

Josefina

FÖRRÄTTER

Starters

TOAST SKAGEN 1/2 1/1

Toast Skagen with shrimp
& mayonnaise

145:- 195:-

KALIXLÖJROM

RÖDLÖK, CREME FRAICHE,
SMÖRSTEKT TOAST

Whitefish roe from Kalix
red onion, sour cream,
butterfried toast

225:-

MATJESSILL

HACKAT ÄGG, RÖDLÖK,
BRYNT SMÖR

Pickled herring
chopped egg, red onion,
brown butter

110:-

RÅBIFF 1/2 1/1

RÖDBETOR, KAPRIS, RÖDLÖK
PEPPARROT, ÄGGULA

Biff tartar

beetroot, capers, horseradish, egg yolk

145:-/ 265:-

PATA NEGRA

IBERICO DE BELLOTA GRAN RESERVA

Pata Negra

Iberico de Bellota Gran Reserva

215:-/



GRILL PLATEAU

MINST 2 PERSONER

HALV HUMMER, TONFISK, RYGG-
BIFF, CRUCETA DE IBERICO, TOMAT-
SALLAD, MAJSKOLV GRÖNSALLAD,
BEARNAISE, TRYFFELMAJONNÄS,
POMMES FRITES & FÄRSKPOTATIS

Barbecue Plateau
Minimum 2 people

Half lobster, tuna, sirloin steak, tomato
salad, corn-cob, green salad,
béarnaise, truffle mayonnaise, French
Fries & new potatoes

585kr/pers

VARMRÄTTER

Main courses

FISK

Fish

ÅNGAD LÄTTRIMMAD TORSKRYGG

MATJESSILL, ÄGG, PEPPARROT,
AVRUGA CAVIAR, BRYNT SMÖR

Lightly salted steamed cod back
pickled herring, egg, horseradish,
Avruga caviar, brown butter

