

— Förrätt —

PILGRIMSMUSSLOR

Smörstekta med blomkålspuré,
krispig pancetta, persilja

140

BAKAD RÖDBETSCLAPACCIO 

Burrata, smulad pistagenöt, friterad ruccola, äppelbalsamico

130

— Varmrätt —

BIFF RYDBERG

Stekt oxfilé, lök, tärnad potatis,
senapskräm, äggula

295

STEKT SKREITORSKRYGG

Citronskum, spenatrisotto,
gratinerade havskräftor

290

RÖKT ROTSELLERI 

Timjanstekt ostronskivling,
hassel nötter, tomatsofritto

255

— Dessert —

CHOKLADFONDANT

Körsbärskompott, vaniljmascarpone

130

KARAMELLISERAD ANANAS

Hallon- och lakritsglass

130

— Klassiker —

CAESARSALLAD

Välj mellan kyckling eller
halloumi & avocado
med krutonger och parmesan

Liten 150 / Stor 250

BURGER JARL

Högrevsburgare, bacon,
cheddar, stekt ägg,
karamelliserad lök, pomes

250

KÖTTBULLAR

Gräddsås, lingon,
picklad gurka,
potatismos

255

BEYOND BURGER JARL 

Vegansk burgare, avokado,
cheddar, picklad lök, pomes
med timjan och salvia

250

KVÄLLENS RÄTT

Serveras mån - fre
Fråga oss vad vi har ikväll

195



Rött vin

LA COUR DES DAMES ROUGE

FRA, Carignan, Grinach, Syrah

MORGAN BAY CELLARS

US, Cabernet Sauvignon

VALPOLICELLA RIPASSO

ITA, Corvina, Corvinone, Rondinella

VOLPETTO CHIANTI RESERVA VEGAN

ITA, Sangiovese

ARISTICRATO AMARONE DELLA VALPOLICELLA 830

ITA, Corvina

Vitt vin

LA COUR DES DAMES BLANC

FRA, Sauvignon Bl, Ugni Bl, Vermentino

JOHANN BRUNNER RHEINHESSEN

GER, Riesling

COUR DES DAMES SAUVIGNON BLANC

FRA, Sauvignon Blanc

LA COUR DE DAMES CHARDONNAY

FRA, Chardonnay

VOLUNTÉ DELLE VENEZIE

ITA, Pinot Grigio

Rosé

FEDELE ROSÉ ECO

104 / 424

ITA, Nero d'Avola, Shiraz, Frappato

Mousserande

CAVA BODEGAS PEQUENOS

110 / 595

SPA, Xarel-lo

PROVERBIO ORGANIC PROSECCO 122 / 640

ITA, Glera

Champagne

DRAPPIER CARTE D'OR BRUT

220 / 995

75cl eller 200ml flaska

Cocktails

145

LIMONCELLO SPRITZ

MANHATTAN

HUGO SPRITZ

NEGRONI

APEROL SPRITZ

MARGARITA

CLASSIC DAQUIRI

OLD FASHIONED

BAR SNACKS

99 / 396

Marinerade oliver

50

125 / 550

Croque Monsieur

141 / 656

140

117 / 501

Grillad Focaccia

Pesto, tomat, mozzarella

140

Räksmörgås

Danskt rågbröd, ägg,

dillmajonnäs

190

120 / 510

Ekologiska ostar från

lokala mejerier och

vårt urval av charkuterier

115 / 445

180

124 / 495

105 / 440



FATÖL

Melleruds Pilsner 40 cl

66

Sleepy Bulldog Pale Ale 40 cl

70

Mariestad 40 cl

68

FLASKÖL

Melleruds Pilsner 33 cl

68

Mariestad 33 cl

72

Sitting Bulldog IPA 33 cl

74

Wisby Weissbier 50 cl

80

Wisby Kloster 33 cl

75

CIDER

Briska Äpple 33 cl

74

Briska Rosé 33 cl

68

ALKOHOLFRITT

Soft Drinks

35

Briska cider

60

Nozeco Sparkling Wine

72 / 277

ALKOHOLFRI ÖL

Easy Rider IPA

57

Melleruds Pilsner

52

Starters

BUTTER FRIED SCALLOPS

Cauliflower purée, crispy pancetta, parsley
140

BAKED BEETROOT CARPACCIO 

*Burrata, pistachio nut crumble,
fried rocket salad, apple balsamico*
130

Mains

BEEF RYDBERG

*Pan fried beef tenderloin, onions,
cubed potatoes, mustard crème, egg yolk*
295

PAN FRIED COD LOIN

*Lemon foam, spinach risotto,
gratinated langoustine prawn*
290

SMOKED CELERIAC 

*Fried oyster mushroom with thyme,
hazelnuts, tomato soffrito*
255

Dessert

CHOCOLATE FONDANT

Cherry compote, vanilla mascarpone
130

CARAMELIZED PINEAPPLE

Raspberry and liquorice ice cream
130

The Classics

CAESAR SALAD

*Your choice of chicken
or halloumi & avocado
with croutons & parmesan*
Small 150 / Large 250

THE BURGER JARL

*Chuck steak burger,
bacon, cheddar, fried egg,
caramelized onion, french fries*
250

SWEDISH MEATBALLS

*Cream sauce, lingon berries,
pickled cucumber,
mashed potatoes*
255

BEYOND BURGER JARL 

*Vegan patty, avocado,
cheddar, pickled onions
french fries with rosemary and sage*
250

DISH OF THE DAY

*Served Mon - Fri
Ask your server*



Red Wine

LA COUR DES DAMES ROUGE

FRA, Carignan, Grinach, Syrah

MORGAN BAY CELLARS

US, Cabernet Sauvignon

VALPOLICELLA RIPASSO

ITA, Corvina, Corvinone, Rondinella

VOLPETTO CHIANTI RESERVA VEGAN

ITA, Sangiovese

ARISTICRATO AMARONE DELLA VALPOLICELLA 830

ITA, Corvina

White Wine

LA COUR DES DAMES BLANC

FRA, Sauvignon Bl, Ugni Bl, Vermentino

JOHANN BRUNNER RHEINHESSEN

GER, Riesling

COUR DES DAMES SAUVIGNON BLANC

FRA, Sauvignon Blanc

LA COUR DE DAMES CHARDONNAY

FRA, Chardonnay

VOLUNTÉ DELLE VENEZIE

ITA, Pinot Grigio

Rosé

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MANHATTAN

HUGO SPRITZ

NEGRONI

APEROL SPRITZ

MARGARITA

CLASSIC DAQUIRI

OLD FASHIONED

BAR SNACKS

Marinated olives

50

Croque Monsieur

140

Grilled Focaccia

Pesto, tomato, mozzarella

140

Shrimp Sandwich

Danish rye bread, egg,
dill mayonnaise

190

Locally sourced cheeses
and our selection of
charcuteries

180



DRAUGHT BEER

Melleruds Pilsner 40 cl

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Sleepy Bulldog Pale Ale 40 cl

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Mariestad Lager 40 cl

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