

SNACKS/STARTERS TO SHARE

"BROMMATACOS", Kalix bleakroe 20g, sour cream, chives, red onion, vinegar chips	245
ZALLO VENETRESCA DE BONITO, Tuna, toast levain, aioli, tabasco, red onion	245
CALAMARI FRITTI, Aioli, lemon	115
THREE SWEDISH CHEESE, Gammel Pär, rödbrokig, hembergs himmelska, fig jam, K9´s fruit crackers	175
MARACON ALMONDS	120
CHIPS & DIP, Sour cream chips, ranchdressing	85
NOCELLARA OLIVES	90
SMOKED ANCHOVY FROM CANTABRICO, 5 PCE, Toast levain, butter	175
COLD CUTS, Mixed cold cuts, tapenade, crostinis, gammel knas	275 P/P
GHERKINS	55

STARTERS

S.O.S, Norröna herring, brantevik, mustard & westcost herring, potatoes, västerbottencheese, onion, bread	175
OPTIONAL: Aquavit basket, choose from our miniature bottles	(price per 5 cl bottle) 120
GRUYÈRE GRATIN CHANTERELLE TOAST,	245
SEARED SCALLOPS, cauliflower purée, brown lime butter, Japanese soy sauce, lime, glasswort, chili tenkasi	235
KALIX BLEAKROE 30 G, Hash brown, red onion, sour cream, lemon	295
TOAST TULLKAMMARÖRA, Shrimps, cold smoked salmon, egg, Kalix bleakroe 10g, horseradish	225
MOULES MARINIÈRE, Mussels cooked in white wine from Mollösund, cream, parsley, garlic	195
CLASSIC STEAK TARTAR, Red onion, dijon mustard, capers, gherkins, beetroot	185
SEASONAL STEAK TARTAR,	195
Karl-johan cream, lingonberries, deep-fried oyster mushrooms, Gammel Knas, pickled mustard seed	

SHELLFISH PLATEAU	
PETIT PLATEAU 495 100 G Fresh prawns 2 Crab Claws 2 Langoustine Sweet mustard sauce, aioli	DEMI-GRAND TOWER 1400 300 G Fresh prawns 4 Crab Claws 4 Langoustine 4 oysters Huître de Céline Moules marinière
PLATEAU PRESTIGE 995 100 G Fresh prawns 2 Crab Claws 2 Langoustine 4 oysters Huître de Céline 1/2 Maine Lobster	GRAND TOWER 1995 150 G Fresh prawns 4 Crab Claws 6 Langoustine 12 oysters Huître de Céline 1/1 Maine Lobsters Tullkammaröra with bleakroe
SIDES FOR PRESTIGE, DEMI-GRAND & GRAND TOWER: BUTCHER FRIES, AIOLI, MUSTARD SAUCE, HOGWASH, TABASCO & LEMON	

FISH & VEGETARIAN

SEARED ARCTIC CHAR, Västerbotten cheese croquettes, forest mushroom sauce, broccolini	395
WHOLE PAN-FRIED LEMON SOLE, Browned-butter hollandaise, sautéed wax beans, , butter-stirred potatoes	420
FISH & SHELLFISH STEW, Salmon, haddock, mussels, shrimp, rouille, croutons	305
MOULES FRITES, Mussels cooked in white wine from Mollösund, garlic, cream,parsley, butcher fries, aioli	335
CURED SALMON, Dill stewed potatoes, sweet mustard sauce	315
BALTIC HERRING, Lingonberries, browned butter, potato purée	255
SHRIMPSANDWICH, Hand-peeled shrimps, toast levain, aioli, egg, tomato, red onion	315
LARGE TOAST TULLKAMMARÖRA, Shrimps, cold smoked salmon, egg, Kalix bleakroe 10g, horseradish	375
SVAMP PAPPARDELLE, Chanterelles,cremini mushrooms,oyster mushrooms,sherryveloute,pecorino,pangrattato	245

