

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

FRIED CAULIFLOWER 95
With truffle vinaigrette

WOOD-FIRED BONE MARROW 165
Add 30g Baerii caviar 965
Caramelised onion, butter-fried levain

SMOKED SHRIMPS 185
Aioli, lemon, toasted brioche

CORN RIBS 115
Fried corn strips, parmesan, chili mayonnaise

BURRATA 185
Tomato variation, basil pesto, balsamico dressing

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 425
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 415 250 G | GRAIN FED
TENDERNESS 7/10 | MEAT FLAVOR 8/10

SRF WAGYU RIBEYE 1585 250G | 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

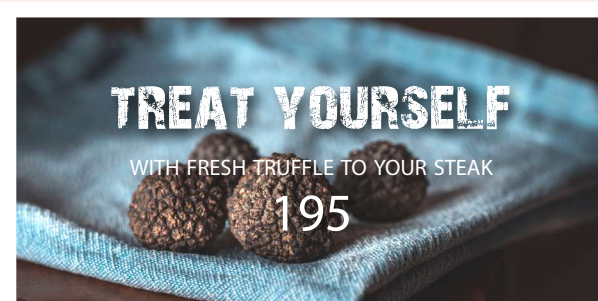
Noble cut of fullblooded wagyu

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

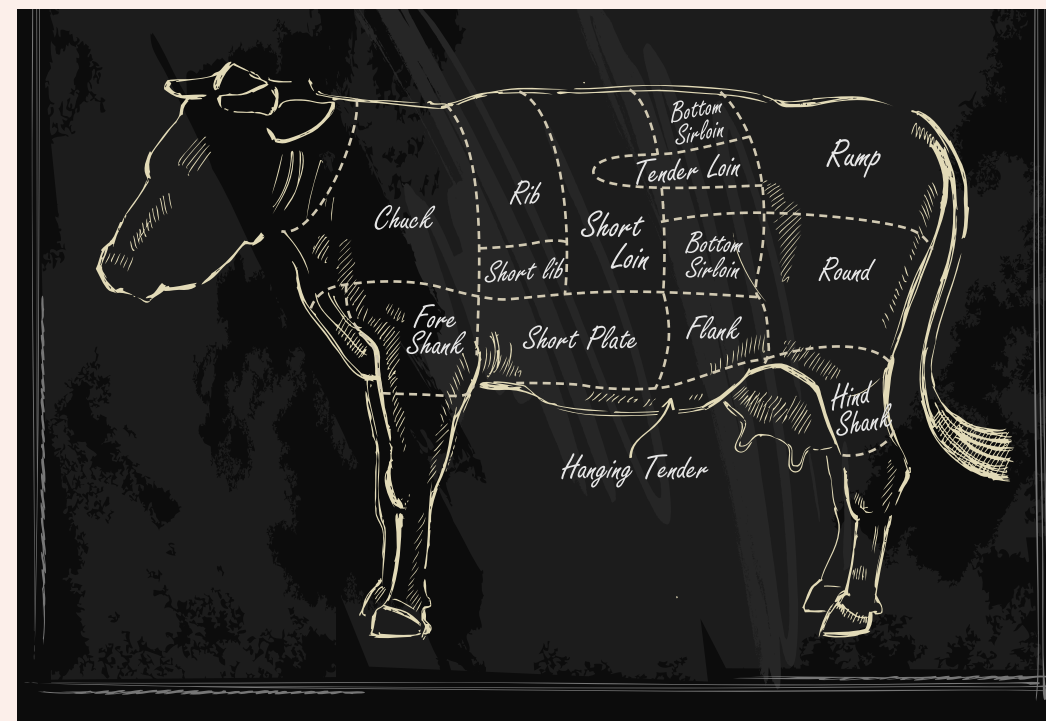
Our own dry aged bone-in steak
Recommended for 1 person



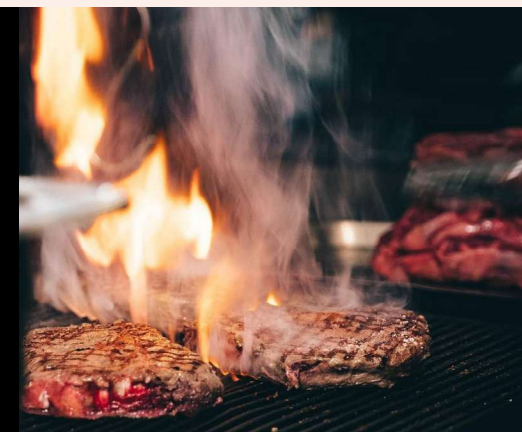
Go for the Gold
with 24K Plating 1500



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.



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 SAPPHIRE COAST
Rum, Italicus, blue curacao, lemon,
pineapple, orange

#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

Parmesan Mayo 45

Chili Mayo 45

Garlic 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 150 / 750
 CHAMPAGNE (FRA) 190 / 950

WHITE

SAUVIGNON BLANC (ITA) 175 / 875
 RIESLING (GER) 190 / 950
 CHARDONNAY (USA) 195 / 975
 VIOGNIER (USA) 150 / 750
 CHARDONNAY (CL) 150 / 750

RED

CÔTES DU RHÔNE (FRA) 180 / 900
 RIPASSO (ITA) 190 / 950
 BAROLO (ITA) 325 / 1625
 TEMPRANILLO (SPA) 205 / 1025
 BLAUFRÄNKISCH (AT) 150/750
 SYRAH (LEB) 225 / 1125
 ZINFANDEL (USA) 200 / 1000
 CABERNET SAUVIGNON (USA) 185 / 925
 MALBEC (ARG) 190 / 950
 SYRAH, CARIGNAN (CL) 150/750
 CABERNET SAUVIGNON (SA) 250 / 1250

ROSÉ

PROVENCE ROSÉ (FRA) 200 / 1000



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 87

