

ROSÉ WINE

Mirabeau Azure Mirabeau 150 / 600

WHITE WINE

Chardonnay

Chablis Sainte Claire Jean-Marc Brocard 162 / 650

Hess Collection Chardonnay Hess 200 / 800

Septembre Chardonnay Edouard Delaunay 162 / 650

Wild Yeast Chardonnay Springfield Estate 190 / 760

Grüner Veltliner

Langenois Grüner Veltliner 135 / 550

Riesling

Alsace Riesling Koenig 162 / 550

Martinsthal Riesling Weingut Leitz 162 / 650

Wegeler Riesling Charta Wegeler 135 / 550

Sauvignon Blanc

Sauvignon/Sémillion Chateau Bonnet 135 / 550

Blend

Alsace Blanc Domaine Marcel Deiss 162 / 650

Badet Clement Prestige Blanc 125 / 500

RED WINE

Barbera

Demarie Barbera D'Alba Superiore 135 / 550

Carlin Paolo Barbera D'asti Superiore 135 / 550

Gamay

Morgon Bellevue Daniel Bouland 167 / 670

Nebbiolo

Demarie Langhe Nebbiolo 150 / 600

Pinot Noir

Logan Weemala Pinot Noir Logan Weemala 162 / 650

Septembre Pinot Noir Edouard Delaunay 163 / 650

Tempranillo

Conde Valdemar Rioja 135 / 550

Blend

Valpolicella Ripasso Classico Guerrieri Rizzardi 155 / 620

Famille Gras Côtes Du Rhône's Domaine Santa Duc 135 / 550

Badet Clement Cuve Prestige rouge 125 / 500

BOTTLE BEER

Land I Sikte Lager 33 Cl – 3,5% 59

Bedarö Bitter 50 Cl – 4,5% 109

Pickla Pils 50 Cl – 4,8% 109

Brännskär Brown Ale 50 Cl – 5,3% 109

Landsort Lager 50 Cl – 5,3% 109

Ankarudden Pale Ale 50 Cl – 5,1% 109

Inedit Damm 75 Cl – 4,8% 149

DRAFT BEER

Heineken 5.0% 82

Galopp 25 Cl 60

CIDER

Dagens Cider 60

Strongbow 79



SÄLLSKAPSMENY / GROUP MENU

CAVIAR & VODKA

Oscietra (It.) 10g / 30 g, smörstekt toast,
4 cl Grey Goose

Oscietra (It.) 10g / 30 g, butter fried toast,
4 cl Grey Goose

395 / 995

BUBBLOR / BUBBLES

Nv Castelnau Brut 155/725
Sogas Mascaró Cava 115/600

VILLA KÄLLHAGEN

FÖRRÄTTER / STARTERS

- Burrata, tomater, gremolata, basilika, balsamico, pistage** 175
Burrata, tomatoes, gremolata, basil, balsamic vinegar, pistage
- Grön sparris, rostad mandel, citronsmör, smörgåskrasse (vegan)** 175
Grilled green asparagus, roasted almonds, lemon butter, garden cress (vegan)
- Toast Skagen, smörstekt toast, rödlök, gräslök, citron, dill** 1/2 - 195
1/1 - 275
Toast Skagen, toast bread, red onion, chives, lemon, dill

VARMRÄTTER / MAIN COURSE

- Biff minute, haricots Verts, tomatsallad, rödvinssås, bearnaise, pommes frites** 335
Beef minute, green beans, tomato salad, red wine sauce, Béarnaise sauce, French fries
- Helgrillad havsabborre, dragonaioli, pimientos padrones krispig gemsallad, grillad citron, pommes frites** 325
Whole grilled Sea bass, tarragon aioli, pimientos de Padron, crispy gem salad, grilled lemon, French fries
- Dagens vegetariska** Dagspris
Today's vegetarian

EFTERRÄTTER/ DESSERTS

- Marängsuisse, vaniljglass, maräng, vispad grädde, chokladsås (laktosfri)** 125
Vanilla ice cream, meringue, whipped cream, chocolate sauce (lactose free)
- Crème brûlée** 115
Crème brûlée
- Konditorns chokladpralin** 45
Our pastry chef's chocolate praline

DJURGÅRDSRUNDAN

4 cl avec, konditorns chokladpralin, kaffe
4 cl avec, pastry chef's chocolate praline, coffee

195

Dela din upplevelse på
@villakallhagen #villakallhagen