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 MARINIÉRE, 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

PLATEAU PRESTIGE 995
100 G Fresh prawns
2 Crab Claws
2 Langoustine
4 oysters Huître de Céline
1/2 Maine Lobster

DEMI-GRAND TOWER 1400
300 G Fresh prawns
4 Crab Claws
4 Langoustine
4 oysters Huître de Céline
Moules mariniére

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**
MUSHROOM PAPPARDELLE, Chanterelles, cremini & 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, K9´s cheddar,pickles,onion,butcher fries,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

TRI-TIP FOR 2-3 PERS COOKING TIME 45MIN, CHOOSE 1 OR MORE SIDES AND SAUCES **1295**
SIDE: Butchers fries-greensalad-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**
BEEF PATTY **55ST**
CHEWING STICK SMALL/LARGE **15/30 ST**

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)

PLAT DU JOUR 175

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

ASK YOUR WAITER ABOUT TODAY´S LUNCH

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

CHILDRENS MENU

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

CHEESEBURGER, K9´s cheddar, ketchup, butcher fries **125**
PANCAKES, Yam, vanila ice cream **2 PCE Á 85 / 4 PCE Á 130**
SWEDISH MEATBALLS, Lingonberries, cucumber, gravy, potato purée **90**
SCHNITZEL, Butcher fries, béarnaise sauce **115**

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

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

CRÈME BRÛLÉE 125

CHOCOLATETRUFFLE 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 liquer, espresso

KAFFE KARLSSON 5cl 155
Baileys, cointreau, coffee, cream

GALLIANO HOT SHOT 115
Galliano vanilla, coffee, cream

KAJPLATS 9

HANTVERKSGLASS

ICE CREAM 65 KR/SCOOP

TAHITI VANILLA
PISTACHIO & SEA SALT (+10 KR)
VALRHONA CHOCOLATE
PEANUT & SALTED CARAMEL
AMARENA CHERRY
HAZELNUT
BANANA STRACCIATELLA
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



CHAMPAGNE

	12cl	75cl
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

FULL WINELIST AVAILABLE

SPARKLING

	12cl	75cl
Cava Torre Oria Cava Brut	120	650
Prosecco Le Contesse Treviso Brut	120	650

FULL WINELIST AVAILABLE

WHITE WINE

	16cl	75cl
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
Chardonnay Maison Champy Bourgogne, FRA	215	960
Alvarinho Adega de Moncão, PT. Vinho Verde.	140	620
Languedoc Blend Ormarine Jean jean, FRA. Languedoc	145	630
Sancerre Joël Et Sylvie Cirotte 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
2023 Bründlmayer Grüner Veltliner 1ÖTW Ried Loiserberg, AUS. Kamptal	215	900
2020 Sébastien Christophe Chablis 1er Cru Montée de Tonnerre FRA.	285	1200

FULL WINELIST AVAILABLE

ROSÉ WINE

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

RED WINE

	16cl	75cl
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 Léon	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

FULL WINELIST AVAILABLE

SWEET WINES

	8cl	70cl
Château d'yquem 2004		5200
Portvin Quinta do Pégo	160	
Portvin Vallado 20Y	120	
Moscato d'asti	95	
Sauterns	115	

COGNAC

Price per cl

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

LIQEURES

Price per cl

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

40% Janneau	25

CALVADOS

Price per cl

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

GRAPPA ITALY

Price per cl

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

RUM

Price per cl

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

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

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

DRAUGHT BEER

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

BOTTLE BEER

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

CIDER

BRISKA 33 Cl	
ELDERFLOWER 4,5%	95
PEAR 4,5%	95
CIDRAIE DRY APPLE CIDER 4% 33 Cl	95

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

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