

Pre dinner Cocktails

MARILYN MONROE

vanilla vodka, passion fruit liqueur,
vanilla sugar, passion fruit purée,
sugar, egg white, sparkling wine

RASPBERRY BUBBLE

vodka, raspberry liqueur,
raspberry fruit purée,
sugar, egg white, sparkling wine

ELDERFLOWER

gin, elderflower liqueur, lemonjuice,
sugar, egg white, sparkling wine

SEK 175

Starters

CHANTARELLE

creamed chanterelles, kalix vendace roe,
red onion marmalade, butter-fried brioche

SEK 245

CHARRED CARPACCIO

charred beef inside round,
truffle crème, marcona almonds,
parmesan, arugula, olive oil

SEK 165

GRILLED GAMBAS

wild-caught red prawns in the shell,
salsa, aioli, grilled focaccia

SEK 175

COLD CUTS

charcuterie, pickles, aged cheese,
focaccia, marcona almonds

SEK 185

STEAK TARTARE

parmesan crème, crispy chicken skin,
pickled silver onion, mâche

SEK 185

LOBSTER

half lobster au gratin,
salsa, aioli, grilled focaccia

SEK 250

POINTED CABBAGE

baked pointed cabbage, truffle crème,
browned butter, roasted hazelnuts,
parmesan

SEK 165

Oysters

Bouzig No:3,
Occitanie, France

AU NATUREL

shallot vinegar, lemon

DEEP-FRIED

chili mayo, sesame seeds, lemon

AU GRATIN

chimichurri, lemon

SEK 45/each

ANY 3

1 GLASS PHILIPPONNAT NON DOSÉ

SEK 295

ANY 9

1 BOTTLE PHILIPPONNAT NON DOSÉ

SEK 1.495

Sharing is Caring

Minimum 2 people.

MIXED MEAT

tender club steak aged on
the premises, pluma, rack of lamb

SEK 425/person

MIXED WAGYU

tenderloin A5, flank steak, picanha

SEK 899/person

MIXED SEAFOOD

whole grilled fish, lobster, gambas

SEK 425/person

THE GRILL

PLUMA

iberico pork (approx. 250g)

SEK 305

RIB EYE

entrecôte (approx. 250g)

SEK 335

SIRLOIN

tender sirloin steak, aged on the premises,
21 days (approx. 250g)

SEK 349

RACK OF LAMB

(approx. 300g)

SEK 390

T-BONE STEAK

sirloin steak and fillet of beef on the bone,
aged on the premises (approx. 500g)

SEK 595

TUNA

yellowfin tuna (approx. 250g),
tomato salsa, chimichurri, grilled lime

SEK 279

GAMBAS

wild-caught red prawns in the shell,
salsa, aioli, lime

SEK 295

WHOLE FISH

whole grilled fish (approx. 500g),
salsa, herb & garlic butter

SEK 299

LOBSTER

whole lobster, salsa, aioli

SEK 495

WAGYU

JAPANESE WAGYU

tenderloin A5 (approx. 100g)

SEK 699

AUSTRALIAN WAGYU

flank steak from king river farms
(approx. 200g)

SEK 595

AMERICAN WAGYU

picanha from snake river farms
(approx. 200g)

SEK 575

Chef's Choices

FLAP STEAK

potato gratin, grilled pointed peppers,
creamed onions, pepper sauce

SEK 315

GRILLED BURGER

dry-aged sirloin 90%, smoked pork belly
10%, gruyère, bbq-sauce, mayonnaise,
pickled red onion, bacon aioli, fries

SEK 249

ARCTIC CHAR

baked arctic char, shellfish butter, trout roe,
roasted corn, butter-braised pointed
cabbage, potato compote

SEK 385

Vegetarian

VEGGIE BURGER

grilled halloumi, romesco sauce,
pickled red onion, aioli, fries

SEK 249

CELERIAC

confit celeriac, roasted celeriac purée, swiss
chard, oyster mushrooms, marcona al-
monds, pomegranate, västerbotten cheese

SEK 275

Side Dishes

- béarnaise sauce
- chilli béarnaise sauce
- red wine sauce
- pepper sauce
- bbq sauce
- aioli
- truffle crème
- chimichurri
- bacon aioli
- herb & garlic butter

SEK 39/each

- fries
- potatoes tossed in herbs
- crispy artichoke, truffle, parmesan
- pimientos de padrón
- greek salad
- tomato salad
- grilled vegetables
- grilled corn, lime cream, parmesan
- creamed pointed cabbage
- creamed corn, jalapeño, parmesan
- mushroom, garlic, parsley

SEK 45/each

- mushroom risotto
- truffle fries, parmesan, herbs
- potato gratin
- grilled halloumi
- grilled focaccia, aioli
- truffle & parmesan croquettes

SEK 49/each

After dinner Cocktails

GRASSHOPPER

mint liqueur,
white crème de cacao, cream

FRENCH 75

gin, lemon,
sugar, champagne

NOIR

cognac, white crème de cacao,
brachetto d'acqui, orange bitters

SEK 175

After Grill

CRÈME BRÛLÉE

sorbet of the day, crumble

SEK 129

MANGO CHOCO

mango sorbet, blondie,
grilled pineapple, dulce de leche,
sea buckthorn crème

SEK 145

CHOCOLATE MOUSSE

chocolate mousse,
dark chocolate brownie,
chocolate crumble, pickled cherries

SEK 145

CHEESE

white mould cheese,
blue mould cheese, hard cheese

SEK 49/each

ICE CREAM/SORBET

SEK 39/scoop

CHOCOLATE PRALINES

SEK 25/each

DO YOU HAVE ANY ALLERGIES?

Use this QR code to
find out more about the
allergens in our menu.



If you have questions
about the country of
origin, please ask our staff.



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