

UTE.

by MATHIAS DAHLGREN

Beverages

SPARKLING

NV Ayala Brut Majeur
Champagne, FRA
NV Ayala Brut Rosé
Champagne, FRA
Alta Langa Brut 2021
Piedmont, ITA
Langlois Rosé Brut
Loire, FRA

BEER

DRAUGHT

Peroni 40cl, 5,0%
London Pride 5,0%
Smooth Session 4,5%

BOTTLE / CAN

Modern Lager 0,4%

NON - ALCOHOLIC

Sparkling Rhubarb 85:-
Covers Kauter Zero Sparkling 85:-
Törst Real Elderflower 80:-
Coca-Cola / Coca-Cola Zero 45:-

COCKTAILS

Macallan 15yo Double Cask
PX, Brunello 230:-
Macallan 12yo Single Cask
Sparkling Currant, Apricots 210:-
Macallan 12yo Double Cask
Apple, Tonic 210:-
Aperol Spritz 155:-

GL WHITE

Chardonnay 2023
240:- Tyler, Santa Barbara, USA 200:-
Special Edition For Matbaren 2024
350:- Emrich-Schönleber, Nahe, DE 195:-
Reflets Muscadet 2024
220:- Thomas Foubert, Loire FRA 180:-
Albariño 2024
120:- Paco & Lola, Rias Baixas, ES 160:-

GL

ROSÉ & RÖTT

2025 AixRosé
75:- Provence, FRA 120:-
Ô Font 2024
75:- Les Deux Cols, Rhone, FRA 130:-
Bourgogne Pinot Noir 2023
Moillard Grivot, Burgundy, FRA 140:-
Langhe Nebbiolo 2024
75:- Produttori del Barbaresco
Piedmont, ITA 180:-

Exclusive wine by the glass or
a bottle to share?
Ask for the wine list.

Food



SNACKS

| | |
|-----------------------------|-------|
| Lightly salted chips | 40:- |
| Nutmix | 65:- |
| Olives. Pellotin | 70:- |
| Gildas Boqueron | 175:- |
| Banderillas | 75:- |

SOMETHING SMALL FROM THE KITCHEN

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|---|----------|
| Bleak roe from Mälaren butterfried toast, sour cream, red onion | 255:- |
| Tempura fried zucchini flower with feta cream romesco, dried olives, watercress | 195:- |
| Dry-aged hamachi sashimi rhubarb, pistachio, browned butter | 285:- |
| “Egg drop” beef brisket bun chipotle, cheddar, sauerkraut | 130:-/st |
| Iberico de Bellota with potato chips | 165:- |

SWEETS

| | |
|--|-------|
| One scoop of sorbet | 65:- |
| Strawberries timutpepper ice-cream, elderflower sorbet | 195:- |

Please inform us if you have any allergies.
UTE is a cash free restaurant.

#bymathiasdahlgren