

# PONTONEN™

## STHLM

### COCKTAILS

ITALIAN ROOTS Italicus liqueur, basil & smoky mesclun topped with IPA	1 39:-
JULES & LOUISE China China bitter, aged marsala wine & soda	1 39:-
VITRUVIUS MINTSMASH Absolute vodka, limoncello, lemon & mint	1 39:-
BITTER PEACHES Peaches, Suze & lots of lemon	1 39:-
GARDEN MARTINI Beefeater gin, Bianco & rhubarbs	1 39:-

FOREVER YOUNG Havana Club, Italian bitter & raspberries	1 39:-
FRUIT COBBLER Crushed fruit, vermouth and citrus	1 39:-
NON ALCOHOLIC /	
MINT SMASH Mint, lime & soda	69:-

### TILLTUGG / SNACKS

CHILIROSTADE NÖTTER / Chili roasted nuts	50:-
MARINERADE OLIVER / Marinated olives	55:-
ÄTTIKCHIPS MED DILLDIP / Vinegar chips with dill dip	50:-

## FÖRRÄTTER- & MELLARÄTTER / STARTERS & ENTRÉES

MARINERADE TOMATER, BASILIKA, MANDLAR & GETOSTKRÄM / Marinated tomatoes, basil, almonds & goat cheese crème	1 35:-	ELDAD GRAVAD LAX, ROTSELLERI, FLÄDERBLOM & SCHALOTTEN / Fire roasted salmon, celeriac, elder flower & shallots	1 40:-
ROSTADE SOMMARBETOR, PUMPAFRÖN, KORIANDER & FETAOST / Roasted summer beets, pumpkin seeds, coriander & feta cheese	1 20:-	SOTAD RÅBIFF, GRILLAD FÄRSKLÖK, SENAP & BRÖDKRISP / Blackened beef tartare, grilled spring onion, mustard & bread crumbs	1 45:-
GRILLAD GRÖN SPARRIS, ROSTAD SALAMI, CITRON & OLIVOLJA / Grilled green asparagus, roasted salami, lemon & olive oil	1 40:-	SKAGENRÖRA, TOAST, PEPPARROT, FORELLROM (1/2 & 1/1) / Shrimp & mayo cocktail on sauteed toast with horseradish & trout roe	1 55:- / 1 95:-

## SALLAD / SALAD

SALLAD PÅ RÄKOR, FÄNKÅL, ÄGG, POTATIS & NOBISDRESSING / Shrimp salad with fennel, egg, potatoes & Nobis dressing	210:-	SALLAD PÅ GRILLAD KYCKLING, ZUCCHINI, VETE & YOGHURT Grilled chicken & zucchini salad with wheat & yoghurt	1 95:-
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### VARMRÄTTER / MAINS

GRILLAD KALVENTRECÔTE MED ÖRTSMÖR & SKY / Grilled Veal entrecôte with herb butter and jus.	2 95:-
GRILLAD LAX MED RAMSLÖK, PERSILJA & CITRON / Grilled salmon with ramson, parsley & lemon.	2 35:-
GRILLAD GÅRDSKYCKLING MED YOGHURT & HONUNG / Grilled free range chicken with yoghurt & honey.	1 95:-
HELGRILLAD ROTSELLERI MED HASSELNÖTTER & OREGANO / Whole grilled celeriac with hazelnuts & oregano	1 65:-
GRILLAD CHEESEBURGARE, SILVERLÖK, SENAP, MAYO & PICKLES / Grilled cheeseburger, onion, mustard, mayo & pickles	1 35:-

### TILLBEHÖR / SIDES

BLADSALLAD MED NOBISDRESSING / Leaf salad with Nobis dressing.	45:-
BAKAD TOMATSALLAD MED BASILIKA / Baked tomato salad with basil.	45:-
KOKT FÄRSKPOTATIS MED SMÖR & DILL / New potatoes with butter & dill	45:-
GRILLAD GRÖN SPARRIS MED OLJA & CITRON / Grilled green asparagus with oil & lemon	45:-
FRITERAD BLOMKÅL MED ÖRTMAJONNÄS & PARMESAN / Deep fried cauliflower with herbal mayonnaise & parmesan	45:-
POMMES FRITES / French fries.	45:-

## SÅSER / SAUCES

ÖRTSMÖR /Herbal butter	25:-	NOBIS DRESSING / Garlic & egg dressing	25:-
MAJONNÄS ORIGINAL / CHARK / ÖRT / Mayonnaise Original / Chark / Herb	25:-	RÖDVINSSKY / Red wine sauce	25:-
RAMSLÖK & PERSILJEGREMOLATA / Ramson & parsley gremolata	25:-		

### DESSERT

JORDGUBBAR I FLÄDER med vit choklad & gräddglass / Strawberries in elderflower with white chocolate & ice cream	1 05:-
CHOKLADTÅRTA med lättvispad grädde & svartavinbär / Chocolate cake with whipped cream & black currant	1 15:-
BÄRMARÄNG Drottningkompott & citronkräm / Berrie meringue, queens jam & lemon curd	1 00:-

### DESSERT

HALLONTRYFFEL / Chocolate & raspberry truffle	40:-
KULA GLASS / SORBET / Ice cream / sorbet	45:-

ALLERGISK? VÄNLIGEN INFORMERA OSS!  
/ If you're allergic, please let us know in advance!



| PONTONEN\_STHLM