

# STARTERS

PIMIENTOS DE PADRON 85  
Seasalt, sesame seeds

BBQ SMOKED PORK BELLY 95  
BBQ, pork cracklings, sesame

GARLIC BREAD 95  
Parmesan, garlic and herb butter

WOOD-FIRED BONE MARROW 165  
Add Baerii caviar 485  
Caramelised onion, butter-fried levain

SMOKED SHRIMPS 185  
Aioli, lemon, toasted brioche

CORN RIBS 115  
Fried corn strips, parmesan, chili mayonnaise

MUSHROOM TOAST 185  
Mushrooms, mushroom cream,  
toasted brioche, parmesan

RUSTIC STEAK TARTAR 295 HALF 185  
Amarillo mayonnaise, coriander, bubu-arare,  
chili roasted sesame seeds, pickled shimeji,  
pickled silver onions

CARPACCIO 245  
Tenderloin, parmesan cream,  
pine nuts, balsamico pearls, arugula

HALF LOBSTER AU GRATIN 345  
Garlic bread, crisp salad, rouille, lemon

TOAST SKAGEN (A SWEDISH CLASSIC) 245  
Roasted brioche, hand peeled shrimp, bleak roe

OYSTERS FINE DE CLAIRE 135  
Portion of 3, lemon, tabasco, mignonette  
*(oysters are consumed at own risk)*

BLEAK ROE 285  
Lemon cream, red onion, toasted brioche

# CLASSICS

LAMB ASADO 395  
Herb and garlic marinated lamb with grilled  
vegetables, rouille, red wine gravy, potato gratin

TUNA TEPPANYAKI 415  
Grilled by you at the table.  
Served with our asian sauces, fried maki rolls

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

WAGYU BURGER 325  
Caramelised onions, roasted onion flakes, japanese  
mayonnaise, cheddar cheese, herbed French fries