345:-

GRILLAD TONFISK

SKALDJURSPAELLA

Grilled tuna
shellfish paella

285:-

KÖTT

Meat

CRUCETA DE IBERICO

SALLAD PÅ NEKTARINER, HYVLAD
ANKLEVER OCH PISTAGENÖTTER

Cruceta de Iberico
nectarine, planed foie gras,
pistachios salad

235:-

GRILLAD RYGGBIFF

BÉARNAISE, TOMATSALLAD,
POMMES FRITES

Grilled Sirloin Steak

béarnaise, tomatoe salad, French fries

295:-

VEGETARISK

Vegetarian

SVAMP RISOTTO MED TRYFFEL

Mushroom risotto with truffle

195:-

PAELLA

MINST 2 PERSONER

MED KYCKLING, CHORIZO,
MUSSLOR, HUMMER OCH RÄKOR

Paella

Minimum 2 people
with chicken, chorizo, clams,
lobster & shrimps

345kr/pers

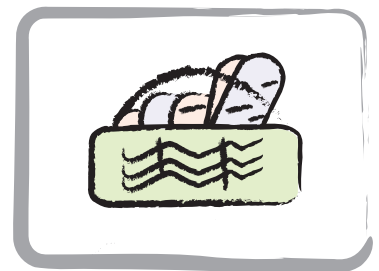
SPECIAL

GRILLAD HUMMER

1/2 1/1 209:-/385:-
MED TRYFFELMAJONNÄS

Grilled lobster
with truffle mayonnaise

345kr/pers



DESSERTER

Dessert

CHOKLADTÅRTA

vispad grädde, torkade hallon & pistagenöt-
ter

Chocolate cake

with whipped cream, dried raspberries and
pistachios

110:-

CHEESECAKE

havtornsgelé & hallonsås

Cheesecake

buckthorn jelly and raspbrry sauce

120:-

CRÈME BRÛLÉE

Crème Brûlée

98:-

CITRONMARÄNGPAJ

Lemon meringue pie

105:-

SCRUPPINO

Citronsorbet med d'asti moscato

Lemonsorbet with d'asti moscato

115:-

VANILJGLASS

Vanilla ice cream

45:- /kula

SORBET

Sorbet

45:- /kula

CHOKLAD TRYFFEL

Chocolate truffle

35:-

CHAMPAGNE

Sparkling wine

NV MUMM CORDON ROUGE Champagne France	130:-/795:-
NV MUMM CORDON ROUGE ROSÉ Champagne France	150:-/890:-
NV MUMM GRAND CRU Champagne France	1 190:-
2003 MOËT & CHANDON GRAND VINTAGE Champagne France	165:-/920:-
1999 PERRIER-JOUËT BELLE EPOQUE Champagne France	2 490:-
2002 PERRIER-JOUËT BELLE EPOQUE ROSÉ Champagne France	3 990:-
2000 LOUIS ROEDERER CHRISTAL Champagne France	3 490:-
NV KRUG GRANDE CUVÉE Champagne France	2 990:-
1996 KRUG GRANDE CUVÉE Champagne France	3 390:-
NV JACOB' S CREEK BRUT CUVÉE South Australia Australia	95:-/445:-
NV JACOB' S CREEK SPARKLING ROSÉ South Australia Australia	110:-/480:-

PRE DINNER COCKTAILS

126:-

DRY MARTINI

Plymouth Gin, Noilly Prat, Oliv

MANHATTAN

Canadian Whisky, Martini Rosso,
Angostura

NEGRONI

Beefeater Gin, Campari, Martini Rosso

MANGOPOLITAN

Absolut Mango, Cointreau, Lime, Mango

VIRGIN RASPBERRY Alkoholfri 59:-

Hallon, Citron, Socker, Soda



Josefina

VITA VINER

White wine

2009 JACOB' S CREEK SEMILLON CHARDONNAY South Australia Australia	89:-/390:-
2009 DOMANIE DE LA VINCONNERIE MUSCADET SÈVRE & MAINE SUR LIE Loire France	105:-/420:-
2008 JOSEPH DROUHIN CHABLIS Bourgogne France	550:-
2009 STONELEIGH SAUVIGNON BLANC Marlborough New Zealand	120:-/490:-
2009 DOMAINE GILLES CHOLLET POUILLY FUMÉ Loire France	580:-
2009 STONELEIGH RIESLING Marlborough New Zealand	120:-/490:-
2008 JACOB' S CREEK RESERVE RIESLING South Australia Australia	530:-
2009 MONTANA RESERVE PINOT GRIS Hawke's Bay New Zealand	440:-
2007 WYNDHAM ESTATE BIN 222 CHARDONNAY South Eastern Australia	500:-
2008 MONTANA RESERVE GEWURTZ- TRAMINER Gisborne New Zealand	480:-



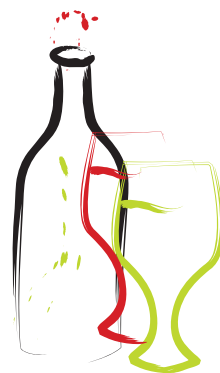
ÖL Beer

SOL Lager Mexico 33 cl	58:-
HEINEKEN Lager Holland 33 cl	58:-
WISBY WEISSE Veteöl Sverige 50 cl	69:-
SAMUEL ADAMS Boston Ale USA 35.5 cl	62:-
SPENDRUPS Premium Lager Alkoholfri Sverige 33 cl	47:-

RÖDA VINER

Red wine

2007 JACOB' S CREEK SHIRAZ CABERNET South Australia Australia	89:-/390:-
2009 TRENEL BEAUJOLAIS JULIENAS Bourgogne France	110:-/440:-
2007 WYNDHAM ESTATE BIN 333 PINOT NOIR South Australia Australia	120:-/480:-
2007 CECCHI CHIANTI Tuscany Italy	410:-
2006 GRAFFIGNA CENTENARIO MALBEC San Juan Argentina	115:-/450:-
2007 PORCUPINE BOEKENHOUTSKLOOF SYRAH VIOGNER Coastal Region South Africa	520:-
2006 SIDERAL ALTAÏR Rapel Chile	650:-
2004 YSIOS MARQUÉS DE ARIENZO Rioja Spain	690:-
2006 DOMAINE DU VIEUX LAZARET CHÂTEAU NEUF-DU-PAPE Rhône France	670:-
2005 ARMANI CUSLANOS AMARONE Veneto Italy	890:-



ROSÉ VIN

Rosè wine

2008 JACOB' S CREEK SHIRAZ South Australia Australia	89:-/390:-
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SÖTA VINER

Sweet wine

2009 MOSCATO D' ASTI PRUNOTTO Piemonte Italy	60:-/glas
2007 MONCARO TORDIRUTA PASSITO Marche Italy	99:-/glas
2004 CANDIDO ALEATICO Apulien Italy	85:-/glas