



## DRINKLIST

4cl 155:-/ 6cl 205:-

HALSTER MULE - vodka, lime, ginger beer, mynta  
 GIN & TONIC HENDRICKS - Hendricks gin, tonic, gurka, svartpeppar  
 APEROL SPRITZ - Aperol, prosecco, soda, apelsin  
 WHISKEY SOUR - whiskey, citron, sockerlag, angostura bitters, äggvita  
 ÄPPELPAJ - Licor 43, mörk rom, kanelsockerlag, äppelmust, lättvispad grädde  
 ESPRESSO MARTINI - vodka, kaffelikör, espresso  
 PALOMA - Tequila pinkgrape soda, limejuice  
 KVÄLLENS DRINK - FRÅGA PERSONAL

# Halster

Bar & bistro

## Starters

MUSHROOM TOAST\*, BRIOCHE, FRIED SHIITAKE, OYSTER SHELL & FOREST MUSHROOMS, PICKLED SHALLOTS, BLACK GARLIC MAYONNAISE, GRATED PECORINO AND CRESS. ....165:-

Dryckestips:  
 Even Odd Riesling, Riesling 130/505:-  
 Kläppen Pilsner 115:-

STEAK TARTARE\* WITH CAPERS, ONIONS, BEETROOTS, GHERKINS, DIJON MUSTARD, EGG YOLK AND CRESS ..... 185:-

Jean Leon 3055, 135/540:-  
 The Butcher Pinot Noir 170/675:-

CHARCUTERIE WITH CRISP BREAD, PARMESAN, NOCCELARA OLIVES AND MARCONA ALMONDS ..... 155:-/ pp

Zaccagini Rosso 120/480:-  
 Mauro Sebaste Barbera d'Alba 185/725:-

KALIX VENDACE ROE WITH "RÅRAKA" SMETANA, YUZU KOSHO, PICKLED SHALLOT, DILL ..... 210:-

Delapierre cava 120/595:-  
 Terra 50 Riesling, Riesling, 175/690:-  
 Krusovice 105:-

FRIED SCALLOPS WITH BROWNED BUTTER, LIURA, HAZELNUTS, PICKLED BEETROOT WITH SEA BUCKTHORN, CAULIFLOWER PUREE. ....170:-

Muscadet Sevre et Maine sur lie Paul Buisse 125/495:-  
 The Butcher Chardonnay 170/675:-

BAO BUN\* WITH HOISIN SAUCE, PORK BELLY, CUCUMBER, CABBAGE, CORIANDER AND GREEN ONION .....175:-

Jean Leon 3055 135/540:-  
 Blaufränkisch Neckenmakt 165/650:-

BAO BUN\* WITH RED PRAWN, TIGRE DE LECHE, MANGO, CABBAGE AND LETTUCE .....175:-

Marin Codax, Albarino, Ria Baixas 175/695:-  
 Humo Blanco, Sauvignon Blanc, Chile 140/550:-

## Kids

STEAK FRIES, 120G ENTRECOTE WITH BERNARISE SAUCE AND FRIES ..... 155:-

HAMBURGERS 100G WITH DRESSING, SALAD, CUCUMBER AND TOMATO AND FRIES ..... 125:-

PANCAKE 3pcs WITH STRAWBERRY JAM AND CREAM .....110:-

ICE CREAM WITH CHOCOLATE SAUCE .....65:-

## Dessert

CREME BRÛLÉE FLAVOURED WITH COFFEE BEANS AND PISTACHIO 145:-  
 Soellner Riesling 115:-

BROWNIE WITH CARAMELIZED BANANA, CHOCOLATE CREMEUX, VANILLA ICE CREAM AND CHOCOLATE CRUMBS 155:-  
 Moscato d'Asti 95:-

DONUT FILLED WITH APPLE COMPOTE, YOGHURT GLASS, DULCE DE LECHE AND CARAMELIZED ALMONDS 155:-

CUBE ICE CREAM/ SORBET WITH CRUSHED DREAMS 65:-  
 Moscato d'Asti 95:-

FINANCIER WITH BLUEBERRY & RASPBERRY COMPOTE, MERINGUE ROASTED WHITE CHOCOLATE, BLUEBERRY ICE CREAM AND YUZU CURD 155:-  
 Moscato d'Asti 95:-