MEAT

RIB EYE 300G, 150 DAYS GRAIN FED, Bistro tomato, béarnaise sauce, red wine gravy, butcher fries	495
RED WINE-BRAISED LAMB SHANK, Garlic mashed potatoes, lemon-seared cabbage,salsa verde,red wine gravy	395
CHEESEBURGER WAGYU & SRB FROM ASPA FARM, Vaddö cheddar,pickles,onion,barbecue sauce,mustard,ketchup,aioli	285
SCHNITZEL, Snap peas, herb & garlic butter, red wine gravy, wedged potatoes	315
CLASSIC STEAK TARTAR, Red onion, capers, gherkins, beetroot, dijon, butcher fries, aioli	295
SEASONAL STEAK TARTAR,	315
Karl-johan cream, lingonberries, deep-fried oyster mushrooms, Gammel Knas, pickled mustard seed, butcher fries, aioli	
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée	265

CHARGRILLED FROM ASPA GÅRD WAGYU/SRB	
CÔTE DE BOEUF CA 700G FOR 2 PERS, COOKING TIME 40MIN,CHOOSE 1 OR MORE SIDES AND SAUCES	1195
SIDE: Butchers fries-greensalad-new potatoes-potato gratin-wedged potatoes-tomatosalad	
SAUCE: Green peppersauce-béarnaise sauce-chimichurri-red wine gravy-garlic butter	

SIDES

SWITCH TO POTATO GRATIN	+55
BUTCHER FRIES WITH AIOLI	70
BUTCHER FRIES WITH BÉARNAISE SAUCE	95
MIX SALAD	55
BEARNAISE SAUCE	45



FOR THE DOGGIES	
DOG ICE CREAM, Liver, yoghurt, honey	50
BLODPUDDINGSPRINKELS	10
MEATBALLS	15ST
CHEWING STICK SMALL/LARGE	15/30 ST

Vegetarian dishes/can be served vegetarian

IN CASE OF ALLERGIES/SPECIAL DIETS - CONSULT THE SERVING STAFF

WIFI - Kajplats 9 Guest - Password: Hummerklo - We are a cashfree restaurant

A GREAT START

OSCIETRA 30 G
& 1 GLASS BOLLINGER 1145

CAVIAR

OSCIETRA 30 G 995

SERVED WITH BLINIER, RED ONION,
SOUR CREAM, LEMON

SHELLFISH/OYSTERS

FRESH PRAWNS 195

150 gram with lemon, aioli

LANGOUSTINE 185

2 pieces with lemon, aioli

CRAB CLAWS 195

About 200 gram, sweet mustard sauce

HALF LOBSTER 345

Lemon, aioli, butcher fries

WHOLE LOBSTER 595

Lemon, aioli, butcher fries

HUÎTRE DE CÉLINE, NO. 3 60/ST

3 years, Fine

FRA, Bretagne

OSTRA REGAL, NO. 3 85/ST

4 years, Super special

FRA, Vendée

OYSTERPLATEAU
HALF A DOZEN OYSTERS

4 pce Huître de Céline, 2 pce Ostra Regal
375

A DOZEN OYSTERS

8 pce Huître de Céline, 4 pce Ostra Regal
695

Served with hogwash & lemon, tabasco

OYSTERS ARE A HAZARDOUS FOOD AND CAN CAUSE
VIRAL INFECTION.

DRINK PAIRING
SHELLFISH & BLEAKROE

N.V Bollinger Special Cuvée Brut

Cava Torre Oria Cava Brut

FISH & SALAD

Chablis Charly Nicolle, FRA

Riesling by Thommy Hörner, GER.

GRILLED & TARTAR

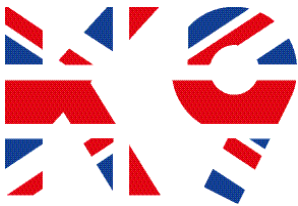
Pinot Noir J Vineyards, USA.