VEGAN TENDERLOIN 425  
Chimichurri, vegetables, herbed French fries

# STEAKS

## STEAKS

RIBEYE 465 300 GRAM | GRAIN FED  
TENDERNESS 8/10 | MEAT FLAVOR 7/10

TENDERLOIN 455 200 G | GRAIN FED  
TENDERNESS 9/10 | MEAT FLAVOR 6/10

STRIPLOIN 405 250 G | GRAIN FED  
TENDERNESS 7/10 | MEAT FLAVOR 8/10

SRF WAGYU RIBEYE 1585 180G | USA  
TENDERNESS 10/10 | MEAT FLAVOR 10/10

WAGYU STRIPLOIN 1695 180G | JAPAN  
TENDERNESS 11/10 | MEAT FLAVOR 5/10

## BONE-IN STEAKS (RECOMMENDED FOR 2 PEOPLE)

FROM SWEDEN 1595 1000 G | SWEDEN  
TENDERNESS 8/10 | MEAT FLAVOR 8/10

Ask your waiter what we are serving today

WAGYU TOMAHAWK 2695 1000 G | AUSTRALIA  
TENDERNESS 10/10 | MEAT FLAVOR 9/10

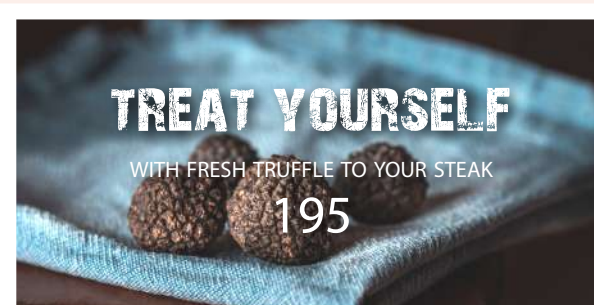
Noble cut of fullblooded wagyu

RUBIA GALLEGA 2895 1000 G | GALICIA, SPAIN  
TENDERNESS 8/10 | MEAT FLAVOR 10/10

One of the world's most flavorful steaks

SIGNATURE STEAK 845 500 G | SWEDEN  
TENDERNESS 7/10 | MEAT FLAVOR 10/10

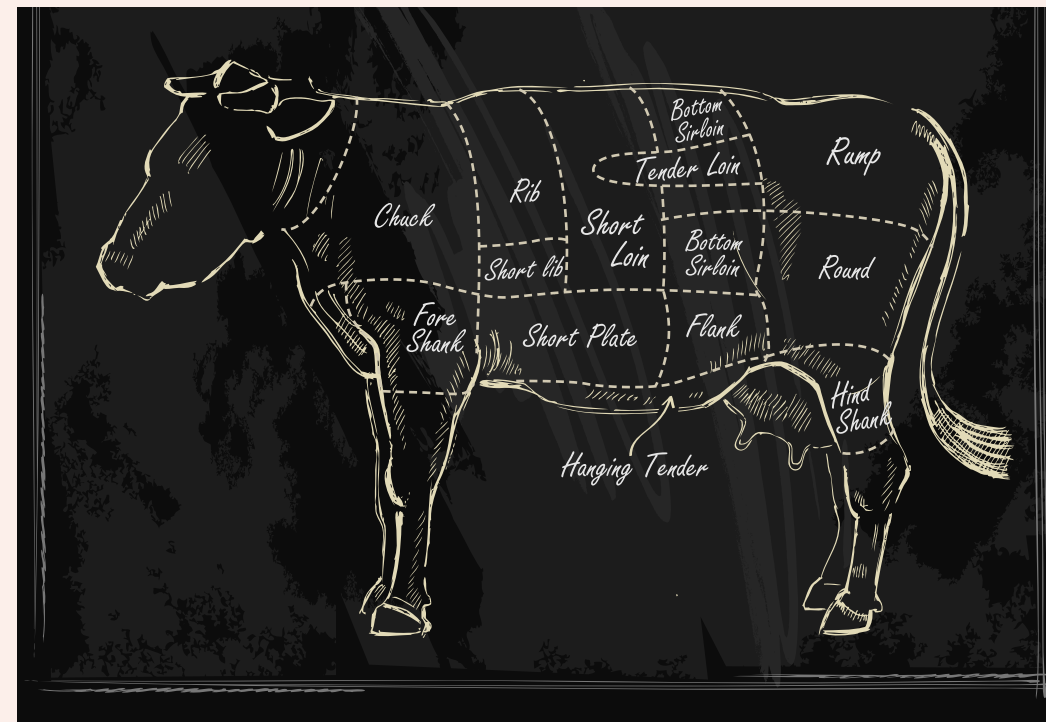
Our own dry aged bone-in steak  
Recommended for 1 person



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 vege-  
tables 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  
White chocolate ice cream,  
raspberry jam, roasted white chocolate

SMASHED CINNAMON BUN 125  
Caramelized nuts, vanilla ice cream

CRÈME BRÛLÉE 95

APPLE COMPOTE 115  
Almond cake, vanilla ice cream, brown butter, oatmeal crisp



## 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

CLASSIC ESPRESSO MARTINI  
Vodka, coffee liqueur, espresso



## SIGNATURE COCKTAILS 170

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

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

#3 BASIL BAY  
Gin, elderflower liqueur, basil, lemon,  
sugar, fig leaf soda

#4 LAVENFLOWERS  
Elderflower, pomegranate, lemon,  
egg white, 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" 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.

## SIDES

Green Salad 85

Tomato Salad 75

Potato Gratin 75

Parmesan fries 95

Gotland Potatoes 60

Sweet Potato Fries 75

Jalapeño Mayo 45

Chili Mayo 45

Garlic Mayo 45

Parmesan Mayo 45

## 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.



# 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) 179 / 895  
 CABERNET SAUVIGNON (USA) 185 / 925  
 SYRAH (LEB) 223 / 1115  
 TEMPRANILLO (SPA) 203 / 1015  
 RIPASSO (ITA) 175 / 875  
 BAROLO (ITA) 325 / 1625  
 CÔTES DU RHÔNE (FRA) 172 / 860  
 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) 92

**BOTTLED**  
 KRONENBOURG 1664 BLANC Kronenbourg (FRA) 99  
 BROOKLYN EAST IPA Brooklyn Brewery (USA) 100  
 NEWCASTLE BROWN ALE Heineken (UK) 100  
 CARLSBERG HOF Carlsberg (DEN) 89  
 SAPPORO Sapporo Beer (JPN) 94  
 ERIKSBERG KARAKTÄR Carlsberg (SWE) 94  
 GLUTENFRI ÖL 86

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

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

