

# STARTERS

PIMIENTOS DE PADRON 85

With sesame seeds

GARLIC BREAD 95

With parmesan, garlic and herb butter

SMOKED SHRIMPS 175

With aioli, lemon, roasted brioche

CORN RIBS 115

Fried corn strips with parmesan, chili mayonnaise

FRIED BURRATA 185

With semi dried tomatoes, grilled tomato, pickled green tomato, pesto rosso, onion, balsamico glaze

RUSTIC STEAK TARTAR 295 HALF 185

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

CARPACCIO 235

With grainfed tenderloin with parmesan cream, pine nuts, balsamico pearls and aragula

GRILLED HALF LOBSTER 345

With levaine bread, crisp salad, rouille and lemon

TOAST SKAGEN (A SWEDISH CLASSIC) 245

Roasted brioche, hand peeled shrimp, bleak roe

OYSTERS FINE DE CLAIR 135

Portion of 3 with lemon, tabasco and mignonette

BLEAK ROE 265

Lemon cream, red onion, freshly roasted blini

# CLASSICS

LAMB ASADO 395

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, egg yolk, mustard- and tarragon butter

WAGYU BURGER 325

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

VEGAN TENDERLOIN 385

Chimichurri, vegetables, herbed French fries

# STEAKS

**RIBEYE 445** 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 405** 250 G  
GRAIN FEED | TENDERNESS 9/10 | MEAT FLAVOR 10/10

A classic, less fatty steak which is perfect for the grill.

**TENDERLOIN 445** 200 G | GRAINFED | 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 1435** 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 T-bone, Clubsteak and Tomahawk. All 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

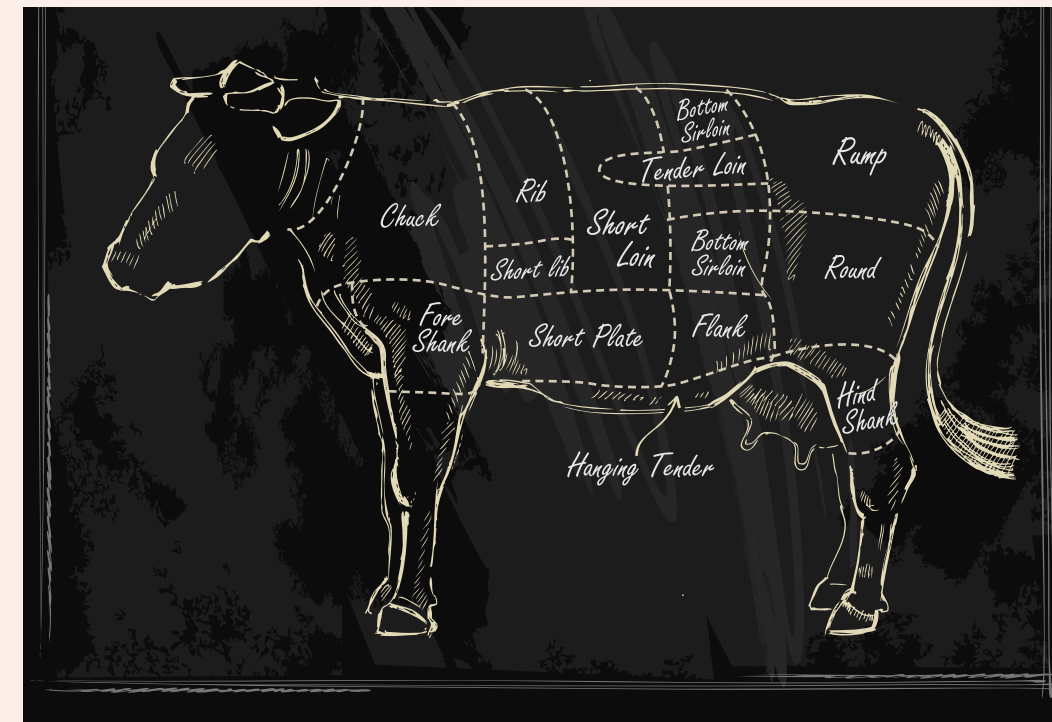
The Chef's selection of three different steaks presented with grilled vegetables, French fries, bearnaise and red wine sauce.

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.



# DESSERTS

SMALL CHOCOLATE TRUFFLE 45

ICE CREAM & SORBET 95

Ask your waiter about today's flavors

CHOCOLATE FONDANT 125

With white chocolate ice cream, raspberry jam and roasted white chocolate

SMASHED CINNAMON BUN 125

With caramelized nuts and vanilla ice cream

CRÈME BRÛLÉE 95

RHUBARB 115

With almond cake, fresh strawberries, strawberry cream, vanilla ice cream and crushed vanilla cookies



# 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!



# ESPRESSO MARTINI COCKTAILS 170

KÖTTIS COFFEE

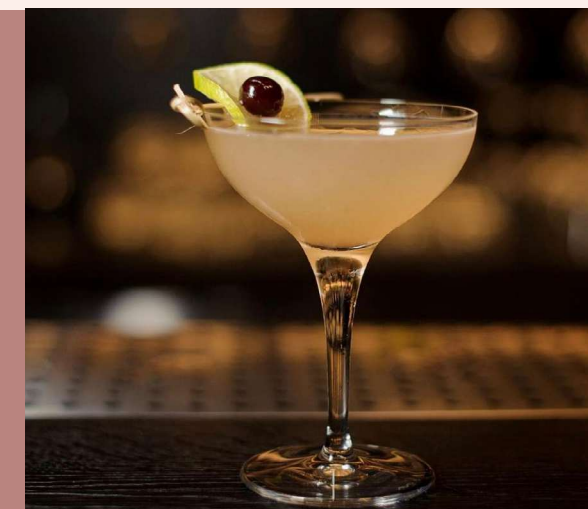
Our favorite which must be tried

BOURBON

Bourbon, espresso, coffee liqueur

MARSHMALLOW

Vodka, coffee liqueur, espresso, marshmallow-syrup



# SIDES

Green Salad 85

Tomato Salad 75

Jalapeño Mayonnaise 45

Chili Mayonnaise 45

Parmesan mayonnaise 45

Gotland Potatoes 65

Sweet Potato Fries 75

Potato Gratin 75

Parmesan fries 95



# TEMP

**RARE** The meat is tender and red in the middle. Sometimes the meat can "bleed" a bit.

**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.



# 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





# 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  
SYRAH (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) 87  
JACK'S IPA Carnegiebryggeriet (SWE) 97  
CARLSBERG EXPORT Carlsberg (DEN) 92

**BOTTLED**  
KRONENBOURG 1664 BLANC Kronenbourg (FRA) 88  
BROOKLYN EAST IPA Brooklyn Brewery (USA) 100  
NEWCASTLE BROWN ALE Heineken (UK) 100  
CARLSBERG HOF Carlsberg (DEN) 79  
SAPPORO Sapporo Beer (JAP) 94  
ERIKSBERG KARAKTÄR Carlsberg (SWE) 94  
GLUTENFRI ÖL 89

**CIDER**  
LA CIDRAIE Normandie (FRA) 87  
SOMMERSBY PÄRON Carlsberg (DEN) 97

**ALCOHOL FREE**  
BEER 67  
SODA 47  
PELLEGRINO SMALL 47 / LARGE 97