Cabernet Sauvignon Gaia,
Argentina

SWEDISH COUISINE

Norrlands ljus 4,8%

O.P. ANDERSON (cumin, anise & fennel)



APERITIF

NEGRONI 170

Hernö Dry Gin, Antica Formula, Campari

AUTUMN TWIST NEGRONI 170

Havana 7y, Antica Formula, Campari,
Cinnamon

DRY MARTINI 170

Hernö Dry Gin, Noilly Prat

GIN & TONIC 5 CL

BEEFEATER 170

Schweppes tonic water, lemon

HENDRICKS 200

Mixverket´s cucumber & yuzu tonic water,
cucumber, black pepper

HERNÖ DRY 195

Schweppes tonic water, lingonberry, lemon

MONKEY 47 200

Hibiscus & Yuzu Tonic, rosemary, rose
peppercorn

SPRITZERS

APEROL 160

Aperol, cava, soda, orange

LIMONCELLO 150

Limoncello, cava, soda, lemon

HUGO 160

St. Germain, cava, soda

COCKTAILS

HAZELNUT WHITE RUSSIAN 170

Absolut Vodka, Kahlúa, Frangelico,
Whipped Cream

CHAI OLD FASHION 170

Bourbon, Chai sugar

SPICED COGNAC MARGARITA 170

Martell VS Cognac, Cointreau, lime, chili

PORNSTAR MARTINI 170

Vodka, vanilla liquor , passionfruit, lime, cava

APPLE PIE 170

Vodka, vanilla liquor, lemon, Apple,
vanilla foam, Cinnamon

MOCKTAILS

ASK YOUR WAITER FOR AVAILABLE
OPTIONS

100

PLAT DU JOUR 175

SERVED ON WEEKDAYS 11:30-14:00 (COFFEE INCLUDED)

ASK YOUR WAITER ABOUT TODAY´S LUNCH

CHILDRENS MENU

WE OFFER ALL CHILDREN UP TO THE AGE OF 12 ANY ICE CREAM AND ANY TOPPING

CHEESEBURGER, Vaddö cheddar, ketchup, butcher fries	125
PANCAKES, Yam, vanilla ice cream	2 PCE Á 85 / 4 PCE Á 130
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée	90
SCHNITZEL, Butcher fries, béarnaise sauce	115

LOCAL COFFEE	
BJÖRKLUNDS COFFÉE	
ROAST - HAMMARBY	
FILTER COFFEE	45
SINGLE / DOUBLE ESPRESSO	55
CAPPUCCINO	60
CAFÉ LATTE	60
TEA	
BLACK/RED/GREEN	45

DESSERT	
RUM-FLAMBÉED CRÊPE 155	
CHOCOLATE & NOUGAT, RUMTOPF, CHERRY ICE CREAM, PISTACHIOS	
BLUEBERRY PIE 145	
TAHITI VANILLA ICE CREAM	
CRÊME BRÛLÉE 125	
CHOCOLATE TRUFFLE 40	
AVEC DEAL 155	
BUMBU XO 3CL, CHOCOLATE TRUFFLE, OPTIONAL BJÖRKLUNDS COFFÉE	

AFTERDINNER	
IRISH COFFEE 5cl 155	
Jameson black barrel, coffee, cream	
ESPRESSO MARTINI 5cl 165	
Vodka, coffee liqueur, espresso	
KAFFE KARLSSON 5cl 155	
Baileys, cointreau, coffee, cream	
GALLIANO HOT SHOT 115	
Galliano vanilla, coffee, cream	

SWEET WINES	8cl	70cl
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Château d’yquem 2004	5200
Portvin Quinta do Pêgo	160
Portvin Vallado 20Y	120
Moscato d’asti	95
Sauterns	115

COGNAC	Price per cl
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40% Martell L’or de Jean	600
40% Martell Cordon Bleu	80
40% Martell XO	100
40% Martell V.S.O.P	50
40% Delamain Pale & Dry XO	40
40% Grönstedts Extra	45

LIQUEURES	Price per cl
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35% Xanté	20
20% Frangelico	20
40% Drambuie	30
40% Cointreau	25
17% Baileys	20
40% Grand Marnier	30
39% Fernet Branca	30
40% Strega	25
40% D.o.m Benedictine	25
16% Kahlua	20
55% Green Chartreuse	37

