

With Amarillo mayonnaise, coriander, bubu-arare, chili roasted sesame seeds and pickled shimeji

CARPACCIO 225

With swedish tenderloin with Parmigiano Vacche Rosso, pine nuts, balsamicopearls and aragula

GRILLED HALF LOBSTER 325

With levaine bread, crisp salad, rouille and lemon

SKAGEN (A SWEDISH CLASSIC) 245

Roasted brioche, hand peeled shrimp, bleak roe

OYSTERS FINE DE CLAIR 120

Portion of 3 with lemon and mignonette

BLEAK ROE 255

Lemon cream, red onion, freshly roasted belini

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 fried maki rolls

KÖTTMÄSTARN'S BIFF RYDBERG 395

(A SWEDISH CLASSIC) Tenderloin, crispy potatoes, mustard and tarragon butter

WAGYU BURGER 325

With caramalized onions, roasted onion flakes, japanese mayonnaise cheddar cheese, French fries

VEGAN TENDERLOIN 375

Chimi churri, vegetables, herbed French fries

STEAKS

RIBEYE 435 300 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 395 250 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

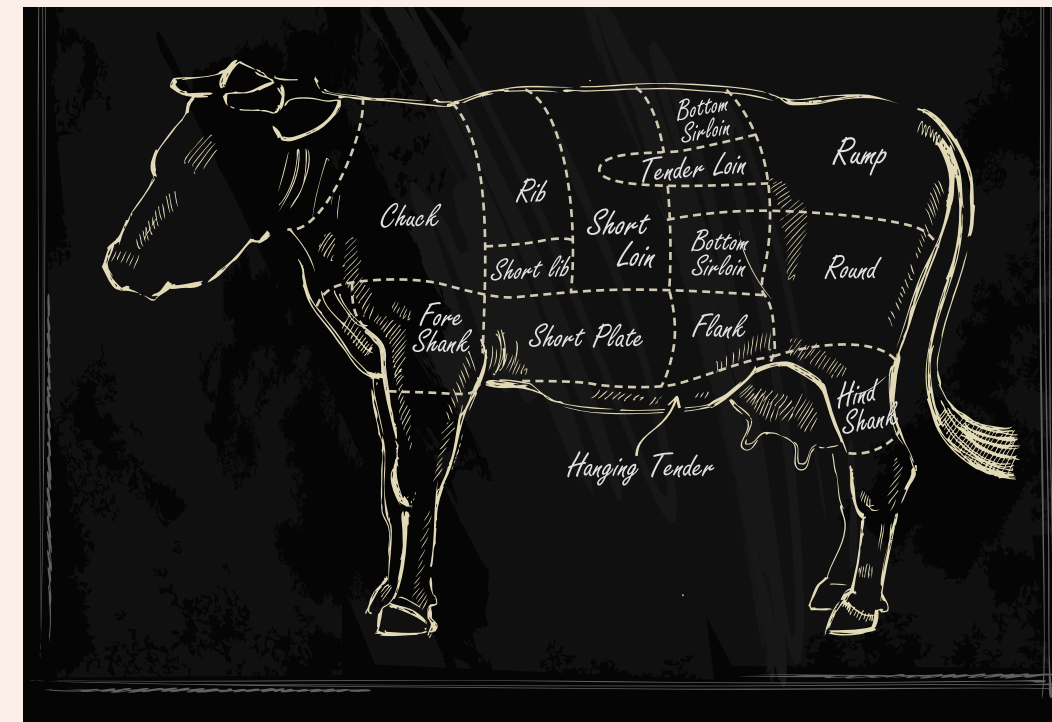
The Chef's selection of three different steaks presented with grilled vegetables, French fries, bearnaise and red wine sauce.

Ask your waiter about tonight's cuts. Served for two or more guests.

Go for the Gold
with 24K Plating 1500



SURF 'N TURF 300
Add a half lobster to your steak.

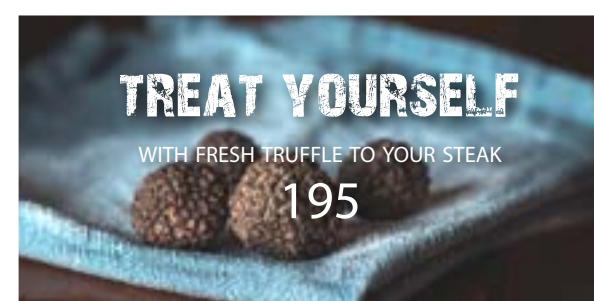


We change our selection of charcoal grilled steaks every now and then. All steaks are served with béarnaise sauce, red wine gravy, grilled vegetables and French fries. Take a look at our black boards and you will see our options for the day.



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!



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

SNAKE RIVER FARMS
WAGYU ENTRECÔTE
1395

JAPANESE BLACK & BLACK ANGUS
300 GRAM | USA | TENDERNESS 10/10
| MEAT FLAVOR 9/10

The perfect combination of meat flavor and tenderness.

The world's best entrecôte!

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.



ESPRESSO MARTINI
COCKTAILS 170

KÖTTIS COFFEE

Our favorite which must be tried

BOURBON

Bourbon, espresso, coffee liqueur

MARSHMALLOW

Vodka, coffee liqueur, espresso, marshmallow-syrup



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

KÖTTMÄSTARN IS A CASH FREE RESTAURANT



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) 186 / 931
 SAUVIGNON BLANC (ITA) 167 / 835
 CHÂTEAUNEUF-DU-PAPE (FRA) 220 / 1100
 CHARDONNAY (USA) 189 / 945

RED
 ZINFANDEL (USA) 167 / 835
 CABERNET SAUVIGNON (USA) 185 / 925
 GRENACHE SYRAH MATARO (AUS) 223 / 1115
 TEMPRANILLO (SPA) 203 / 1015
 RIPASSO (ITA) 175 / 875
 CÔTES DU RHÔNE (FRA) 164 / 820
 MALBEC (ARG) 181 / 905
 CHÂTEAUNEUF-DU-PAPE (FRA) 234 / 1170
 CABERNET SAUVIGNON (SA) 225 / 1125

ROSÉ
 PROVENCE ROSÉ (FRA) 189 / 945



BEER

DRAFT
 BROOKLYN LAGER Brooklyn Brewery (USA) 97
 JACK'S IPA Carnegiebryggeriet (SWE) 97
 CARLSBERG EXPORT Carlsberg (DEN) 87

BOTTLED
 KRONENBOURG 1664 BLANC Kronenbourg (FRA) 86
 BROOKLYN EAST IPA Brooklyn Brewery (USA) 98
 NEWCASTLE BROWN ALE Heineken (UK) 98
 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