CHOCOLATE TRUFFLE 45:-  
 Piccini Prosecco, Glera, Veneto, Italien 120/720:-

## Main courses

### FROM THE GRILL

CLUBSTEAK FÖR 2 PERS. ( BOKAS DAGEN INNAN ). ..... 675:-

Domaine Eric et Joel Durand Syrah Rive Droite 200/795:-  
 Robert Sarotto Lange Nebbiolo, Piemonte 165/645:-  
 El Sueco, Tempranillo, Ribera Del Duero 895:-

IBERICO SECRETO\* .....315:-

Vinea Crianza, Tempranillo, Garnacha, Cigales 140/ 545:-  
 Domaine Eric et Joel Durand Syrah Rive Droite 200/795:-

BEEF FILLET\* .....415:-

Altos Ibericos Crianza, Tempranillo, Rioja 125/495:-  
 Robert Sarotto Lange Nebbiolo, Piemonte 165/645:-

ENTRECÔTE, SWEDISH \* ..... 375:-

Blaufränkisch Neckenmakt 165/650:-  
 Hey Malbec 150/595:-

THE ABOVE GRILLED DISHES ARE SERVED WITH SAVOY CABBAGE, BORETTANA ONION, PIMIENTOS, PORT WINE SAUCE, FRENCH FRIES & BERNARISE SAUCE

VENISON TOPSIDE WITH ROASTED JERUSALEM ARTICHOKE PURÉ,

RAGU OF LENTILS AND OXTAIL, PICKLED SHIITAKE, BROWNED CELERY, BEETROOT JUS WITH STAR ANICE .....415:-

Robert Sarotto Lange Nebbiolo, Piemonte 165/650:-  
 Blaufränkisch Neckenmakt 165/650:-

BAKED TURBOT WITH WHITE WINE SAUCE FLAVOURED

WITH GRILLED BUTTER, CHIVES, GRILLED SPLIT PEAS, FRIED LEEKS AND PARSLEY ROOT PURE .....375:-

The Butcher Chardonnay 170/675:-  
 Jean Leon 3055 Chardonnay 145/575:-

WIENERSCHNITZEL, CRISPY VINEGAR POTATOES, LEMON,

GREEN PEAS, CAPERS, ANCHOVIES, CAFÉ DE PARIS BUTTER, RED WINE SAUCE .....335:-

Toni Gruner Veltiner EKO 165/645:-  
 Fjälldimma 115:-

SMASHBURGER\* 2X100 G, HOMEMADE HAMBURGER BUN,

CRISP SALAD, CHIPOTLE MAYONNAISE, CARAMELIZED ONION, TOMATO, PICKLED SILVER ONION, FRIES .....265:-

Versant Syrah 145/575:-  
 Beaujolais Les Griottes, Gamay, Beaujolais 160/640:-

STEAK TARTARE\* WITH FRIES, RANCH DRESSING

AND SIDE SALAD .....295:-

Jean Leon 3055, 135/540:-  
 The Butcher Pinot Noir 170/675:-

MUSHROOM TOAST\* "GRANDE" WITH FRIES, BUTTERED BRIOCHE,

FRIED SHIITAKE, OYSTER MUSHROOM & FOREST MUSHROOMS, PICKLED SHALLOTS, BLACK GARLIC MAYONNAISE,

GRATED PECORINO, CRESS .....275:-

Even Odd Riesling, Riesling, 130/505:-  
 Kläppen Pilsner 115:-

GYOZA FILLED WITH FOREST MUSHROOMS AND CABBAGE, BUTTER-

FRIED SHIITAKE, DASHI ON CHANTERELLES, SMOKED SOY, LAO GAN MA, BROWNED BUTTER AND RADISH .....295:-

Marchesi Miglitori Montepulciano. 145/575:-  
 Ship full of IPA 105:-

EVERY FRIDAY AT HALSTER!  
 GRILL & BBQ BUFFET!

ADULT 445:-, CHILD -12 YEAR...20:-/YEAR

\* AVAILABLE IN CHILDREN'S PORTION - 12 years

WITH RESERVATION FOR CHANGES IN PRICE AND PRODUCT  
 FOR QUESTIONS REGARDING ALLERGENS OR THE ORIGIN OF THE MEAT, CONTACT THE STAFF.