ARMAGNAC	Price per cl
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40% Janneau	25
CALVADOS	Price per cl

40% Busnel V.S.O.P	30
42% Christian Drouin Sélection	50

GRAPPA	ITALY	Price per cl
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40% L.Morelli e figlio (Pappa grappa)	35
40% Del Poli Bassano	35
45% Di Brunello	55
42% Gewurztraminer	45
50% Marolo Barolo	75

KAJPLATS 9	
HANTVERKSGLOSS	
ICE CREAM 65 KR/SCOOP	
TAHITI VANILLA	
PISTACHIO & SEA SALT (+10 KR)	
VALRHONA CHOCOLATE	
PEANUT & SALTED CARAMEL	
AMARENA CHERRY	
BLUEBERRY CHEESECAKE	
COCONUT	
SORBET 65 KR/SCOOP	
MANGO & PASSION	
RASPBERRY & MINT	
CANTALOUPE MELON	
TOPPING 15 KR/PCE	
COCOLATE SAUCE	
SALTED CARAMEL SAUCE	
TUTTIFRUTTI SPRINKLES	
SALTY LICORICE SPINKLES	
CHOCOLATE BUTTONS	
CHAMPAGNE 65 KR	
	

RUM	Price per cl
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VENEZUELA	
40% Diplomatico Reserva Exclusiva	45
42% Diplomatico Ambassador	140
GUATEMALA	
40% Ron Zacapa Gran Solera	35
40% Ron Zacapa Centenario XO	75
CUBA	
40% Havana Club Maximo	480
40% Havana Club Union	150
45% Havana Club Selección de maestros	30
PANAMA	
40% Bumbu XO	30
DOMINICAN REPUBLIC	
40% Grönstedts Rum	30

VODKA	Price per cl
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42% Absolut Elyx SWEDEN	45
40% Purity 34 SWEDEN	35
BOURBON	Price per cl
40% Knob Creek 9yo USA	40
BLENDED	Price per cl

40% Johnnie Walker Blue Label SCOTLAND	80
40% Jameson black Barrel IRELAND	30
40% Ballantines 17yo SCOTLAND	45

SINGLE MALT	Price per cl
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HIGHLANDS	
40% Highland Park 12yo	35
43% Glenmorangie 18 yo	60
ISLAY	
43% Bowmore 18yo	65
48% Laphroig Quarter Cask NV	50
LOWLANDS	
40% Auchentoshan 12yo	40
SPEYSIDE	
40% The Macallan Double Cask 12yo	40
43% The Macallan Double Cask 18yo	145
43% The Macallan Reflexion NV	400
43% The Macallan NO.6 NV	800
43% The glenlivet 21yo	85

CHAMPAGNE	12cl	75cl
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N.V Bollinger Special Cuvée Brut	210	1200
2015 Moët & Chandon Cuvée Dom Pérignon	690	4150
KAJPLATS 9 FAVOURITES		
N.V Bollinger Rosé		2200
N.V Veuve Clicquot Brut "Gula Änkan"		1600
2013 Pol Roger Champagne Cuvée Sir Winston Churchill		4500
2013 Moët & Chandon Cuvée Dom Pérignon		5400

SPARKLING	12cl	75cl
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Cava Torre Oria Cava Brut	120	650
Prosecco Le Contesse Treviso Brut	120	650
KAJPLATS 9 FAVOURITES		
N.V Jérôme Arnoux Brut Nature FRA. Jura		800
N.V Arnaud Lambert Crémant de Loire FRA. Loire		900
N.V Arnaud Combiér Crémant de Bourgogne Brut FRA. Bourgogne		850

WHITE WINE	16cl	75cl
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K9's white Acrobat Chardonnay, USA. Oregon	130	525
Chablis Charly Nicolle, FRA.	190	830
Chablis 1er Cru Dom. Louis Moreau "Vau Ligneau", FRA.	230	980
Alvarinho Adega de Moncão, PT. Vinho Verde.	140	620
Languedoc Blend Ormarine Jean jean, FRA. Languedoc	145	630
Sancerre Joël Et Sylvie Ciotte Dom. La Croix, FRA. Loire	190	830
Chardonnay 875m El Coto De Rioja ESP. Rioja	160	700
Riesling Riesling by Thommy Hörner, GER. Pfalz	155	670
Sauvignon Blanc Weingut Wohlmuth, AUS. Südsteiermark DAC	150	650
2019 Domaine Frantz Chagnoleau, Saint-Véran Prelude, FRA. Bourgogne	225	950

KAJPLATS 9 FAVOURITES		
2023 Bründlmayer Grüner Veltliner 1ÖTW Ried Loiserberg AUS. Kamptal		900
2020 Sébastien Christophe Chablis 1er Cru Montée de Tonnerre FRA.		1200

ROSÉ WINE	16cl	75cl
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Miradou, Gassier, FRA. Provence	130	525
Minuty Prestige, FRA. Provence	160	710

RED WINE	16cl	75cl
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K9's red, Gentilhomme, FRA. Côtes Du Rhône	130	525
Cabernet Sauvignon Gaia, Argentina	170	740
Pinot Noir J Vineyards, USA. California	180	780
Tempranillo LeGaris Crianza, ESP. Castilla y León	210	920
Shiraz Don't tell Gary, McPherson, Australia. Victoria	140	620
Ripasso Monte Del Frá Classico Superiore, ITA. Valpolicella	165	720
2021 Château Mont-Redon Châteauneuf-du-Pape FRA. Rhône	285	1200
2023 Borgogno "No Name" ITA. Piedmont	285	1200

KAJPLATS 9 FAVOURITES		
2016 Patz & Hall Pinot Noir USA. Sonoma Coast		1200
2020 Elio Grasso Barbera d'Alba Vigna Martina ITA. Piedmont		1250
FULL WINELIST AVAILABLE		

DRAUGHT BEER	25cl	40cl
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NORRLANDS LJUS 4,8%	60	95
A SHIP FULL OF IPA 5,8%	70	115
KRUSOVICE, Imperial lager 5,0%	75	120

BOTTLE BEER	CIDER	
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WESTERÅS LAGER 5,4% 50 Cl	120	
SITTING BULLDOG IPA 6,4% 33 Cl	95	
MARIESTADS EXPORT 5,3% 50 Cl	105	
CARLSBERG HOF 4,2% 33 Cl	90	
CORONA EXTRA 4,5% 33 Cl	90	
GUINNESS MICRODRAUGHT 4,2% 55,8 Cl	105	
PAULANER HEFE-WEISSBIER 5,5% 50 Cl	130	
NON ALCOHOLIC		

SODA, COCA COLA, COCA COLA ZERO, FANTA ZERO, FANTA LEMON ZERO, SPRITE ZERO, 33 CL	50
RSCUED ORANGE JUICE, 27 CL	70
ÅREVATTEN SPARKLING MINERALWATER, 35 CL	55
MARIESTADS NON ALCOHOLIC 0,5%, 33 CL	65
EASYRIDER BULLDOG NON ALCOHOLIC IPA 0,5%, 33 CL	65
GRÄNGESBERG 2,1%, 33 CL	45
BRISKA RASPBERRY/BLACKCURRANT 0,5%, 33 cl	65
KIVIKS SPARKLING APPLE JUICE 0% 27,5 CL	65
RICHARD JUHLIN NON ALCOHOLIC BLANC DE BLANCS 20 CL	95
NON ALCOHOLIC RED/WHITE WINE BY THE GLASS 16 CL	85

AQUAVIT	Price per cl
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O.P. ANDERSON (cumin, anise & fennel)	25
SKÅNE (cumin, anise & fennel)	25
GAMMAL NORRLANDS (cumin, anise & fennel)	25
HERRGÅRDS (cumin, fennel & coriander)	25
BÄSKA DROPPAR (wormwood)	25
HALLANDS FLÄDER (elderflower)	25
AALBORG JUBILÆUMS (dill, cumin & coriander)	25